INDUSTRIAL BAKEWARE



DURIT Professional X-600, Dispersion

- Choice of low, medium and high superstructure possible
- Excellent permeation resistance
- Improved abrasion resistance combined with
- Excellent non-stick effect
- Suitable for robot-assisted or manual application

Properties

Number of layers	2
Coating thickness	20 - $32~\mu m$ / 0.79 - $1.26~mils$
Non-stick effect	****
Low friction properties	****
Corrosion resistance	****
Acid resistance	★★★★
alkaline resistance	★★★★

Application

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