



# The Nonstick Brand.

We invented it. We optimized it. We advance it.



Teflon™ brand  
The obvious choice!



Our experts keep reinventing the  
Teflon™ brand, but its essence  
remains the same: ensured quality ...  
all over the world.



### Stable batch-by-batch quality

What are the ingredients of quality coatings? At Chemours, we believe that excellent raw materials and high standards in every single production stage are an absolute must. That is why Chemours operates integrated production facilities of both PTFE and nonstick coatings.

### All over the world

Whether you service customers in the Americas, Asia or Europe, you will find us globally active with the same production standards. Our dedicated laboratories make sure that our products are customer-focused in all your markets.

### Commitment to a more sustainable future

We are always looking for ways to be kinder to the environment. Our patented technology for water-based nonstick coatings has revolutionized production processes. Today, we manufacture PTFE without the use of perfluorooctanoic acid (PFOA), APE, NPE or BPA.





### Anything good can be improved

We believe that progress is change for the better. We constantly invest in new ideas to advance our Teflon™ nonstick coatings. Our ambition is to surprise our customers with both product innovations and quality upgrades of our existing range.

For 2019, we went back to our roots as inventor and trailblazer for the nonstick segment. Taking the lead in redefining quality, we developed a next generation formula to upgrade our entire product range. Teflon™ nonstick coatings now reach a new level of tough, without sacrificing any of the slipperiness that made them the favourite of so many cooks.

### Don't just take our word for it!

Sounds too good to be true? Is it possible to add a new level of tough, while retaining all of the proven nonstickiness? Well, don't just take our word for it, check out the data of our performance tests:

- **Scratching/abrasion resistance (MTP)** enhanced by up to 200%
- **Scrubbing resistance (SPAR)** enhanced by up to 100%

These outstanding results rewrite the value of your own product. You can now provide your demanding customers with more performance at the same price. It will be an irresistible temptation for cookware lovers.

And there is no catch for you in this deal: Line trials in several regions have shown that existing application technologies can remain unchanged. Seize the opportunity! The upgraded portfolio of Teflon™ nonstick coatings will help you to bring new value to your customers.

## Today, Chemours is a global leader in nonstick coatings.

- **R&D:** The Chemours Company holds the majority of patents granted in nonstick technology.
- **Production:** Full integration of PTFE and nonstick coatings.
- **Quality:** Teflon™ coatings are applied only by licensed partners who comply with our high standards.
- **Trademark:** Teflon™ brand has the highest consumer awareness in nonstick coating systems and is one of the most trusted brands in the cookware category worldwide.



Good, better, best:  
Our coatings are as diverse  
as your customers.

At Chemours, we know that different users of cookware have different likes and preferences. Our research has identified three important target groups: occasional cooks, demanding family cooks, and avid chefs. As each group has its own purchase criteria, Chemours offers a choice of several product lines that satisfy individual demands for durability, good looks, and value.

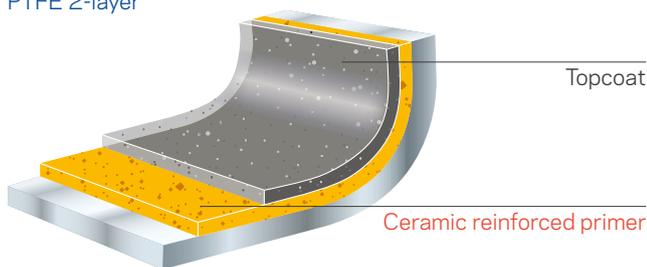
## GOOD

### Teflon™ Classic



- Designed for occasional cooks who value convenience
- 2-layer coating
- Good food release and easy cleaning
- Good durability

PTFE 2-layer



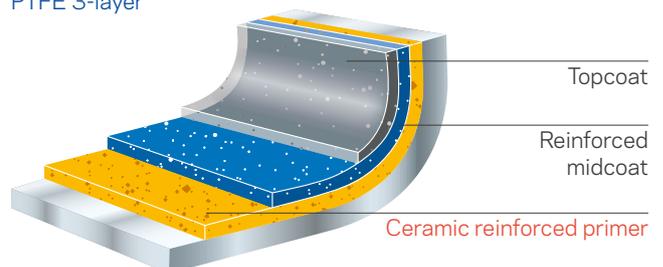
## BETTER

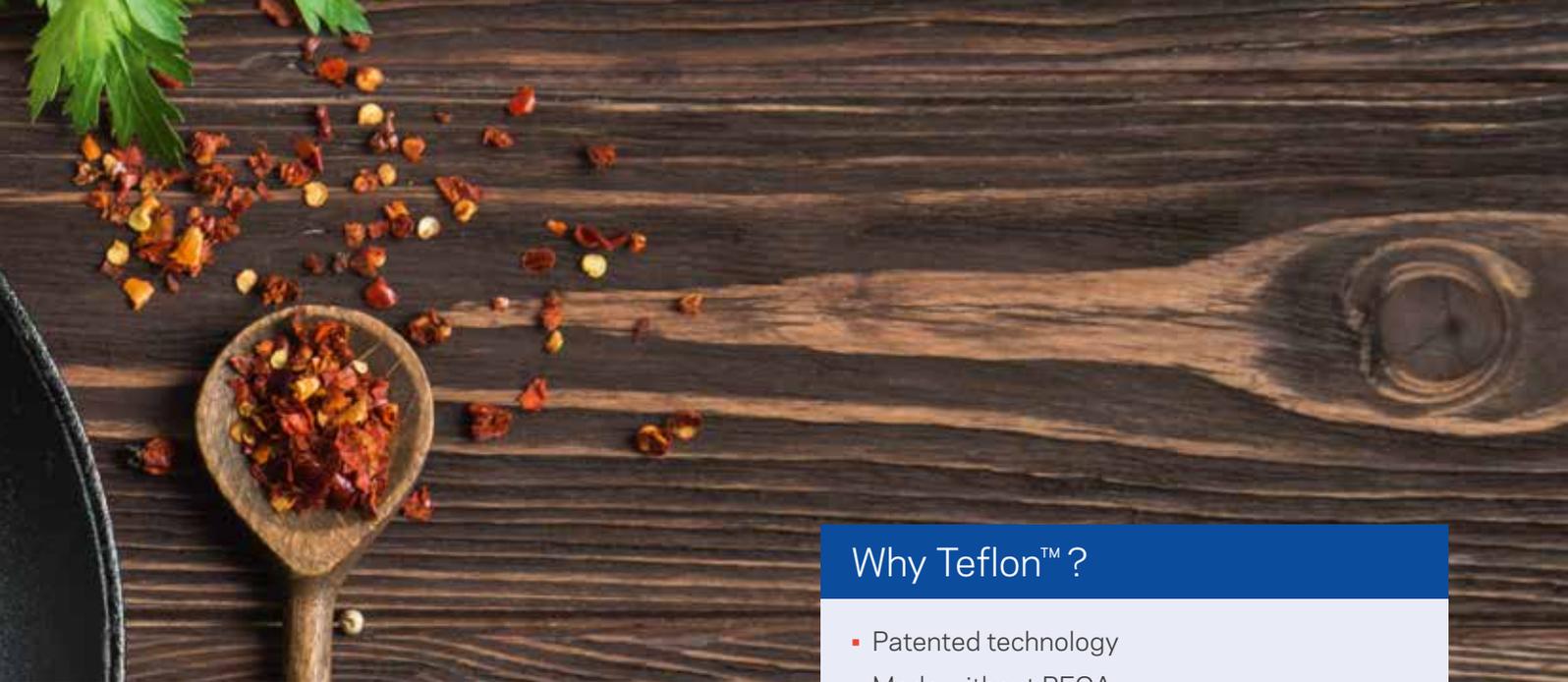
### Teflon™ Select



- Designed for busy cooks who need durable performance every day
- 3-layer coating
- Excellent food release with effortless cleaning
- Allows the use of metal utensils

PTFE 3-layer





## Why Teflon™ ?

- Patented technology
- Made without PFOA
- Proven, long-term nonstick performance
- Dishwasher safe
- Maximum continuous in use temperature: 260°C on all heat sources
- Superior quality assurance from a brand you can trust

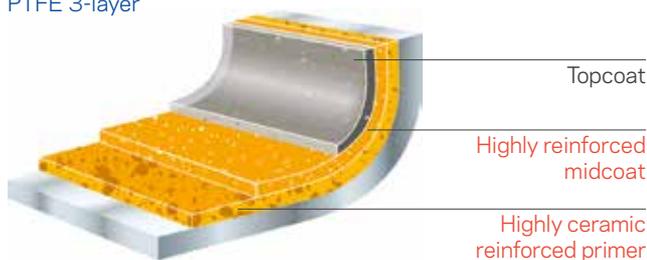
## BEST

### Teflon™ Platinum Plus



- Designed for avid home chefs or professionals who demand cookware excellence
- 3-layer coating
- Outstanding surface integrity for better cooking and easy cleaning
- Allows the use of metal utensils

PTFE 3-layer

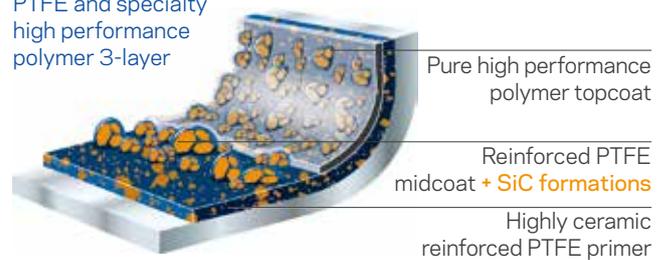


### Teflon™ Profile



- Designed for ambitious professionals
- Superb nonstick performance
- Significantly improved abrasion resistance
- Allows the use of metal utensils
- Looks good longer

PTFE and specialty high performance polymer 3-layer



# Teflon™ Classic

Cost-efficient coating system with a choice of two application methods!



Teflon™ Classic offers enhanced performance for occasional users, fulfilling their desire for cost-efficient cookware, while responding to the upgrading trend visible in many markets.

The technology behind it focuses on economical multi-layer application, highly efficient production, and coating systems that meet the performance requirements of this user group.

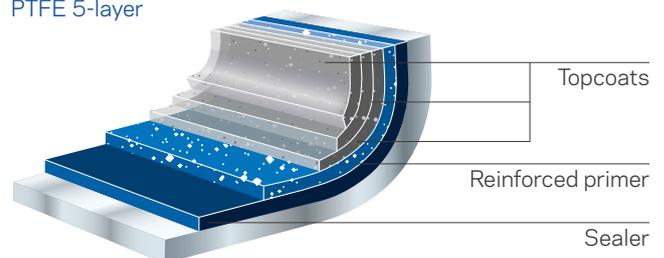
Teflon™ Classic comes with a choice of two application methods: roller coating on aluminium discs and spray coating on preformed cookware shells.

## Teflon™ Classic – Roller coating

This economical application method is perfect for large volumes of entry-level products. It offers a set of attractive benefits:

- Good nonstick performance
- Applicator rolls can process aluminium discs of up to 3 mm gauge
- Dry film thickness: 25 µm
- Highly economical production
- Slightly textured surface

PTFE 5-layer



**NEW  
in 2018**

## Teflon™ Classic – Spray coating

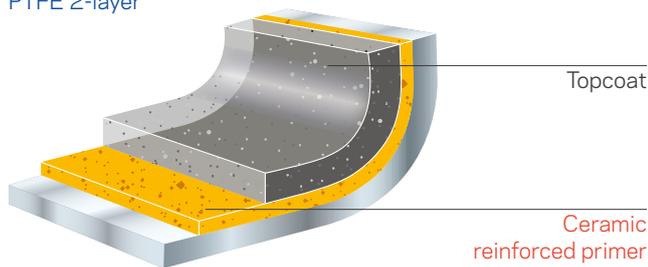
The Teflon™ Classic spray coating features a reinforced primer for higher abrasion resistance. In fact, it is so good, that it received an immediate distinction by a renowned institute – even before being launched in 2018.

This coating system is a step change in performance versus the previous Teflon™ Classic spray coating. Its abrasion resistance is enhanced by up to 100%. This improvement was achieved through the introduction of a newly designed reinforcement system. The measured increase in abrasion resistance has been confirmed by line trials in several regions.

### Advanced version

The 35 µm system offers superior 2-layer performance. This little extra makes Teflon™ Classic even more exciting for users at price entry level.

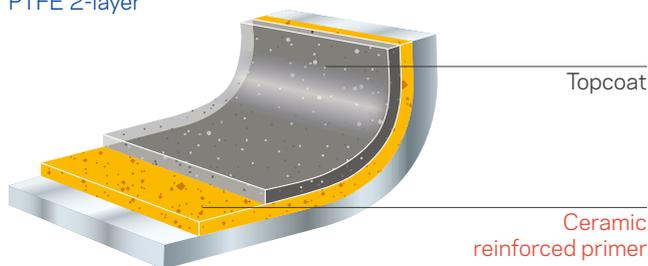
PTFE 2-layer



### Standard version

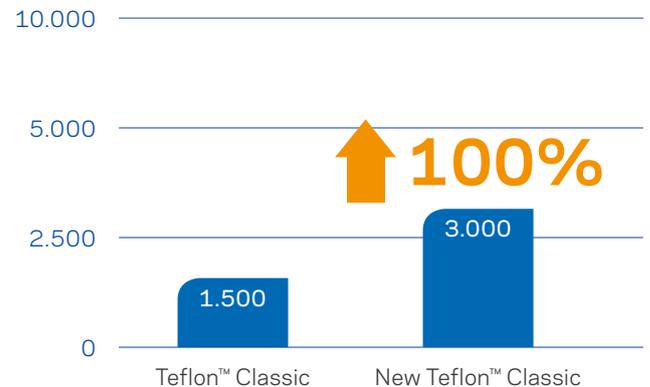
The 25 µm variant is a straightforward nonstick coating system with a smooth surface. No roller coat marks!

PTFE 2-layer



## SPAR test

with 1.5 kg load (# cycles till wear through)



### Teflon™ Classic stands out in the crowd

Unlike traditional 2-layer coatings, the advanced version meets the requirements of the Shaker test protocol (e.g., LGA).



## Teflon™ Classic at a glance

- Enhanced 2-layer coating system
- Ceramic reinforced primer
- Without any change in application method
- Abrasion resistance performance versus current Teflon™ Classic spray: MTP +33%, SPAR +100%
- Flexibility in film build defines quality level
- Performance confirmed by a renowned external institute
- Dishwasher safe, easy cleaning, and consistent good food release

# Teflon™ Select

The everyday family solution!



Teflon™ Select offers robust performance for busy family cooks who need reliable, everyday cookware solutions.

To provide these frequent users with an even more attractive option for their demanding kitchen routine, we decided to upgrade the complete Teflon™ Select coating range. The new formulation, introduced for the 2019 season, features a reinforced primer made of mineral fillers boasting diamond-like toughness.

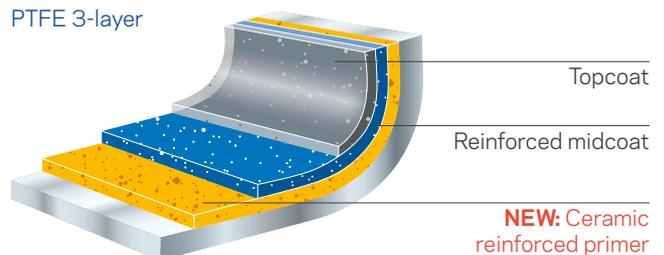
As a result, the new 3-layer coating system with a minimum thickness of 35 µm gives peace of mind: its outstanding nonstick properties will persist - day ... after day ... after day ... after day.

## Room for design options

The impressive Teflon™ Select range offers several different variants - Radiance, Colour Collection, Infinity - to meet the different tastes and requirements of family cooks, allowing you to capture the full potential of this high-value target group.

Not surprisingly, both retailers and consumers love Teflon™ Select: it combines functional benefits with a wealth of design choices to make homes a brighter place.

PTFE 3-layer



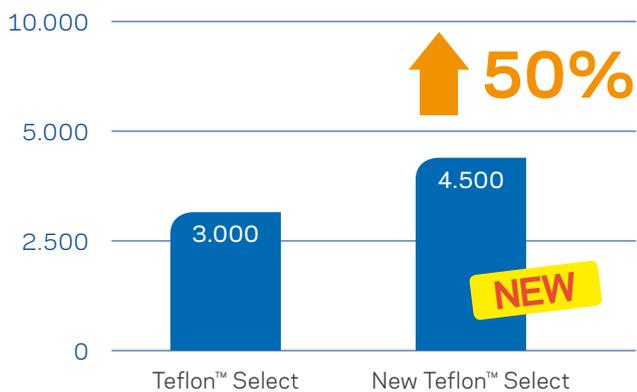


## Upgraded performance 2019

The tests were conducted at the Chemours laboratories and based on line trial production. The results for the new Teflon™ Select speak for themselves:

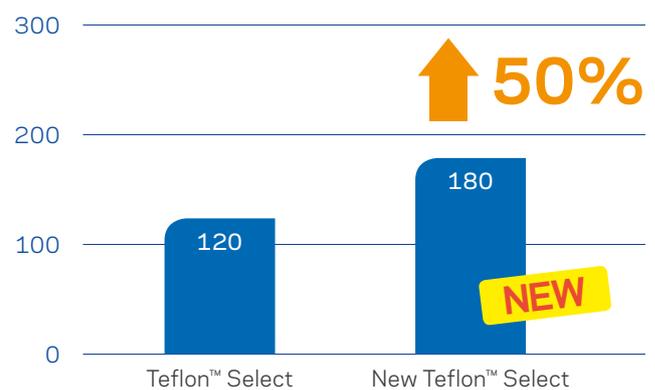
### SPAR test

with 4.5 kg load (# cycles till wear through)



### MTP test

(# minutes till wear through)



## The new Teflon™ Select at a glance

- Designed for busy cooks who need durable performance every day
- Strengthened 3-layer coating offering increased wear resistance
- Excellent food release with effortless cleaning
- Allows the use of metal utensils

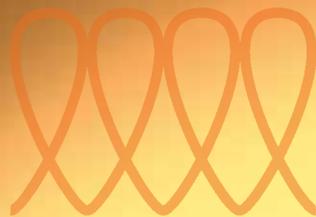
# Teflon™ Radiance

A shining success!

RADIANCE  
TECHNOLOGY



NEW



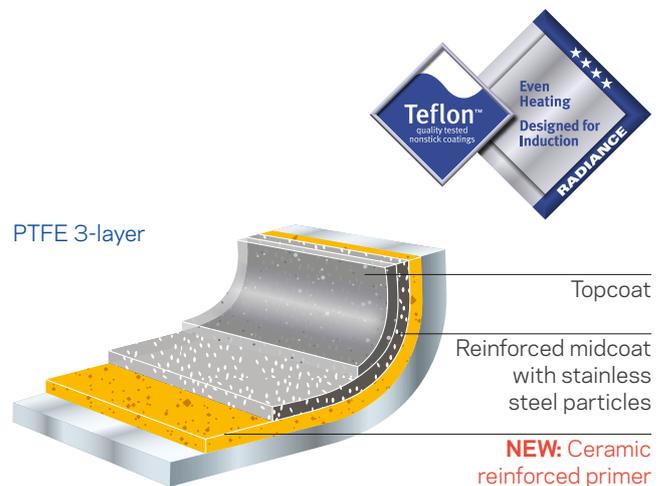


Teflon™ Radiance has anticipated the growing trend towards induction hobs. The technology is designed to optimize energy take-up, spreading the heat for best results.

Cookware with Teflon™ Radiance features superior abrasion resistance and excellent long-lasting release properties. And your customers will just love the way its attractive and characteristic bronze colour stands out on the shelf.

## Radiance technology

- Optimised for the growing induction segment
- Suitable for all cooktop types
- For brilliant cooking results
- Excellent nonstick properties
- Patented technology



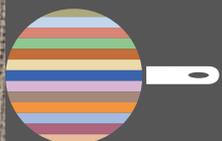
# Teflon™ Colour Collection

Dare to be different!

NEW



COLOUR  
COLLECTION





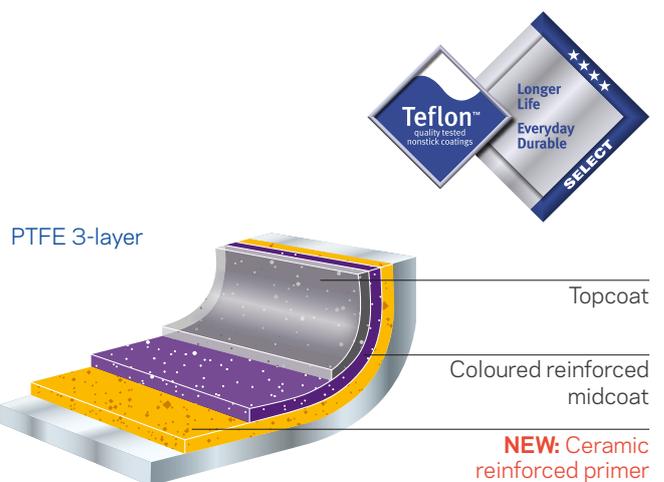
Cooking need no longer be in black and white; bringing colour into the kitchen inspires even the most accomplished cooks. The art of cooking touches our senses and gives us new experiences. Colour enhances the sensation.

Combining eye-catching hues with superior performance, the Teflon™ Colour Collection has become a well-established success at the POS.



## Set trends

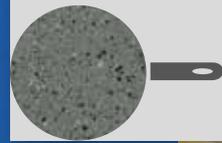
- Offer colours based on consumer research
- Provide eye-catchers that stand out at the POS
- Assure performance with Teflon™ Select quality coating



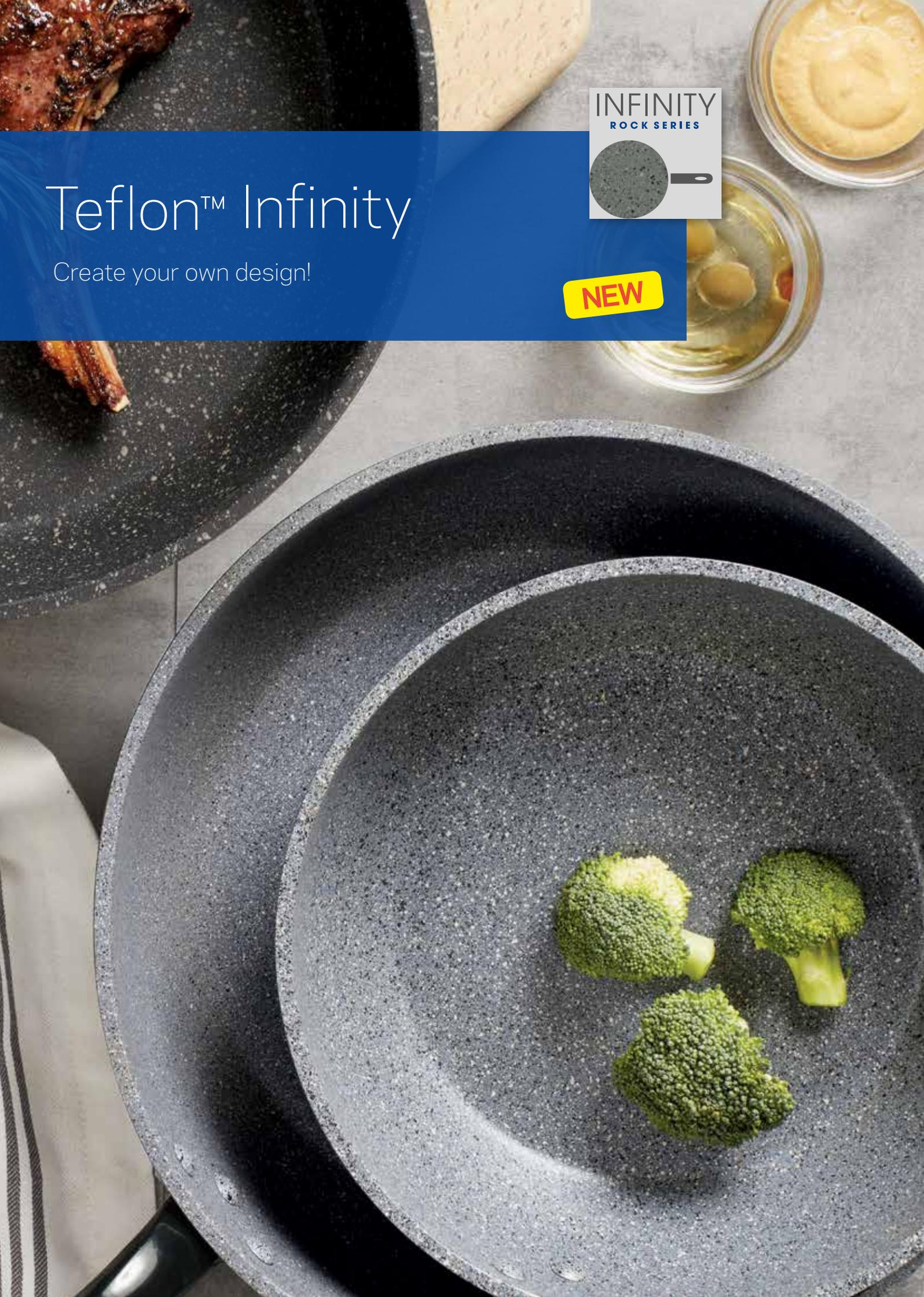
# Teflon™ Infinity

Create your own design!

INFINITY  
ROCK SERIES



NEW





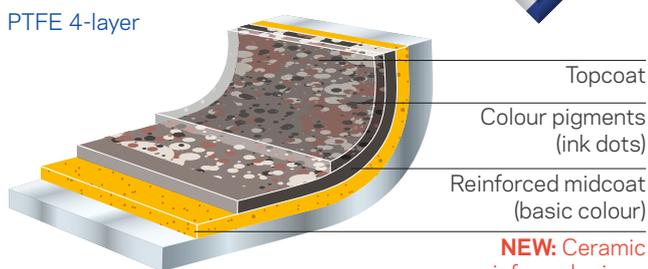
The Teflon™ Infinity 4-layer system allows any combination of 8 basic colours with 8 different inks. You decide on the density, size, and distribution you prefer for your project. The result is a universe of imagination; discover endless creative ways to customize your cookware!

## Rock Series

- Customize your design: there is a wealth of options at your fingertips
- Admire the looks: the stone optics signal toughness and durability
- Enjoy the quality: the Rock Series features Teflon™ Infinity coating



PTFE 4-layer



### Toolbox

8 basic colours

|        |           |            |        |
|--------|-----------|------------|--------|
|        |           |            |        |
| Black  | Dark Grey | Light Grey | Grey   |
|        |           |            |        |
| Maroon | Bronze    | Champagne  | Almond |

Design options using "Grey" as the basic colour with various dot executions

8 inks for dots

|         |            |           |             |
|---------|------------|-----------|-------------|
|         |            |           |             |
| Sand    | Charcoal   | Copper    | Gravel Grey |
|         |            |           |             |
| Jasmine | Lime Green | Moonstone | Satin Gold  |

# Teflon™ Platinum Plus

The star of nonstick coatings!



**NEW**

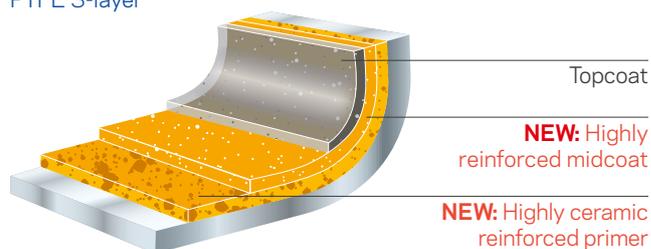


With TV chefs serving as glamorous role models, cooking like a pro continues to be a trendy pastime. Matching quality utensils add the finishing touches to the home show. Teflon™ Platinum Plus offers gourmet cooks the dashing excellence they desire.

To enhance the 2019 collection, our scientists combined the utmost perfection of surface smoothness with unprecedented toughness; an awesome 200% added abrasion resistance give accomplished home cooks professional confidence – they know they are using the top tools of the trade for gourmet results. Cooking like a pro has never been so easy.

Teflon™ Platinum Plus: the most scratch- and abrasion-resistant Teflon™ finish to date – the star of nonstick coatings.

PTFE 3-layer





## Upgraded performance 2019

Only the best of the best will do: The MTP test shows a game-changing leap in scratch resistance:

### MTP test

(# minutes till wear through)



### The new features at a glance

- Designed for passionate home chefs or professionals who demand cookware excellence
- Heavily filled 3-layer coating for outstanding scratch resistance
- Outstanding surface integrity for better cooking and easy cleaning
- Allows the use of metal utensils

# Teflon™ Profile

Looks good longer!



What is the survival secret of some of the toughest and oldest species on our planet? It's their natural armour - from the nubby grain of the buffalo hide, to the bony scales of reptiles, and the rough skin that protects the shark from parasites. We decided to emulate this successful concept of nature, because surfaces with a raised pattern are considerably more durable than smooth surfaces.

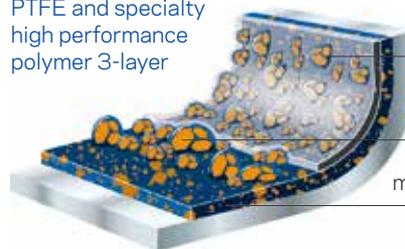
Taking the next step, we packed these insights into our unique Skin Technology and developed Teflon™ Profile: a robust premium coating with a rough surface that looks good longer.

## The midcoat provides armour

An important ingredient in the Skin Technology are silicon carbide (SiC) formations, which are well known in nature for their strength.

We used chemically synthesized SiC particles to achieve a hardness that is almost equal to diamonds. In the Teflon™ Profile midcoat, the SiC particles aggregate into little clusters, forming the innovative surface texture that gives the nonstick coating its unique look and scratch resistance.

PTFE and specialty high performance polymer 3-layer



Pure high performance polymer topcoat

Reinforced PTFE midcoat + SiC formations

Highly ceramic reinforced PTFE primer





## The topcoat provides the Lotus-Effect®

The self-cleaning properties of the Lotus flower were the model for this technology. The professional cookware and bakeware sectors have been benefiting from the Lotus-Effect® for some time. Now this successful technology is also available for end consumers. The technology offers extremely long-lasting nonstick properties and tough barrier functions.

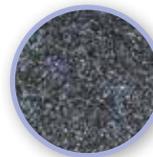
## The proof is in the CAMUT

Teflon™ Profile passed the toughest scratch test for cookware coatings with flying colours. In the CAMUT (Computer Assisted Mechanical Utensil Test) simulation test, the coating was mistreated with all likely metal kitchen tools and the result was unequivocal: compared with a standard smooth-surface pan, there were almost no scratches visible in Teflon™ Profile.



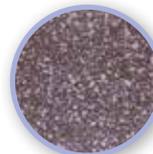
## Teflon™ Profile shows its colours!

People love to brighten their world with colour. In fact, colour can be one of the most persuasive factors when it comes to influencing a purchase decision. That is why Teflon™ Profile comes in three colour options. Every target group can give their kitchen a personal touch by choosing their favourite hue.



### Shark Blue

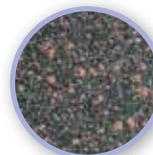
instantly spreads cheer with its freshness – perfect for anyone who likes things elegant.



### Panther Purple

is a classy eye-catcher – ideal for anyone who likes things special.

**NEW**



### Buffalo Copper

sets trends with shiny copper – simply the best for anyone who likes things unusual.

## A class of its own: Teflon™ Profile

- Superior nonstick coating
- Midcoat with SiC formations
- Topcoat with a specialty high performance polymer
- Outstanding CAMUT test results
- Available in three colours

# Teflon™ Brand Assurance Program



The Teflon™ brand is one of the best known and most trusted brands for cookware and bakeware worldwide.

## Controlling quality excellence

Under the Brand Assurance Program, Chemours carries out a tightly knit system of on-site quality control campaigns to make sure licensed coaters meet our global quality specifications.

## Proving authenticity

Licensed partners for Teflon™ branded nonstick coatings for cookware and bakeware can receive authentic brand seals and artwork. Teflon™ branded seals are a great way to make sure your product is special; they signal that your houseware items meet the highest standards.



## Rigorous test routine

Chemours scientists carry out a broad test routine for our nonstick coatings to simulate intense use and maltreatment, including mechanical simulations and cookware stress tests under real life kitchen conditions.

Balancing this combination of different test methods ensures the quality excellence of all Teflon™ coatings.

## Mechanical simulations provide measurable results:

### MTP (Abrasion Resistance)



Performed at 200°C, the Mechanical Tiger Paw (MTP) holds 3 tungsten-carbide ballpoint pen refills that trace a repeated pattern. The time to wear through the surface is measured for comparison.

### SPAR (Scouring Pad Abrasion Resistance)



Performed at room temperature, the scouring pad is applied to the surface with a weight of 1.5 or 4.5 kg and mechanically moved back and forth. The test measures the cycles for the pad to wear through the surface.



Home cooking simulations look at the coating behavior under real life conditions:

#### Food Release Cooking Test



This test rates the nonstick performance, using 4 different substances: 2 x egg, pancake, and burning milk. Each test is rated from 0 to 5, where 5 represents perfect release.

#### AIHAT (Accelerated In-Home Abuse Test)



This test is a combination of cooking with aggressive ingredients and abuse by scratch tools like fork, knife, and spatula. After a fixed amount of time, the surface is gauged against a scale of 1 - 10, where 10 is best.

Shaker test protocol (e.g., LGA) is a combination of both mechanical and home cooking tests:

Abrasion resistance is assessed after 15, 30, and 45 min in comparison with the new state. The scratch test is performed with different forces by using a defined mixture of stainless steel balls, white sand, and water. The pancake test is carried out on the treated pans to evaluate the release.



#### CAMUT by Chemours Teflon™

Performed at 250°C, the Computer Assisted Mechanical Utensil Test (CAMUT) involves abuse with scratch tools: knife, fork, spatula, and wire whisk. After a fixed amount of time, the surface is gauged against a scale of 1 - 10, where 10 is best.



# Technical excellence at a glance



GOOD

## Teflon™ Classic

Good - easy use



NEW  
in 2018

Roller coating

Spray coating



## Teflon™ Select

Better - excellent durability



NEW

Consumer benefits

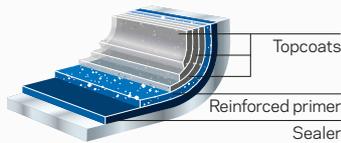
- Designed for occasional cooks
- Good food release and easy cleaning
- Good durability
- Good long-term nonstick performance
- Highly economical production
- Slightly textured surface

- Designed for occasional cooks
- Good food release and easy cleaning
- Good durability
- MTP +33%, SPAR +66% versus previous Teflon™ Classic
- Flexibility in film build defines quality level

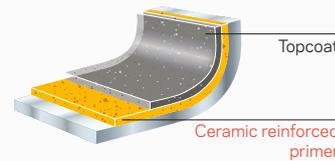
- Designed for busy cooks who need durable performance every day
- Excellent food release with effortless cleaning
- Allows the use of metal utensils

Product technology

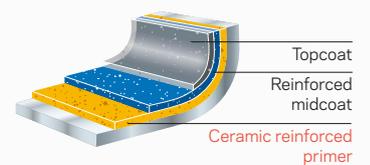
PTFE 5-layer



PTFE 2-layer



PTFE 3-layer



Substrate

Aluminium

◆ up to 3 mm gauge



Stainless steel



Coating thickness required

25 µm

25/35 µm

35 µm

Performance  
(measured on smooth aluminium)

Abrasion resistance

> 30 MTP  
> 400 SPAR (1.5 kg)



> 100 MTP  
> 3.000 SPAR (1.5 kg)



> 180 MTP  
> 4.500 (4.5 kg)



Scratch resistance

1 - 4 CAMUT  
1 - 4 AIHAT



5 - 7 CAMUT  
5 - 7 AIHAT



6 - 8 CAMUT  
6 - 8 AIHAT



Shaker test protocol acc. to LGA (abrasion, nonstick, scratch)

No

25 µm: No  
35 µm: Yes

Yes

Long-term nonstick properties



Colours available



Pewter

New colours available:  
Curacao Blue, Mango Gold,  
Sterling Silver, Berry Purple,  
Chocolate Brown, Pure Pewter



Sparkling Black



Black



Dark Pewter

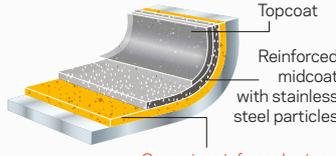
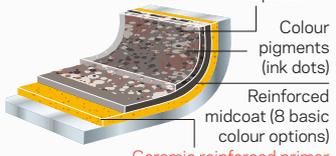
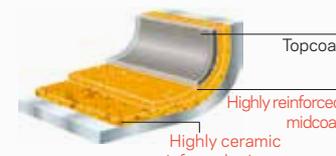


Sparkling Black

Teflon™ Colour Collection:  
Lavender Blue, Hot Chilli,  
Champagne Gold, Aubergine  
Purple, Spicy Olive  
Note: Additional colours  
available on request

BETTER

BEST

| Teflon™ Radiance  | Teflon™ Infinity   | Teflon™ Platinum Plus   | Teflon™ Profile  |
|---|--|---|--|
| <p>Even heating - designed for induction <b>NEW</b></p> <p>★★★★★</p>  | <p>Stylish - longer life <b>NEW</b></p> <p>★★★★★</p>   | <p>Best - outstanding scratch resistance <b>NEW</b></p> <p>★★★★★</p>  | <p>Best - superior nonstick coating</p> <p>★★★★★</p>   |
|  <ul style="list-style-type: none"> <li>Optimised for the growing induction segment</li> <li>Suitable for all cooktop types</li> <li>For brilliant cooking results</li> <li>Excellent nonstick properties</li> </ul> |  <ul style="list-style-type: none"> <li>Customize your design: there is a wealth of options at your fingertips</li> <li>Admire the looks: the stone optics signal toughness and durability</li> <li>Enjoy the quality: the Rock Series features Teflon™ Infinity coating</li> </ul> |  <ul style="list-style-type: none"> <li>Designed for avid home chefs or professionals who demand cookware excellence</li> <li>Outstanding surface integrity for better cooking and easy cleaning</li> <li>Allows the use of metal utensils</li> </ul> |  <ul style="list-style-type: none"> <li>Designed for ambitious professionals</li> <li>Significantly improved abrasion resistance</li> <li>Superb nonstick performance</li> <li>Allows the use of metal utensils</li> <li>Looks good longer</li> </ul> |
| <p>PTFE 3-layer</p>   | <p>PTFE 4-layer</p>   | <p>PTFE 3-layer</p>   | <p>PTFE 3-layer</p>   |
| ◆   | ◆  | ◆   | ◆  |
| ◆   | ◆  | ◆   | ◆  |
| 35 µm   | 38 µm  | 42 µm<br>(High build up to 60 µm optional)  | 42 µm<br>(High build up to 60 µm optional)   |
| > 180 MTP<br>> 4.500 SPAR (4.5 kg)<br>◆◆◆◆◆   | > 180 MTP<br>> 4.500 SPAR (4.5 kg)<br>◆◆◆◆◆  | > 540 MTP<br>> 8.000 SPAR (4.5 kg)<br>◆◆◆◆◆◆◆   | > 240 MTP<br>> 8.000 SPAR (4.5 kg)<br>◆◆◆◆◆◆◆  |
| 6 - 8 CAMUT<br>6 - 8 AIHAT<br>◆◆◆◆◆   | 6 - 8 CAMUT<br>6 - 8 AIHAT<br>◆◆◆◆◆  | 8 - 9 CAMUT<br>8 - 9 AIHAT<br>◆◆◆◆◆◆◆   | 9 - 10 CAMUT<br>8 - 9 AIHAT<br>◆◆◆◆◆◆◆   |
| Yes   | Yes  | Yes   | Yes  |
| ◆◆◆◆◆◆◆   | ◆◆◆◆◆◆◆  | ◆◆◆◆◆◆◆   | ◆◆◆◆◆◆◆  |
|  Bronze   | <p>8 basic and 8 ink colours, e.g.:</p>  Granite Black<br> Volcanic Brown  |  Sparkling Black<br> Sparkling Blue<br> Pewter                                 |  Shark Blue<br> Panther Purple<br> Buffalo Copper                         |



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