

# PROFESSIONAL

DURIT® Professional S (smooth)



With PROFESSIONAL products ILAG offers ambitious and professional chefs a coating range that guarantees highest performance and endurance of cookware items.

- Noble, smooth surface
- Excellent abrasion resistance
- Above average results in LGA test
- Extraordinary long-lasting non-stick effect
- Very good results in MTP test





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## DURIT® Professional S (smooth)

### DURIT® Professional S – our “smooth” product from the Professional line

System with excellent abrasion resistance and extraordinary long-lasting non-stick effect. Developed for professional use. Noble, smooth surface!

Characteristics	
Quality level for consumers	★★★★★★
Basis	PTFE
Number of layers	3
Coating thickness µm [mils]	45 - 50 [1.77 - 1.97]
Curing temperature °C [°F]	420 [788]
Service temperature °C [°F]	250 [482]
Color variety	anthracite to black

Performance profile	
Scratch resistance	★★★★★★
Abrasion (BS)	★★★★★★S
Non-stick (LGA)	★★★★★★
Non-stick (LGA & milk)	★★★★★★S
Corrosion resistance	★★★★★★

Substrate	
Pressed / forged alu	✓✓
Cast alu	✓✓
Stainless steel	on request

DURIT® Professional S is a three-coat system based on an innovative multi-polymer combination specially developed by ILAG. DURIT® Professional S convinces with an extremely long-lasting non-stick effect and is especially suitable for gentle cooking. In addition the product is characterized by a very good scratch resistance.



- ① Surface sealing with innovative polymer matrix for highest abrasion resistance
- ② Special highly reinforced mid coat for good wear resistance and optimal bonding of all layers
- ③ Ceramic reinforced primer optionally available with special NMP-free technology
- ④ Specially prepared substrate for an optimum adhesion of the coating to the cookware product



PROFESSIONAL COATINGS

ILAG coatings applied in the right way can be used for food contact materials according to the European legislation.