

# INDUSTRIAL BAKEWARE



## DURIT Professional X-500, Dispersion

- Choice of low, medium and high superstructure possible
- Increased permeation resistance
- Suitable for robot-assisted application
- Possibility of manual application

## Properties

Number of layers	2
Coating thickness	20 - 32 µm / 0.79 - 1.26 mils
Non-stick effect	★★★★☆
Low friction properties	★★★☆☆
Corrosion resistance	★★★★☆
Acid resistance	★★★☆☆
alkaline resistance	★★★☆☆

## Application

Application	
Baguettes	✓ ✓ ✓
Burger buns, Hot dogs, Sandwich, Toast, Rusks	✓ ✓ ✓
Pretzel	Not suitable
Sweet fat product	✓ ✓ ✓
Sweet pastry	✓ ✓ ✓
Cakes	✓ ✓ ✓
Salt dough	Not suitable
Ciabatta, Pizza	Not suitable
Pain au lait	✓ ✓ ✓
Madeleines	Not suitable
Protein in sugar dough	✓ ✓ ✓
Pre-frozen dough	Not suitable