

SPECIAL EFFECT

DURIT[®] Granitec 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 smooth surface
- Very good scratch and abrasion resistance
- Exceedingly exceptional non-stick properties
- Very good cleanability



SPECIAL EFFECT

DURIT® Granitec HL

DURIT® Granitec HL – our design model with very good scratch resistance

Noble granite look with **smooth, hard** surface. Excellent scratch resistance and very good abrasion 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)	★★★★★★ ^S
Corrosion resistance	★★★★★

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


DURIT® Granitec HL is a unique, four-layer non-stick coating based on DURIT® High Level technology. This coating system fulfills all requirements on a quality fry pan. Gentle roasting and easy cleaning, a very good scratch resistance and an excellent abrasion resistance make this product unique. The noble granite look with its smooth and hard surface sets a strong quality signal.



- ① Surface sealing applied wet-in-wet to achieve good cleanability
- ② Granite effect coating with polymer matrix technology is applied wet-in-wet
- ③ Mid coat with innovative polymer matrix enables best scratch resistance
- ④ Primer with strong ceramic reinforcement
- 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.