

SPECIAL EFFECT

DURIT® Granistone HL

SPECIAL EFFECT encompasses all products that are characterized by a unique design. Due to their very good performance they are best suited for demanding, daily use.

- Unique granite look with slightly rough surface
- Very good scratch and abrasion resistance
- Outstanding non-stick properties
- Very good cleanability



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DURIT® Granistone HL

DURIT® Granistone HL – our "granite" version with excellent abrasion resistance

Appealing granite look with **rough, hard** surface. Outstanding abrasion resistance and scratch resistance. Developed for top level cookware.

Characteristics	
Quality level for consumers	★★★★★
Basis	PTFE
Number of layers	3+
Coating thickness µm [mils]	35 - 45 [1.38 - 1.77]
Curing temperature °C [°F]	435 [815]
Service temperature °C [°F]	250 [482]
Color variety	various color options feasible

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

Substrate	
Pressed / forged alu	✓✓
Cast alu	✓✓
Stainless steel	-

DURIT® Granistone HL is an outstanding four-layer non-stick coating without ceramic reinforcement in the mid layers. DURIT® Granistone HL is based on the DURIT® High Level technology with a special polymer matrix. This technology guarantees a good non-stick effect and excellent abrasion resistance also in intensive use. DURIT® Granistone HL set itself apart due to its high quality hard and rough surface.



- ① Surface sealing applied wet-in-wet
- ② Granite effect coating with polymer matrix technology is applied wet-in-wet
- ③ Mid coat with innovative polymer matrix enables optimum abrasion resistance
- ④ Primer with strong ceramic reinforcement for highest durability
- ⑤ Specially prepared substrate for an optimum adhesion of the coating to the cookware product



SPECIAL EFFECT COATINGS

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