

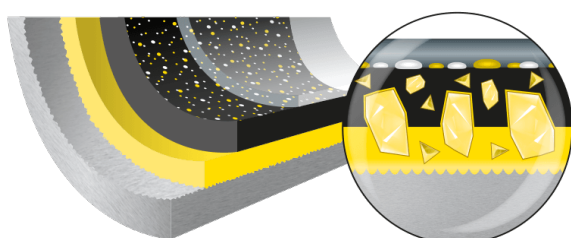
## DURIT Granistone - Classic Line

Exceptional, multilayer, ceramic reinforced non-stick system with excellent properties. A very good abrasion and excellent corrosion resistance is guaranteed with this product. By using a special primer the touch and the look of this coating is equivalent to natural stone.

## Characteristic

Number of Layer	4
Coating Thickness $\mu\text{m}$	40-50
Curing Temperature $^{\circ}\text{C}$	420
Service Temperature $^{\circ}\text{C}$	250
Scratch resistance	*****^
Abrasion (BS)	*****^
Non-stick (LGA)	*****^
Non-stick (LGA & milk)	*****^
Corrosion resistance	*****^

5 4 3 2 1



**ILAG Granistone 3-coat (GRANISTONE)** is a three layers non-stick coating that are reinforced by a ceramic scratch-proof coating for intense use. The granite effect gives this coat a special design.

1. Top Coat applied wet-in-wet for optimum cleaning performance.
2. Granite effect coating, applied wet-in-wet on Mid Coat.
3. Highly ceramic reinforced Mid Coat, ensuring best performance against abrasion and optimum bonding of all layers.
4. Ceramic reinforced Base Coat for best durability and natural feeling.
5. Specially treated basis for optimum bonding with cookware.

## Substrates

Substrate	Pretreatment	Suitability
pressed/forged alu	sandblasting with corundum	✓✓
Alu cast	sandblasting with corundum	✓✓
Stainless steel	sandblasting with corundum	✓✓
hard base	n.a.	✓✓

## Care Instructions, PTFE Cookware

### PTFE - Cookware - Use and Care Instructions

Non-stick pans contain PTFE (polytetrafluoroethylene) and are available in one-, two- or three-layer versions, as well as with ceramic-reinforced coatings.

The systems are characterised by good scratch resistance, abrasion resistance, as well as the best non-stick properties. Good cleanability is guaranteed with PTFE pans.

PTFE pans should generally be protected against overheating above 260°C. Overheating leads to a reduction in the non-stick effect and reduced lifespan. For this reason, PTFE pans are limited to flash frying. Likewise, we do not recommend the use of metal utensils and other sharp objects when using this cookware.

### Notes on use

- Before first use, remove all packaging and labels. Clean the pan with liquid detergent and hot water.
- Always use a little oil or butter to enhance the flavour of the meat.
- Never heat an empty pan for an extended period of time.
- Do not overheat - a drop of oil as a temperature indicator is a useful means of detecting overheating.
- Never leave an empty pan on the stove unattended.
- Higher temperatures during heating can cause discolouration and can damage the non-stick layer.
- In the case of [induction hotplates](#), do not heat the empty pan, as it can quickly reach the critical temperature.
- Use only nylon or wood utensils so as to not damage the surface sealant.

### Cleaning and care

- Clean the pan with hot water, detergent and a sponge cloth, or with the soft side of a cleaning sponge. A soft dish brush can also be used to clean the pan.
- Stubborn food residue should first be soaked with hot soapy water.
- Under no circumstances should you clean the pan with the rough side of a cleaning sponge or with a metal scouring pad. This will scratch and destroy the non-stick layer.

Generally speaking, non-stick coated pans can be cleaned in the dishwasher, however, this is not recommended because:

- Cast aluminium bases are weakened
- The embedded fats and oils are washed out and re-oiling is necessary
- The durability of the pan can be reduced by the dishwasher

## Testing Methods

### Basic Properties

- Suitability for Food Contact
- Visual Aspects
- Dry Film Thickness (DFT)
- Adhesion (Cross hatch)

### Non-stick Tests

- Egg-/Milk-/Pancake Test
- Milk Test

### Corrosion Tests

- Salt Water Test
- Rice-Tomato Test
- Tomato Test

### Abrasion Tests

- LGA Abrasion Test
- British Standard Abrasion Test