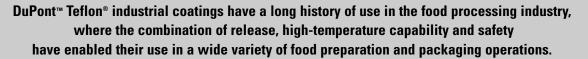


Teflon coatings for the

Food Processing Industry



TEFLON® COATINGS BRING THE FOLLOWING BENEFITS TO THE FOOD PROCESSING INDUSTRY:

- Nonstick performance
- Reduced cleaning cycle times
- Safeguards food purity
- Reduced chemical usage for cleaning
- "Universal" chemical resistance
- · Lower equipment cost than exotic and/or highly polished metals
- Increased productivity
- Faster product throughput
- · Lower maintenance costs
- Reduced tare range

DuPont Teflon® industrial coatings can be used over a broad temperature range $(-270^{\circ}\text{C}/-454^{\circ}\text{F to } +260^{\circ}\text{C}/500^{\circ}\text{F}).$ They can be applied to a wide variety of substrates, including carbon steel, stainless steel, aluminum, glass and ceramics, where they prevent interaction between the food and the substrate while simultaneously providing a high-release surface. Neither sticky foods nor biomaterials adhere well to equipment coated with Teflon," so cleaning is easier, quicker and requires less cleaning agents.

Many manufacturers take advantage of the properties of Teflon® in the food processing industry.

Following are some examples of how Teflon® industrial coatings can be applied to improve your plant efficiency and product quality.

- Sugar producers coat their sugar cube molds with Teflon® because of its nonstick, easy-clean, wear and temperature resistance properties.
- Cheese manufacturers eliminate the problematic build-up of dried cheese crust by coating cheese processing augers with Teflon.® This results in a reduction of downtime and labor costs.
- Fast food restaurants reduce costs by using a durable coating of Teflon® on aluminum egg scrambler pans.

- Potato chip manufacturers get fewer rejects and more uniform slices by reducing residue build-up by coating the knives used to cut potatoes. This also leads to reduced downtime, cleaning and maintenance costs.
- Fruit companies processing a variety of pineapple products replace cast iron bearing housings with a version coated with Teflon® to solve three problems: (1) corrosion caused by acidic juices, (2) daily lubrication with food-grade oil (3) high replacement frequency due to longer life of the housings.

Teflon® industrial coatings used for these applications comply with FDA regulations governing components of coatings for direct food contact.

Typical applications of Teflon[®] coatings:

Coated Items	Properties of Teflon®	Benefits
BREAD & BUN PANS	Nonstick High temperature	Less cooking oil Higher yields Eliminates glazing Fewer "cripples"
WAFFLE GRIDS	Nonstick High temperature	Easy clean Uniform product color Higher yields
CHEESE AUGERS	Nonstick	Easy clean Rapid clean up Higher yields
HOPPERS/BINS	Nonstick Abrasion resistance	Higher yields Accurate dispensing
PASTA CUTTERS	Nonstick Low coefficient of friction	Easy clean Accurate cuts Higher yields
WEIGHING EQUIPMENT	Nonstick Abrasion resistance	Accurate dispensing Rapid filling Rapid clean up
COOKIE MOLDS	Nonstick Abrasion resistance High temperature	Rapid clean up Higher yields
HEAT SEAL BARS	High temperature Nonstick Abrasion resistance	Easy clean
CONVEYORS (Flat or Wire)	Nonstick Abrasion resistance	Easy clean Higher yields
FAST FOOD GRIDDLES	Nonstick Chemical resistance	Rapid clean up Tolerates strong cleaners Cooks evenly
CHEESE MOLDS	Nonstick	Reliable shape Easy clean
POTATO CHIP CUTTERS	Nonstick Abrasion resistance	Easy clean Long life Accurate cuts Higher yields
ICE CREAM SCOOPS	Nonstick	Easy clean Rapid dispensing

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