

# PROFESSIONAL

DURIT<sup>®</sup> Professional P (PEEK)



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

- Wavy surface
- Very high hardness results in high endurance of cookware products
- Extremely scratch resistant coating
- Very good non-stick effect combined with long life



# PROFESSIONAL

## DURIT® Professional P (PEEK)

### DURIT® Professional P – our “wavy” product from the Professional line

Highest scratch-resistant coating for a long service life. Developed for use in the professional field. Wavy, textured surface!

Characteristics	
Quality level for consumers	★★★★★★
Basis	PTFE / PEEK
Number of layers	3
Coating thickness µm [mils]	100 - 150 [3.93 - 5.90]
Curing temperature °C [°F]	420 [788]
Service temperature °C [°F]	250 [482]
Color variety	anthracite to black

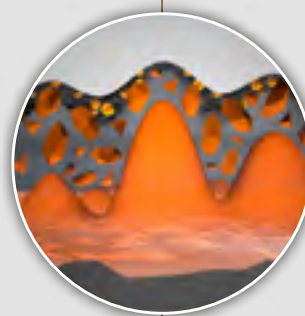
Performance profile	
Scratch resistance	★★★★★★ <sup>S</sup>
Abrasion (BS)	★★★★★★
Non-stick (LGA)	★★★★★
Non-stick (LGA & milk)	★★★★
Corrosion resistance	★★★★★★

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

DURIT® Professional P is a three-coat system based on an innovative multi-polymer combination specially developed by ILAG. This coating is unique, due to its wavy and extremely robust surface. Therefore it is possible to use metal utensils to stir foodstuff in the cookware product.



- ① Surface sealing with innovative polymer matrix for highest abrasion resistance. Wavy surface with special touch and high hardness
- ② Ceramic highly reinforced primer on a special NMP-free technology
- ③ Maximal reinforced base coat on PEEK basis to achieve highest scratch resistance and excellent lifetime of the cookware product
- 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.