

#### **DURIT Granitec HL**

Our design model with good scratch resistance

Noble granite look with **smooth, hard** surface, good scratch resistance and very good abrasion resistance.

Developed for top level cookware.

<u>Consumers can find out what DURIT Granitec HL</u> is all about.

This product is also available in a "Maximizing Green" variant.

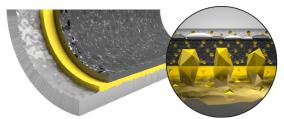
Here you can see what that means for you as a consumer.

- Unique granite look with smooth surface
- Good scratch resistance very good abrasion resistance
- Exceedingly exceptional non-stick properties
- Very good cleanability

### Characteristic

| Number of Layer        | 3     |
|------------------------|-------|
| Coating Thickness µm   | 40-45 |
| Curing Temperature °C  | 420   |
| Service Temperature °C | 250   |
| Scratch resistance     | ***^^ |
| Abrasion (BS)          | ****^ |
| Non-stick (LGA)        | ****  |
| Non-stick (LGA & milk) | ****  |
| Corrosion resistance   | ****^ |

# 54321



### **DURIT Granitec HL (GRANITEC HL)**

is a unique, three-layer non-stick coating based on DURIT High Level technology. Gentle roasting and easy cleaning, a very good scratch resistance and an excellent abrasion resistance make this product unique. The noble granite look with its smooth and hard surface sets a strong quality signal.

- 1. Surface sealing applied wet-in-wet to achieve good cleanability
- 2. Granite effect coating with polymer matrix technology is applied wet-in-wet
- 3. Mid coat with innovative polymer matrix enables best scratch resistance
- 4. Primer with strong ceramic reinforcement
- 5. Specially prepared substrate for an optimum DURIT Granitec HL

#### **Substrates**

| Substrate             | Pretreatment                  | Suitability |
|-----------------------|-------------------------------|-------------|
| pressed/forged<br>alu | sandblasting<br>with corundum | <b>~</b>    |
| Alu cast              | sandblasting<br>with corundum | <b>*</b>    |
| Stainless steel       | n.a.                          | ×           |



adhesion of the coating to the cookware product  $% \left( t\right) =\left( t\right) \left( t\right$ 



# **Testing Methods**

# **Basic Properties**

- Suitability for Food Contact
- Visual Aspects
- Dry Film Thickness (DFT)
- Adhesion (Cross hatch)

## **Non-stick Tests**

- Egg-/Milk-/Pancake Test
- Milk Test

# **Corrosion Tests**

- Salt Water Test
- Tomato Test
- Rice-Tomato Test

## **Abrasion Tests**

- LGA Abrasion Test
- MTP Abrasion Test
- British Standard Abrasion Test
- Dry Abrasion Test