

COOKWARE (PTFE)



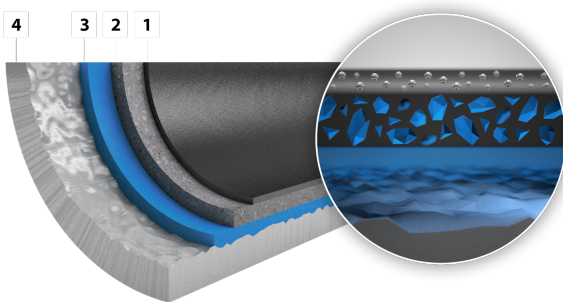
DURIT Select Pro

This lightly reinforced three-layer system impresses with its good general performance and is therefore ideal for everyday use.

- Highly resistant top coat
- Good scratch and abrasion resistance
- Good non-stick effect
- Versatile system for everyday use

Properties

Number of layers	3
Coating thickness	30 - 40 µm / 1.18 - 1.57 mils
Curing temperature to approx	420 °C / 788 °F
Service temperature	250 °C / 482 °F
Scratch resistance	★ ★ ★ ★ ★
Abrasion	★ ★ ★ ★ ★
Non-stick effect (LGA and milk)	★ ★ ★ ★ ★
LGA Total	★ ★ ★ ★ ★



DURIT Select Pro is a ceramic reinforced three-layer non-stick system for every day use. It is suitable for all foodstuffs and demands. Good durability and good non-stick properties make this product unique.

1. Very robust top coat for a long-lasting non-stick effect and good cleanability
2. Ceramic reinforced mid coat for high wear resistance and optimum bonding of all layers
3. Primer with very good adhesion to the substrate
4. Specially prepared substrate for an optimum adhesion of the coating to the cookware product

Substrate

Substrate	Pre-treatment	Suitability
Pressed / forged alu	alkaline degrease	✓ ✓ ✓
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 the packaging, labels and all stickers and clean the pan with hot water and liquid detergent.

Never heat cookware unattended or empty on the hob. A drop of oil as a temperature indicator is helpful to recognize overheating. As such, the use of a little cooking oil or fat enhances the flavor of the food.

The use of plastic or wooden utensils is recommended to avoid damaging the surface seal.

Longevity

Higher temperatures during heating can lead to discoloration and thus destroy the non-stick coating.

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.

A small amount of grease or a drop of oil will also significantly extend the life of the product.

Temperature stability

As a general rule, never heat an empty pan. Especially not on induction hobs. Critical temperatures can be reached quickly.

PTFE pans can be heated up to 230 °C in continuous use and up to 250 °C for short periods. For this reason, PTFE pans are only suitable for searing to a limited extent.

Overheating can lead to discoloration and a reduction in the non-stick effect. Overheating can also cause bubbles to form or the coating to peel off.

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