

CORFLON Ultra - Entry Level Line

Our starting product with good performance

Improved corrosion resistance and good non-stick properties.

Developed for normal use of cookware.

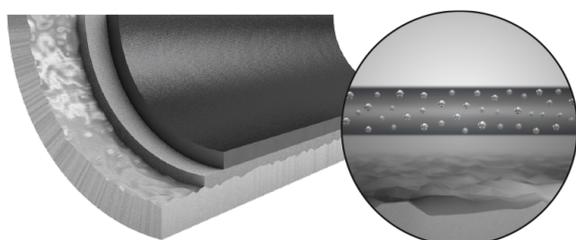
[Find out more here.](#)

- Versatile system for simple, daily use
- Resistant top coat
- Good scratch and abrasion resistance
- Good non-stick effect

Characteristic

Number of Layer	2
Coating Thickness μm	20-25
Curing Temperature $^{\circ}\text{C}$	420
Service Temperature $^{\circ}\text{C}$	250
Scratch resistance	***^^^
Abrasion (BS)	***^^^
Non-stick (LGA)	***^^^
Non-stick (LGA & milk)	***^^^
Corrosion resistance	***^^^

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CORFLON Ultra (ESSENTIAL) is a universal, two-coat water-based non-stick system. Due to being fit-for-purpose and having a good non-stick effect, this system is well suited for daily, simple use.

1. Robust top coat for a long-lasting non-stick effect
2. Primer with very good adhesion to the substrate
3. Specially prepared substrate for an optimum adhesion of the coating to the cookware product

Substrates

Substrate	Pretreatment	Suitability
pressed/forged alu	sandblasting with corundum	✓✓
Alu cast	sandblasting with corundum	✓
Stainless steel	n.a.	✗

Care Instructions, PTFE Cookware

PTFE - Cookware - Use and Care Instructions

Non-stick pans contain PTFE (polytetrafluoroethylene) and are available in one-, two- or three-layer versions, as well as with ceramic-reinforced coatings.

The systems are characterised by good scratch resistance, abrasion resistance, as well as the best non-stick properties. Good cleanability is guaranteed with PTFE pans.

PTFE pans should generally be protected against overheating above 260°C. Overheating leads to a reduction in the non-stick effect and reduced lifespan. For this reason, PTFE pans are limited to flash frying. Likewise, we do not recommend the use of metal utensils and other sharp objects when using this cookware.

Notes on use

- Before first use, remove all packaging and labels. Clean the pan with liquid detergent and hot water.
- Always use a little oil or butter to enhance the flavour of the meat.
- Never heat an empty pan for an extended period of time.
- Do not overheat - a drop of oil as a temperature indicator is a useful means of detecting overheating.
- Never leave an empty pan on the stove unattended.
- Higher temperatures during heating can cause discolouration and can damage the non-stick layer.
- In the case of [induction hotplates](#), do not heat the empty pan, as it can quickly reach the critical temperature.
- Use only nylon or wood utensils so as to not damage the surface sealant.

Cleaning and care

- Clean the pan with hot water, detergent and a sponge cloth, or with the soft side of a cleaning sponge. A soft dish brush can also be used to clean the pan.
- Stubborn food residue should first be soaked with hot soapy water.
- Under no circumstances should you clean the pan with the rough side of a cleaning sponge or with a metal scouring pad. This will scratch and destroy the non-stick layer.

Generally speaking, non-stick coated pans can be cleaned in the dishwasher, however, this is not recommended because:

- Cast aluminium bases are weakened
- The embedded fats and oils are washed out and re-oiling is necessary
- The durability of the pan can be reduced by the dishwasher

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
- MTP Abrasion Test
- British Standard Abrasion Test