COOKWARE (HONEYCOMB)



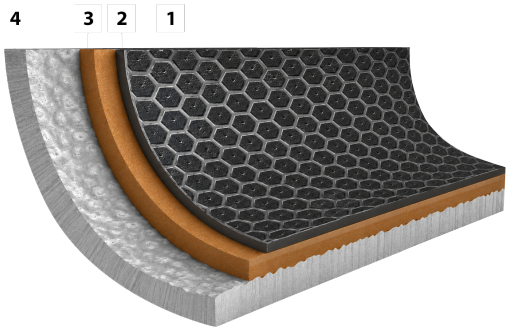
HEXASHIELD Ceramic

The textured HEXASHIELD surface combines a sol-gel coating formulated according to ILAG specifications - without any intentionally added PFAS or PTFE - with raised, metallic honeycomb ribs. The non-stick layer is protected within the recesses, while the textured elements absorb the stress caused by utensils and cleaning. The result: a distinctive look, robust performance, and high practicality for demanding cookware.

- Visible and tactile relief as a functional protective grid
- Recessed non-stick coating, protected by raised structural elements
- Scratch-resistant and suitable for use with metal utensilsdling
- Easy to clean, durable, and clearly distinct from classic ceramic systems
- Formulation without intentionally added PFAS or PTFE

Properties

Number of layers	2
Coating thickness	35 - 60 µm / 1.38 - 2.36 mils
Curing temperature to approx	270 °C / 518 °F
Service temperature	250 °C / 482 °F



HEXASHIELD is a textured sol-gel-based non-stick solution. Raised honeycomb elements form a durable relief pattern, while the non-stick coating lies recessed between the ridges. This protects the actual functional layer from mechanical stress - such as that caused by utensils or cleaning tools. The visible structure makes the technology visually distinguishable and functionally comprehensible.

1. Raised structural elements (honeycomb): etched or embossed; form a protective relief and can be rendered as metallically visible ridges
2. Recessed non-stick coating: positioned in the valleys of the structure and protected by the raised elements
3. Ceramically reinforced sol-gel base layer: supports the stability of the system and

Substrate

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



reduces cracking and abrasion

4. Specially pretreated substrate for optimal bonding of the coating to the cookware

COOKWARE (HONEYCOMB)



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 HEXASHIELD Ceramic

COOKWARE (HONEYCOMB)



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.