COOKWARE (CERAMIC)



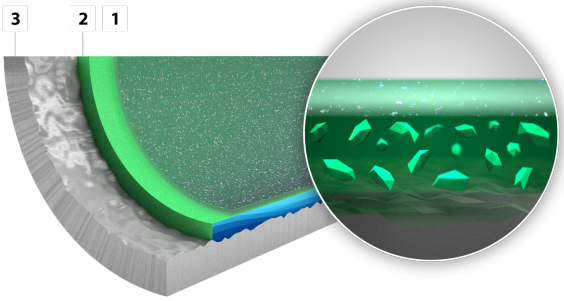
XERADUR 2

The product is based on our proven sol-gel technology and enables cooking with good properties.

- Good non-stick and abrasion properties
- Reduced staining in chicken wing test
- Wide range of colors with maximum stability
- Formulation without intentionally added PFAS or PTFE

Properties

Number of layers	1 - 2
Coating thickness	35 - 50 µm / 1.38 - 1.97 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)	★★★★☆



XERADUR 2 is a one or two-layer system, without intentionally added PFAS or PTFE, sol-gel based. The product impresses with its good non-stick effect and optimum stain resistance.

1. High-quality sol-gel top coat with metallic effect
2. Ceramic-reinforced sol-gel base layer
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 the product for the first time, remove the packaging, labels and all stickers and clean the item with washing-up liquid 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 higher than 250 °C (482 °F) without food in it. 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 discolouration 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 grease and oil significantly increases durability.

Temperature stability

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

Ceramic coating systems are exceptionally temperature-resistant and
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heat-stable (up to 400 °C (752 °F)). Nevertheless, the usage temperature of 250 °C (482 °F) should not be exceeded, also to avoid destroying the precious food and its nutrients.

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