

XERADUR 5 PFAS-free - Ceramic

Our latest development based on sol-gel technology

This product guarantees best cooking results in a "completely natural way" and convinces with an excellent performance.



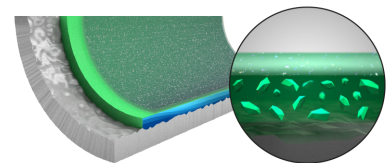
- Outstanding abrasion resistance thanks to a special base coat
- Extremely good stain resistance in chicken wing test
- a very good npn-stick effect for a long life span
- Appealing classy glossy with metallic effect
- PFAS- and PTFE-free technology

Characteristic

Number of Layer	2
Coating Thickness µm	45-60
Curing Temperature °C	250
Service Temperature °C	250
Scratch resistance	★★★★☆
Abrasion (BS)	★★★★★s
Non-stick (LGA)	★★★★★
Non-stick (LGA & milk)	★☆☆☆☆

Xeradur 5 PFAS-free (Ceramic - Xeradur 5)

is a two-layer system. The product, which is abased on a special sol-gel technology, impresses with first-class abrasion resistance and a very good non-stick effect.



1. First-class sol-gel top coat for superior non-stick effect
2. Special ceramic reinforced sol-gel base layer for excellent hardness, abrasion resistance and the distinct color of the product
3. Specially prepared substrate for an optimum adhesion of the coating to the cookware product

Substrates

Substrate	Pretreatment	Suitability
pressed/forged alu	sandblasting with corundum	✓✓
Alu cast	sandblasting with corundum	✓✓
Stainless steel	sandblasting with corundum	✓✓

Care Instructions

Care Instructions, Ceramic Cookware

Ceramic Cookware - Use and Care Instructions

Important safety instructions

- Make sure that the pans are never unattended or used near children.
- Do not let the pan stand on a hot stove for longer than necessary.
- To avoid injury, always be careful with handling hot pans.
- Make sure that handles are never positioned above heated hotplates.
- The Ceralon[®] coating is PTFE-, PFOA-, and fluorine-free.

Notes on use

- Before first use, remove all packaging and labels, and clean pan with dishwashing detergent and hot water.
- Boil the pans 2-3 times with water to remove any production residues and contaminants.
- Rub the inside of the pan with a little oil upon first use. This procedure should be repeated from time to time.
- Save energy and make sure that the pan is the same size or bigger than, but never smaller than, the cooking surface. When using a gas oven, adjust the flame as such that it does not flare over the side edges of the pan.
- The pan should be used to heat food without the use of either oil or fat.
- The ceramic non-stick coating is very temperature-resistant, up to 400 °C. However, overheating the pan is not recommended.
- The ceramic coatings heat up within a very short time, and can therefore never be left on the stove unattended.
- Never overheat. Temperatures above 250°C should be avoided; this can be prevented by using some oil as a heat indicator, as oil begins to smoke at temperatures greater than 250°C.
- Overheating should be avoided at all costs, as food can burn onto the (heat-resistant) ceramic coating and black deposits may remain on the coating.
- For frying, we recommend medium temperature level and the use of some oil or cooking fat.
- Do not allow oil to burn in the pan.
- Never cut up food in the pan, using sharp, hard objects.
- Use only nylon or wooden utensils.
- Always use a clean pan when you begin cooking. Make sure that all cooking residues are removed before storing the pan.

Cleaning and care

- Always cool the pan before cleaning, as large heat variations can cause permanent deformation.
- For cleaning, use hot water and a non-abrasive sponge or soft nylon brush (do not use steel wool or scouring pads!).
- Do not use any aggressive or abrasive cleaning agents to remove grease and food residue from the non-stick coating inside the pan.
- Should dark deposits form on the coating due to high temperatures, do not remove them with a scouring pad or sharp-edged objects, but rather soak the pan in hot water and remove the deposits carefully and gently with a soft nylon brush or a soft cloth.

- Food residues that are not removed can, with further use, lead to discolourations of varying severity, which can have a negative effect on the non-stick surface. Therefore, the surface should always be cleaned very carefully.
- Slight discolouration and stains are normal and are easier to see against bright coatings than on dark or black surfaces.
- Cleaning in a dishwasher may lead to a reduction in the non-stick properties caused by aggressive detergents, and so we recommend hand washing.

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
- ✓ MTP Abrasion Test
- ✓ British Standard Abrasion Test
- ✓ Dry Abrasion Test

Test Videos

LGA abrasion test

LGA abrasion test

(<https://www.youtube.com/watch?v=jUrTOTwVHaY>)



British Standard abrasion test

ILAG British Standard abrasion test with milk

(<https://www.youtube.com/watch?v=f2kqJ3RmEtE>)



Egg-, milk-, pancake non-stick test

Egg-, milk-, pancake test

(<https://www.youtube.com/watch?v=2eg15ksl2h0>)



Egg release-test

Egg release test

(https://www.youtube.com/watch?v=CihFI_r2HYw)



Chicken wings-test

Chicken wings test

(<https://www.youtube.com/watch?v=mTCvAV0gD18>)



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