

CERALON PFAS-free - Ceramic

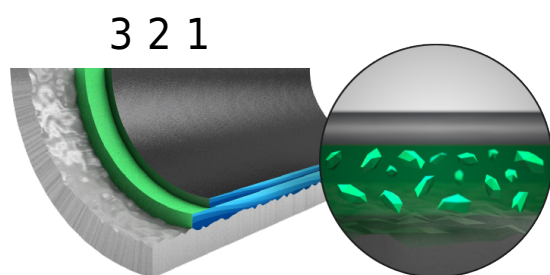
Our ceramic model with excellent temperature stability

Product with high hardness and very good scratch resistance. Permanently easy to clean. Developed for daily use. Individual colors can also be applied as a single-layer system.

- Ceramic coating based on high quality sol-gel technology
- Good non-stick and abrasion properties
- Reduced staining in chicken wing test and good egg release
- Permanently very good cleaning properties
- [PFAS- and PTFE-free technology](#)

Characteristic

Number of Layer	2
Coating Thickness μm	40-50
Curing Temperature $^{\circ}\text{C}$	200
Service Temperature $^{\circ}\text{C}$	250
Scratch resistance	***^^
Abrasion (BS)	***^^
Non-stick (LGA)	*****
Non-stick (LGA & milk)	*^^^



Substrates

Substrate	Pretreatment	Suitability
pressed/forged alu	sandblasting with corundum	✓✓
Alu cast	sandblasting with corundum	✓
Stainless steel	sandblasting with corundum	✓✓

Ceralon PFAS-free (CERAMIC)

is a one-coat or two coat system without the use of raw materials containing PFAS and PTFE. It convinces with high hardness and very good temperature resistance. Due to a low curing temperature in production, CERALON has a lower energy consumption in comparison to standard coatings.

1. PFAS- and PTFE free sol-gel top coat for excellent cleanability
2. Ceramic reinforced sol-gel base coat without PFAS and PTFE
3. Specially prepared substrate for an optimum adhesion of the coating to the cookware product

Care Instructions, Ceramic Cookware

Ceramic Cookware - Use and Care Instructions

Important safety instructions

- Make sure that the pans are never unattended or used near children.
- Do not let the pan stand on a hot stove for longer than necessary.
- To avoid injury, always be careful with handling hot pans.
- Make sure that handles are never positioned above heated hotplates.
- The Ceralon[®] coating is PTFE-, PFOA-, and fluorine-free.

Notes on use

- Before first use, remove all packaging and labels, and clean pan with dishwashing detergent and hot water.
- Boil the pans 2-3 times with water to remove any production residues and contaminants.
- Rub the inside of the pan with a little oil upon first use. This procedure should be repeated from time to time.
- Save energy and make sure that the pan is the same size or bigger than, but never smaller than, the cooking surface. When using a gas oven, adjust the flame as such that it does not flare over the side edges of the pan.
- The pan should be used to heat food without the use of either oil or fat.
- The ceramic non-stick coating is very temperature-resistant, up to 400 °C. However, overheating the pan is not recommended.
- The ceramic coatings heat up within a very short time, and can therefore never be left on the stove unattended.
- Never overheat. Temperatures above 250°C should be avoided; this can be prevented by using some oil as a heat indicator, as oil begins to smoke at temperatures greater than 250°C.
- Overheating should be avoided at all costs, as food can burn onto the (heat-resistant) ceramic coating and black deposits may remain on the coating.
- For frying, we recommend medium temperature level and the use of some oil or cooking fat.
- Do not allow oil to burn in the pan.
- Never cut up food in the pan, using sharp, hard objects.
- Use only nylon or wooden utensils.
- Always use a clean pan when you begin cooking. Make sure that all cooking residues are removed before storing the pan.

Cleaning and care

- Always cool the pan before cleaning, as large heat variations can cause permanent deformation.
- For cleaning, use hot water and a non-abrasive sponge or

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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
- Rice-Tomato Test
- Tomato Test

Abrasion Tests

- LGA Abrasion Test
- British Standard Abrasion Test

- soft nylon brush (do not use steel wool or scouring pads!).
- Do not use any aggressive or abrasive cleaning agents to remove grease and food residue from the non-stick coating inside the pan.
 - Should dark deposits form on the coating due to high temperatures, do not remove them with a scouring pad or sharp-edged objects, but rather soak the pan in hot water and remove the deposits carefully and gently with a soft nylon brush or a soft cloth.
 - Food residues that are not removed can, with further use, lead to discolourations of varying severity, which can have a negative effect on the non-stick surface. Therefore, the surface should always be cleaned very carefully.
 - Slight discolouration and stains are normal and are easier to see against bright coatings than on dark or black surfaces.
 - Cleaning in a dishwasher may lead to a reduction in the non-stick properties caused by aggressive detergents, and so we recommend hand washing.