

DuPont™ Teflon® Radiance Nonstick Coatings Technology

Supports Induction Cooking

A focus on market trends

Great cooking results, induction compatibility, long service life and high quality: that's what most consumers want from their premium nonstick cookware today. The Teflon® Radiance nonstick coatings system offers the solution!

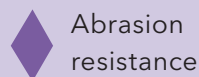
For induction and even heating

Cookware innovation needs to be compatible with state-of-the-art appliances. Today, induction stoves are a growth segment in cooktop technology.

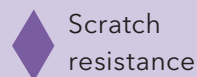
Induction cooking heats a cooking vessel by electrical induction, instead of thermal conduction from a high-temperature source (such as gas or electrical heating elements). For all models of induction cooktops, a cooking vessel must be made of or contain a ferromagnetic metal, such as stainless steel or aluminum with clad.

Optimized for induction cooktops, the patented Teflon® Radiance nonstick coatings technology features ferromagnetic stainless steel particles that are integrated into the coating to support the induction process and ensure even heating.

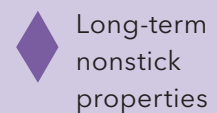
Performance



Abrasion
resistance



Scratch
resistance

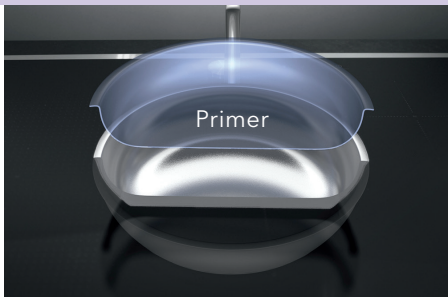


Long-term
nonstick
properties

RADIANCE
TECHNOLOGY



Each of the three layers of coatings is made from polytetrafluoroethylene (PTFE), discovered by DuPont over 75 years ago. Revolutionizing cookware, PTFE provides the unique long-lasting nonstick properties. Additionally, Teflon® Radiance nonstick coatings include the following specialized methods and materials:



1. Primer

The primer works as the adhesive link between the nonstick coating and the substrate (e.g., aluminum and stainless steel). Fillers, such as silicon carbide, offer excellent abrasion resistance to the coating.



2. Midcoat

The fluoropolymer-based midcoat contains ferromagnetic stainless steel particles that enhance even heating and support induction cooking. Teflon® Radiance nonstick coatings has a characteristic bronze color that will stand out at point of sale.



3. Topcoat

For maximum nonstick properties, the transparent topcoat consists almost exclusively of pure PTFE, ensuring a durable, long-lasting preservation of the nonstick properties. Natural sparkling minerals provide the attractive metallic finish to the appearance of pots and pans.

Excellent new sales opportunities

Teflon® Radiance nonstick coatings offer the customer significant benefits that translate into new or additional sales opportunities for suppliers, marketers and retailers.

- Optimized for the growing induction segment
- Suitable for all cooktop types
- Brilliant cooking results
- Excellent nonstick properties

Outstanding branded quality

Teflon® Radiance nonstick coatings meet global food safety requirements. They are manufactured without the use of PFOA¹, BPA² and APE³, and only applied by licensed cookware producers.

¹ Perfluorooctanoic acid

² Bisphenol A

³ Alkylphenol ethoxylate

For more information, visit: www.teflon.com/cookware

