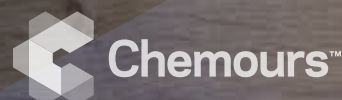




Nonstick coatings
for bakeware.



Teflon™ brand The obvious choice!



Lightweight, inexpensive nonstick bakeware will always have the largest market share, but recently, quality bakeware has emerged from its niche existence. Why not grab the opportunity and create new business!

Bake like a professional!

The trend towards upgrading has reached the bakeware segment. Inspired by bakery and cookery shows, people want to bake like professionals. Always in sync with emerging trends, Chemours now offers Teflon™ premium nonstick coatings for all popular bakeware substrates. Positioned much higher than traditional bakeware, the products feature outstanding performance for the discerning consumer.

Opportunities for retailers

The newly extended Teflon™ branded range for bakeware now provides quality nonstick coatings for all important target groups: the makers of once-a-year-birthday-cakes, the frequent users of bakeware, and the ambitious/professional bakers. This opens up new business opportunities for retailers: Encourage shoppers to upgrade! Invite them to buy a much better product for a small additional cost! The “Good-Better-Best” positioning of Teflon™ nonstick coatings at the POS is easily understood by the consumer and highly attractive for the retailer.



The Teflon™ brand experience

- Reliable nonstick & effortless cleaning
- Maximum continuous in use temperature: 260°C (roller/spray), 230°C (coil)
- Compliant with food contact regulations
- Made without PFOA, APE, NPE or BPA
- Designed for different substrate options
- Available for coil, roller and spray coating
- Integrated production facilities of PTFE and nonstick coatings
- Produced by licensed manufacturers only
- The Teflon™ brand your customers know and trust

Coil application

For the proven Teflon™ coatings

Coil coating is highly cost-efficient and produces uniform surfaces. It is perfect for the entry and mid-class markets. Coil coating is best for application on ECCS or aluminized steel. Due to the post-forming processing of the sheets, flexibility is an important technical requirement.

Teflon™ Platinum For the avid baker



- Premium nonstick performance
- Double reinforced 2-coat nonstick system
- Added abrasion and scratch resistance for longer life
- Dishwasher tested and proven safe
- Heavy gauge bakeware for longer-lasting durability

Teflon™ Select For the frequent baker



- Long lasting, durable 2-coat nonstick system
- Easy food release
- Effortless cleaning

Teflon™ Classic For the occasional baker



- Straight forward, reliable single-coat nonstick system
- Designed with convenience in mind



Roller application

For standard coatings

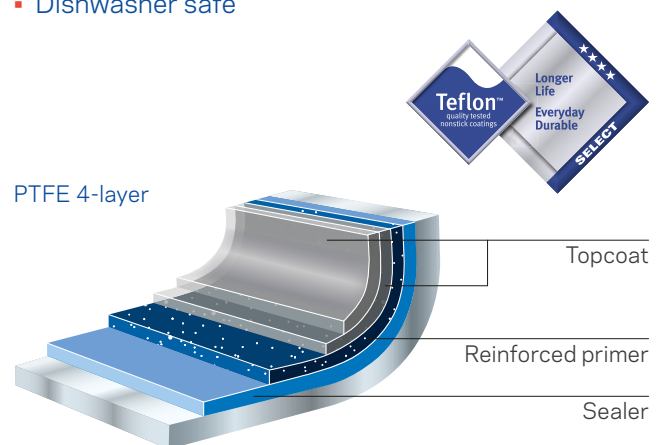
This economical application method is perfect for large volumes of mid-level products. It offers good nonstick properties. As the discs are formed after coating, the dry film needs to maintain a certain amount of flexibility.

Benefit from the cost-effective advanced performance of Teflon™ Select! Now as roller coat application available for bakeware.



Teflon™ Select

- Ideal for families who love baking
- For rolled aluminium
- Highly efficient application for post-formed bakeware
- Very flexible 4-layer coating for durable, long-lasting nonstick performance
- Dishwasher safe





Spray application

For advanced coatings

Spray coats offer creative design options and high-quality looks. They can be applied on both rolled and cast aluminium, on stainless steel, and on any preformed bakeware shapes.

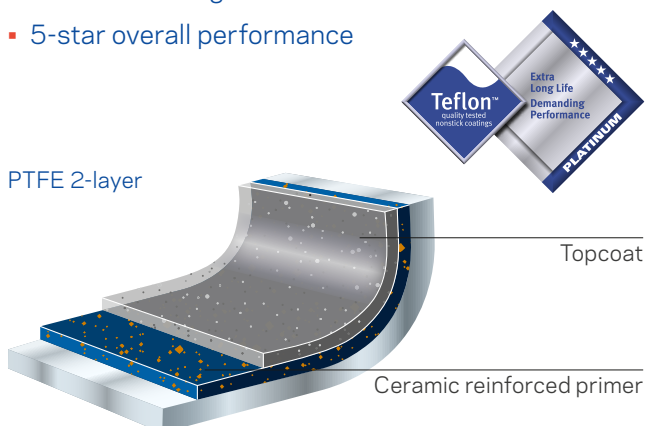
The wide range of options allows retailers to differentiate their offering from the competition. Spray application offers great upgrading opportunities in markets where the trend goes towards higher quality. Tempt your retail customers to enter the premier league!

The range of Teflon™ Platinum coatings brings added benefits to consumers: added abrasion resistance will enhance durability and make the bakeware look good longer.

Teflon™ Platinum

- 2-layer coating, ceramic reinforced
- Superior release for baking
- Excellent for casseroles and roasting in the oven
- Ideal for serving as tableware
- 5-star overall performance

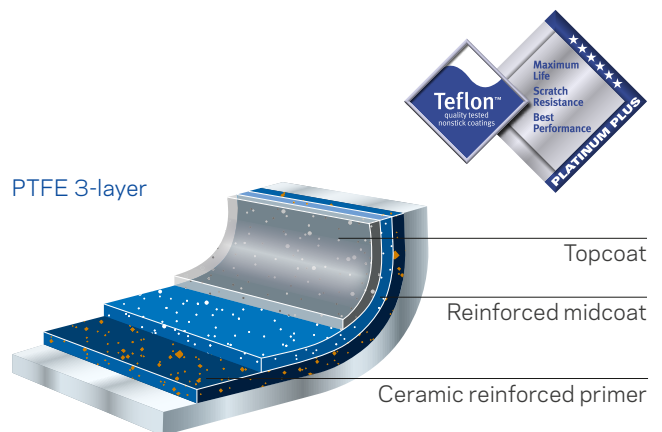
PTFE 2-layer






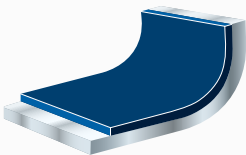
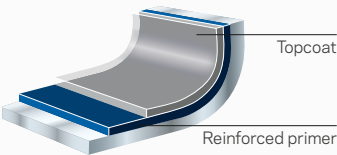
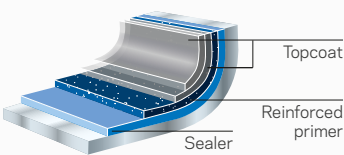








The Teflon™ flagship: Teflon™ Platinum Plus

- Engineered for the avid baker and for professional use
- 3-layer coating with multi-ceramic reinforcements
- Excellent durability
- High resistance to abrasion and scratching
- Suitable for the use of metal utensils

PTFE 3-layer



Technical excellence at a glance

		GOOD	BETTER	
		Teflon™ Classic	Teflon™ Select	
		Good – easy bake ★ ★ Coil coating	Better – reliable durability ★ ★ ★ ★ Coil coating Roller coating	
Consumer benefits		 <ul style="list-style-type: none"> ▪ For the occasional baker ▪ Straight forward, reliable single-coat nonstick system ▪ Designed with convenience in mind 	 <ul style="list-style-type: none"> ▪ For the frequent baker ▪ Long lasting, durable 2-coat nonstick system ▪ Easy food release ▪ Effortless cleaning 	 <ul style="list-style-type: none"> ▪ Ideal for families who love baking ▪ For rolled aluminium ▪ Highly efficient application for post-formed bakeware ▪ Very flexible 4-layer coating for durable, long-lasting nonstick performance ▪ Dishwasher safe
Product technology		PTFE 1-layer 	PTFE 2-layer 	PTFE 4-layer 
Substrate & substrate gauge (mm)	Stainless steel			
	Cast aluminium			
	Rolled aluminium			◆ > 1.1 (bakeware), > 1.5 (roasting tin)
	Aluminised steel	◆ > 0.25 (bakeware), > 0.3 (roasting tin)	◆ > 0.25 (bakeware), > 0.3 (roasting tin)	
	Tin free steel (ECCS)	◆ > 0.25 (bakeware), > 0.3 (roasting tin)	◆ > 0.25 (bakeware), > 0.3 (roasting tin)	
Coating thickness required		5 – 7 µm	9 – 13 µm	20 µm
Max. temperature in use		230 °C	230 °C	260 °C
Performance	Abrasion resistance SPAR (1.5 kg)	up to 500 ◆ ◆	500 ◆ ◆	1.000 ◆ ◆ ◆
	Dishwasher	◆ ◆ ◆	◆ ◆ ◆	◆ ◆ ◆ ◆
	Long-term nonstick properties	◆ ◆	◆ ◆ ◆ ◆	◆ ◆ ◆ ◆ ◆
Colours available		 Sparkling Grey  Pewter  Yellow Grey  Sparkling Black	 Light Pewter  Pewter  Dark Pewter	 Pewter New colours available: Curacao Blue, Mango Gold, Sterling Silver, Berry Purple, Chocolate Brown, Pure Pewter

BEST

Teflon™ Platinum

Best – outstanding abrasion resistance



Coil coating



- For the avid baker
- Double reinforced 2-coat nonstick system
- Added abrasion and scratch resistance for longer life
- Dishwasher tested and proven safe
- Heavy gauge bakeware for longer-lasting durability

Spray coating



- 2-layer coating, ceramic reinforced
- Superior release for baking
- Excellent for casseroles and roasting in the oven
- Ideal for serving as tableware
- 5-star overall performance

Teflon™ Platinum Plus

Best – the new flagship

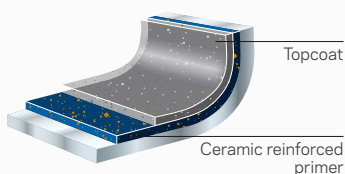


Spray coating

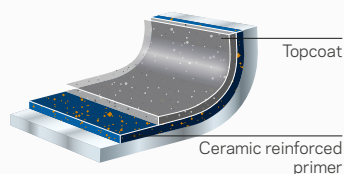


- Engineered for the avid baker and for professional use
- 3-layer coating with multi-ceramic reinforcements
- Excellent durability
- High resistance to abrasion and scratching
- Suitable for the use of metal utensils

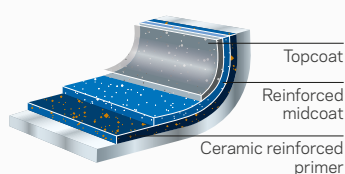
PTFE 2-layer



PTFE 2-layer



PTFE 3-layer



◆ > 0.6

◆ 3 - 4

◆ 1.2 - 1.8 (size dependent)

◆ > 0.6

◆ > 0.6

10 - 14 µm

230 °C

2.500



Brown



Pewter



Sparkling Black

◆ > 0.6

◆ 4 - 5

◆ > 2.0

35 µm

260 °C

6.000



Sparkling Black



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