COOKWARE (PTFE)



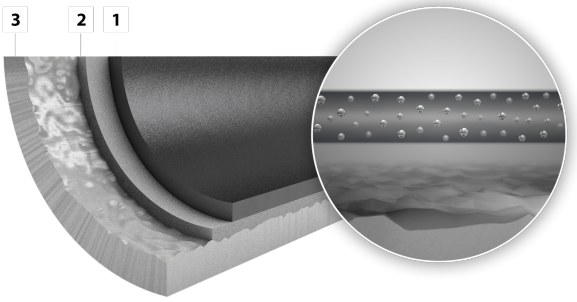
CORFLON

This item is a product from our entry level range. It is a cost-effective coating system for simple use with practical performance.

- Versatile system for simple, daily use
- Resistant top coat sealing
- Satisfactory scratch and abrasion resistance
- Useful non-stick effect
- Improved corrosion resistance
- Developed for normal use of cookware

Properties

Number of layers	2
Coating thickness	20 - 25 µm / 0.79 - 0.98 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	★☆☆☆☆



CORFLON is a universal, two-coat water-based non-stick system. To its good performance and practical non-stick effect, the system is particularly suitable for everyday, simple daily use at home.

1. Robust top coat sealing for a long-lasting non-stick effect
2. Primer with very good adhesion to the substrate
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	✓✓✓

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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 pan with hot water and washing-up liquid.

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 bit 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 therefore 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 (446 °F) in continuous use and up to 250 °C (482 °F) for short periods. This is the reason why PTFE pans are only suitable for searing to a limited extent.

Overheating can lead to discoloration and the reduction of the non-stick effect. Overheating can also cause bubble formation or separating of the coating.
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