



DURIT Professional X-600, Dispersion

- Choice of low, medium and high superstructure possible
- Excellent permeation resistance
- Improved abrasion resistance combined with
- Excellent non-stick effect
- Suitable for robot-assisted or manual application

Properties

| | |
|-------------------------|-------------------------------|
| Number of layers | 2 |
| Coating thickness | 20 - 32 µm / 0.79 - 1.26 mils |
| Non-stick effect | ★★★★★ |
| Low friction properties | ★★★★★ |
| Corrosion resistance | ★★★★★ |
| Acid resistance | ★★★★★ |
| alkaline resistance | ★★★★★ |

Application

| Application | |
|---|--------------|
| Baguettes | ✓✓✓ |
| Burger buns, Hot dogs, Sandwich, Toast, Rusks | ✓✓✓ |
| Pretzel | Not suitable |
| Sweet fat product | ✓✓✓ |
| Sweet pastry | ✓✓✓ |
| Cakes | ✓✓✓ |
| Salt dough | ✓✓✓ |
| Ciabatta, Pizza | ✓✓✓ |
| Pain au lait | ✓✓✓ |
| Madeleines | Not suitable |
| Protein in sugar dough | ✓✓✓ |
| Pre-frozen dough | ✓✓✓ |