

COOKWARE

Top Level Produkte



Top Level Products for Cookware



Professional S (smooth)

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



Professional P (Peek)

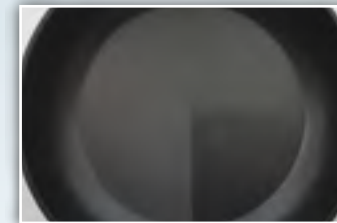
- Wavy structured surface
- Very high hardness results in high endurance of cookware products
- Extremely scratch resistant coating
- Very good non-stick effect combined with long life



Ultimate HL

- Specialized system for top level cookware applications
- Ceramic reinforced primer
- Top Coat with special polymer matrix
- Outstanding, extraordinary non-stick properties

Descriptions of standard tests at a glance



LGA abrasion test

Inform about the resistance to abrasive influences

The pan is taped and divided into four quarters. Three-quarters must be taped in a way that the tape can be removed individually after every 15 minutes. Thereafter, the pan is filled with a mixture of stainless steel balls, corundum and water and then shaken on a vibrating machine. After 15 minutes, a quarter is uncovered and the vibration starts again. The procedure is repeated until three quarters have been uncovered and the last quarter is presented intact.

AA-071

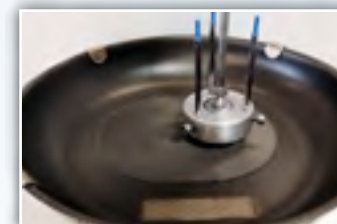


ILAG LGA abrasion test with milk

Provides further information about the longevity of the non-stick effect in the case of abrasive influences

After the treated quarters have been assessed by the LGA abrasion test AA-071, the pan will be cleaned of residues with dishwashing detergent and heated up to about 170 °C [338 °F]. Milk is heated in the pan until it is burnt brown-black. The pan will be cleaned under cold water jet without the aid of tools like a sponge or brush.

AA-153



MTP abrasion test

Inform about resistance to intense scratching at use temperature

The pan is clamped in a special device and heated up to 200 °C [392 °F]. Thereafter, 3 ballpoint pen refills move in an elliptical motion over the coating. After the first metal contact the time is stopped and evaluated.

AA-076



JIS Abrasion test (Japan International Standard)

Inform about the resistance of a coating when intensively scratched with metal spatula at use temperature

The test pan is heated up to 200 °C. After reaching the target temperature, a stainless steel spatula is put on to the coated surface with a contact pressure of 280 gr. The spatula then scratches back and forth on a distance of 5 cm. The pan passes the test when no metal contact occurs. A first metal contact varies strongly from coating to coating.

JIS S 2010:2013



All products are also available as **Maximizing Green** version.

Excite your customers with ILAG products

	<div> DURIT® Professional S</div>	<div> DURIT® Professional P</div>	<div> DURIT® Ultimate HL</div>	<div>Standard PTFE 3-coat system</div> Current bestseller
LGA abrasion test	<div></div> <div>Coating is slightly roughened and shows a slight loss of gloss.</div>	<div></div> <div>Coating is slightly roughened and shows a slight loss of gloss.</div>	<div></div> <div>Coating is slightly roughened and shows a slight loss of gloss.</div>	<div></div> <div>Coating is slightly roughened and shows an obvious loss of gloss.</div>
LGA abrasion test with milk	<div></div> <div>Even after 45 min. milk comes off almost completely.</div>	<div></div> <div>After 15 min. milk already sticks to the pan.</div>	<div></div> <div>Even after 45 min. milk can be completely released.</div>	<div></div> <div>After 15 min. milk already sticks to the pan.</div>
MTP abrasion test	<div></div> <div>After 3h the coating is nearly unharmed.</div>	<div></div> <div>After 3h the coating is nearly unharmed.</div>	<div></div> <div>After 3h the substrate is largely visible.</div>	<div></div> <div>After 3h the substrate is completely abraded.</div>
JIS abrasion test	<div></div> <div>The surface is unharmed.*</div>	<div></div> <div>The surface is unharmed.*</div>	<div></div> <div>Surface is slightly abraded and loss of gloss.*</div>	<div></div> <div>Surface is slightly abraded and loss of gloss.*</div>

*Long-term tests in progress – test results (see pictures) correspond to 10 years of service life of the cookware item when used on a daily basis.



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