

CASE STUDY: HOUSEWARES

This non-stick surface really takes the heat.

The Challenge

A high-performance grill and cooking equipment brand needed to prevent food from sticking to pans and grilling surfaces during flare-ups.

Their metallic surfaces, such as cast iron and stainless steel, required a low-friction coating with exceptional heat resistance, as well as coverage and performance that wouldn't degrade after countless heating cycles.

In these environments, Teflon coatings were not an option due to extremely high heat.

Key Requirements

- + Materiality
- + Durability
- + Food Safety

The Discovery

Material ConneXion looked across industries for the right solution and discovered a revolutionary metallic coating used originally in the chemical industry. The coating can deal with temperatures up to 800°F with good durability.

The Material Solution

The new coating reduced the surface friction of the metal so food doesn't stick — even when surrounded by extreme heat and flame.

Material Landscape provides select resources through material deliveries and focused project workshops on topics such as:

- + Sustainability
- + Efficiency Evaluation
- + Competitive Analysis
- + Product Evaluation
- + Opportunities Analysis
- + Material Trends