COOKWARE (CERAMIC)



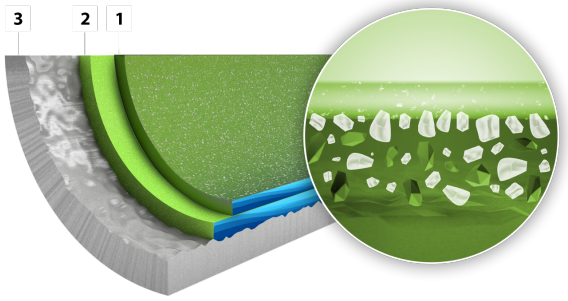
XERAMAT

The product is an extension of our proven ceramic coatings in a matt version. Cooking with very good properties and with a completely new look.

- Slightly rough, velvety surface with subtle tinsel effect
- Excellent abrasion resistance
- Extended life span thanks to remarkable non-stick effect
- Good stain resistance
- Wide range of colors, but only in dark shades
- Formulation without intentionally added PFAS or PTFE

Properties

Number of layers	2
Coating thickness	40 - 55 µm / 1.57 - 2.17 mils
Curing temperature to approx	250 °C / 482 °F
Service temperature	250 °C / 482 °F
Non-stick effect (egg 300 °C)	★★★☆☆
Non-stick effect (salt water/egg)	★★★☆☆
Staining resistance (chicken wings)	★★★★☆
Abrasion (LGA)	★★★★☆
Durability (LGA total)	★★★★★



XERAMAT is an exclusive, two-layer system on a sol-gel basis. The extraordinary noble-looking, matt appearance gives this product that “certain something”. XERAMAT also impresses with very good performance.

1. Special sol-gel top coat to emphasize the exclusive matt effect
2. Ceramic-reinforced sol-gel base coat for an excellent non-stick effect
3. Specially prepared substrate for an optimum adhesion of the coating to the cookware product

Substrate

Substrate	Pre-treatment	Suitability
Pressed / forged alu	sandblasting with corundum	✓✓✓
Alu cast	sandblasting with corundum	✓✓✓
Stainless steel	sandblasting with corundum	✓✓✓

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Cleaning and care instructions

After use, clean the pan with hot water, a mild washing-up liquid and a sponge cloth or the fine side of a dishwashing sponge. A soft dishwashing brush can also be used for cleaning. Always wipe the pan dry before storing it.

Stubborn food residues should never be cleaned with a metal sponge or the sharp side of a dishwashing sponge. Instead, soak the product in warm soapy water and then carefully clean the surface. Poorly cleaned items significantly reduce the non-stick effect and destroy the coating.

The product can be cleaned in the dishwasher, although this is not recommended due to the aggressive cleaning agents. Cleaning by hand is preferable.

Instructions for use

Before using for the first time, remove packaging, labels and all stickers and clean the item with liquid detergent and hot water. Boil new pans 2-3 times with water to remove any production residues and impurities. When using for the first time, rub the inside of the pan with a little cooking oil. This process should be repeated from time to time.

Never leave cookware unattended or empty on the hob and never leave it on the hot hob for longer than necessary.
Never heat the pan without food and above 250 °C. This can be prevented by using a little oil as a heat indicator, as oil above this temperature starts to produce smoke.

For frying, we recommend a medium temperature setting and the use of wooden or plastic utensils to avoid damaging the coating.

Longevity

Overheating can lead to discoloration and destroy the ceramic non-stick layer.

All coatings are sensitive to scratches and cuts. Small scratches are visible, but do not impair the properties.
Nevertheless, we do not recommend the use of metal cutlery and other sharp objects in cookware. Instead, the use of plastic or wooden utensils is recommended.

The use of small amounts of fats and oils significantly increases durability.

Temperature stability

Ceramic coatings heat up very quickly, so never leave them unattended on the stove.

Ceramic coating systems are exceptionally temperature-resistant and heat-stable (up to 400 °C). Nevertheless, the usage temperature of 250
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°C should not be exceeded, also to avoid destroying the food and its nutrients.

Overheating can burn food and leave black deposits on the coating. This can also damage the ceramic coating.