

PROFESSIONAL BAKEWARE

DURIT® Professional R

Extremely durable PTFE system

- Noble, structured surface with a high hardness
- Extremely abrasion and scratch resistant coating
- After strong abrasion still keeps outstanding non-stick properties
- Manufactured to Maximizing green standard




DURIT® Professional R

Product specification

Characteristics	
Material base	PTFE modified
Number of layers	3
Kind of application	conventional spraying
Recommended DFT (1)	60-80 µm*
Performance profile	
Non-stick effect	★★★★
Low friction properties	★★★★
Corrosion resistance	★★★★★
Acid resistance	★★★★
Alkaline resistance	★★★★

(1) DFT = to the layer itself, it's not of the total system * due to the structure

These data are based on the experience and the test results that are available to us. Because of the variety of application possibilities, we give these processing instructions without obligation. This information sheet does not replace the application guide (technical data sheet) of the specific product.

Applications			
Baguettes	Burger buns, Hot dogs, Sandwich, Toast, Rusks	Bretzel	Sweet fat products
			
✓ ✓	✗	✗	✓
Sweet pastry	Cakes	Salt dough	Ciabatta, Pizza
			
✓	✓	✓	✓ ✓ ✓
Pain au lait	Madeleines	Protein in sugar	Pre-frozen
			
✗	✗	✗	✓

✓ ✓ ✓ First choice | ✓ ✓ Recommended | ✓ Possible after consolidation | ✗ NOT recommended