

Benefits of Nonstick & Decorative Coatings for End-Users

Nonstick and decorative coatings for housewares bring certain benefits to end-users. These benefits include:

- Easy/Convenient Clean
- Healthy Cooking (less or no oils)
- Less time in the Kitchen
- Kitchen Decoration

Easy/Convenient Cleaning: Coated Housewares are easy to clean due to the “non-stick” features of the coating. This means that foodstuffs release easily from the pan during or after cooking, making the cleaning process less tedious and time-consuming for the user. A quick handwash, or optionally, a sponge with a mild detergent in warm water, usually does the trick.

Healthy Cooking: Before nonsticks, the consumer had to use a lot of oil or butter in a pan to keep food from sticking. With nonsticks, one can use little or no oil, which is important to anyone concerned about diet and health in general. In addition, nonstick coatings help prevent contamination by helping to prevent food residue from collecting on the surface and having them mixed with new ingredients each time you cook.

Less time in the Kitchen: Saving time is meaningful, since there never seems to be enough time to get everything done (especially in homes where both husband and wife work). Nonstick coatings reduce the amount of time spent in the kitchen by making cleanup so much easier. In addition, certain nonstick coatings offer the capability to evenly distribute the heat across the cooking surface, thus reducing the cooking time.

Kitchen Decoration: An infinite number of colors and effect combinations are available for both exteriors and interiors of cooking utensils. From pastels to dark and bright colors and from spatter and translucent to matte and metallic effects, houseware coatings enable end-users to improve and complement the aesthetics of their kitchen.



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