COOKWARE (CERAMIC)



Xeradur

This product has been designed as an exterior colour for cookware. The two-layer metallic colours are produced using the latest sol-gel technology and without intentionally added PFAS or PTFE. XERADUR Color coated pans are sure to be an eye-catcher in any kitchen.

- Ceramic exterior coating on a sol-gel basis
- Two-layer system with decorative metallic effect
- Available in various colours on demand
- Recommendation on aluminium substrate or forged casting
- NOT tested for direct food contact
- Formulation without intentionally added PFAS or PTFE

Properties

Number of layers	2
Coating thickness	35 - 40 µm / 1.38 - 1.57 mils
Curing temperature to approx	250 °C / 482 °F
Service temperature	250 °C / 482 °F
Staining resistance	★★★★☆

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

Wipe the outside of the cookware with a wet cloth. For stubborn stains, clean the pan under hot water, a mild washing-up liquid and the fine side of a dishwashing sponge or a soft dishwashing brush. We strongly advise against using cleaning metal sponges. Always wipe the pan dry before storing it.

In general, ceramic-coated items can also be cleaned in the dishwasher, but this is not recommended due to the aggressive cleaning agents.