

## XERADUR 5 PFAS-free - Ceramic

Our latest development based on sol-gel technology

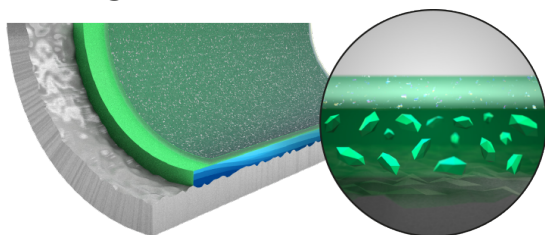
This product guarantees best cooking results in a "completely natural way" and convinces with an excellent performance.

- Outstanding abrasion resistance thanks to a special base coat
- Extremely good stain resistance in chicken wing test
- a very good non-stick effect for a long life span
- Appealing classy glossy with metallic effect
- [PFAS- and PTFE-free technology](#)

## Characteristic

Number of Layer	2
Coating Thickness µm	45-60
Curing Temperature °C	250
Service Temperature °C	250
Scratch resistance	*****^
Abrasion (BS)	*****
Non-stick (LGA)	*****
Non-stick (LGA & milk)	*^^^

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### Xeradur 5 PFAS-free (Ceramic - Xeradur 5)

is a two-layer system. The product, which is based on a special sol-gel technology, impresses with first-class abrasion resistance and a very good non-stick effect.

1. First-class sol-gel top coat for superior non-stick effect
2. Special ceramic reinforced sol-gel base layer for excellent hardness, abrasion resistance and the distinct color of the product
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	sandblasting with corundum	✓✓

## 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<sup>®</sup> 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
- MTP Abrasion Test
- British Standard Abrasion Test
- Dry 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.