KITCHEN GADGETS

CORFLON Ultra

CORFLON Ultra is a two-layer, water-based anti-adhesion system.

- It is characterized by good resistance
- Thanks to its excellent non-stick properties, it can be used for kitchen utensils in certain areas
- Also available with Swiss Shield in the EU area

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

Application

Application	
Can opener	Not suitable
Garlic press	Not suitable
Corkscrew	✔ ✔ ✔
Meat tenderizer	Not suitable
Nutcracker	Not suitable
Ice cream scoop	✔ ✔ ✔
Rolling pin	✔ ✔ ✔
Defrosting plate	✔ ✔ ✔
Household knife	Not suitable
Fruit basked	Not suitable
Splash cover	Not suitable

Substrate

Substrate	Pre-treatment	Suitability
Drawn aluminum	sandblasting with corundum	✔ ✔ ✔
Alu cast	sandblasting with corundum	✔ ✔ ✔
Aluminized steel	n.a.	Not suitable
Carbon steel	n.a.	Not suitable
Stainless steel	n.a.	Not suitable

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Cleaning and care instructions

After use, clean the kitchen utensil 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. If used only occasionally, wiping with a damp cloth is sufficient.

Stubborn food residues should never be cleaned with a metal sponge or the sharp side of a dishwashing sponge.
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 product with hot water and washing-up liquid.

Kitchen utensils are always designed for cold use.

Longevity

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.

Temperature stability

Coatings for kitchen utensils are temperature-stable, but it is not advisable to place them on the hob or in the oven.