DuPont™ Teflon® Radiance Nonstick Coating Technology

Optimized for Induction Cooking

Wilmington, Del. (PRWEB) March 07, 2015 -- Great cooking results, superior quality, longevity, and above all else, induction compatibility! This is what today’s consumers expect from premium nonstick cookware. DuPont™ Teflon® Radiance nonstick coatings offer the solution; their three-layer structure integrates ferromagnetic stainless steel particles to support the induction process and to ensure even heating. An additional benefit is that cookware with Teflon® Radiance nonstick coatings is compatible with all other stovetop types, so that purchasing induction suitable cookware with Teflon® Radiance coating now means even more peace of mind for all those planning the purchase of an induction stovetop in the near future.

Induction Drives Growth – for Stovetops and Cookware!

Cookware innovations need to be compatible with state-of-the-art appliances. Induction cookware is estimated to be approximately 10-15 percent of all cookware sold in North America and is growing by 5 to 10 percent per year.

Induction Suitable Teflon® Radiance Coatings Supports Even Heating

Designed for induction stovetops, the patented Teflon® Radiance nonstick coating technology features magnetic stainless steel particles. They are integrated into the coating to support even heating. Induction technology works by electromagnetic induction between the cookware and the stove, which means that pots and pans need a ferromagnetic base. That is why induction suitable aluminum cookware has a stainless steel grid sandwiched in the base.

Layered Structure of Teflon® Radiance Specialty Nonstick Coatings

The polymer is responsible for the longevity of the coating’s unique nonstick properties. The other benefits of the Radiance technology are the result of additional methods and materials:

1. Primer: The bottom coat works as the adhesive link between the coating and the substrate (e.g. aluminum). Filling materials such as silicon carbide add excellent abrasion resistance to the nonstick coating system.
2. Midcoat: The fluoropolymer midcoat contains fine stainless steel particles throughout. Because the particles are magnetic, it supports the induction process for even heating and better browning over the entire cooking surface. The steel particles also give the coating its characteristic hue which makes cookware with Teflon® Radiance nonstick coatings stand out at point of sale.
3. Topcoat: The transparent topcoat consists almost exclusively of pure PTFE, ensuring excellent nonstick properties and long-lasting performance.

The midcoat of the premium three-layer Teflon® Radiance coating features integrated ferromagnetic stainless steel particles to support the induction process and even heating.

Premium Brand Quality!
All Teflon® nonstick coatings – including Teflon® Radiance – fully comply with global food contact regulations. They are manufactured without the use of PFOA, BPA or APE, and they are processed exclusively by licensed manufacturers in accordance with the strict specifications of DuPont.

DuPont (NYSE: DD) has been bringing world-class science and engineering to the global marketplace in the form of innovative products, materials, and services since 1802. The company believes that by collaborating with customers, governments, NGOs, and thought leaders we can help find solutions to such global challenges as providing enough healthy food for people everywhere, decreasing dependence on fossil fuels, and protecting life and the environment. For additional information about DuPont and its commitment to inclusive innovation, please visit http://www.dupont.com.

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