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Fluoropolymers: Cookware

Introduction

Fluoropolymers have been widely used for cookware and bakeware for half a century. Fluoropolymer-coated cookware provides easy-clean, non-stick properties, saving time, water and energy. This facilitates cooking with less added fat contributing to a healthy diet.

Applications

- Non-stick cooking articles e.g. pots, pans
- Baking products e.g. baking trays, baguette trays
- Non-stick baking forms
- Baking sheets
- Sandwich and waffle makers, raclette, rice cookers

Benefits

- Prevent corrosion because of low surface energy and chemical resistance -> increase lifetime of products
- Non-stick cooking and avoiding burns -> easier cleaning, saving time, water and energy
- Suitable for dishwashers
- Not so much oil needed -> reduction of fat/oil usage in cooking
- Safe usage at high temperatures

Innovations

- Heat indicator: built right into the non-stick coating of the pan, the heat indicator tells you when your pan has reached the optimum temperature.
- The non-stick coating technology is also used for various other household goods -> broad improvement in this industry.



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