

A red tag with a white hole at the top left and a brown string tied around it. The tag features the letters "PKN" in large, bold, white font. Below "PKN", the words "Product Knowledge Network" are written in a smaller, white, sans-serif font.

PKN
Product Knowledge Network

*Everything you need to know
about nonstick-coated
houseware products — FREE.*

Other Common Questions About Nonstick Coatings

Question #1: Since most nonsticks look the same, aren't they really pretty much the same?

Not at all. Several coats are better than one coat. Reinforced nonsticks last longer than unreinforced.

Question #2: Do I have to season nonstick cookware? If so, how?

Yes, before your first use. First, clean the pan with soapy water. Then wipe a little oil on the cooking surface and wipe it clean with a paper towel. You should repeat this if you wash nonstick cookware in the dishwasher.

Question #3: Should I use butter or oil when I cook?

Any type of butter or shortening may be used (especially for flavor value), but with most foodstuffs little or no oil is needed, letting the diet-conscious reduce significantly their intake of fats by cooking more healthfully.

Question #4: What happens if I put nonstick products in my dishwasher?

The nonstick will be fine, although you should re-season it. But be careful of the handles (some, like wood, don't like dishwashers).

Note: Do not put anodized-aluminum cookware in the dishwasher, since dishwashing detergents can cause pitting and staining on the exterior.

Question #5: If the coating chips around the edge of the pan, should I be concerned?

No. The pan is safe to use and its performance will not have been altered.



COATING
INFORMATION

Other Common Questions about Nonstick Coatings

Question #6: If the nonstick product is cut or scratched, should I replace it?

No. A simple cut or scratch may mar the appearance, but the nonstick will still perform

Question #7: Can the nonstick contaminate what I cook on it?

No. Nonsticks made by reputable manufacturers are completely safe for use with all kinds of food.

Question #8: What would happen if I were to scrape off a bit of nonstick and somebody swallowed it?

Absolutely nothing. Nonsticks are totally inert and safe, and were any to scrape off, it would pass through the body harmlessly.

Question #9: How do I clean a nonstick pan if something really gets burned into it?

Put some dishwashing detergent in warm water and soak the pan. After an hour or so, gently nudge the hardened foodstuff with a sponge.

Question #10: Is it all right to use metal utensils on nonsticks?

Some manufacturers of higher-end nonstick cookware say you can use metal utensils. But remember that all nonsticks will perform better and last longer if they are cared for. It's better to use wooden or plastic utensils, which are far less likely to scratch.

Question #11: How long will a nonstick last?

That depends on two factors: the quality of the nonstick on the product (higher quality lasts longer) and the care you take while using it. You should be able to get many years of service out of the better nonsticks - if you don't go out of your way to abuse them.

Question #12: Why are some nonsticks rougher-looking than others?

Some nonsticks appear rough because the nonsticks are applied over sturdy reinforcing elements that lock the nonstick into place. Roughness has little to do with the release a nonstick provides.

Other Common Questions about Nonstick Coatings

Question #13: Which is better, rough or smooth?

It's really a matter of aesthetics, although a smoother nonstick is slightly easier to wipe clean.

Question #14: What happens if I overheat a nonstick pan?

If a nonstick pan is accidentally left on the highest heat setting (well above temperatures normally used for cooking and baking), the nonstick may discolor and lose some of its nonstick properties.

Question #15: I've heard that overheating nonsticks can kill pet birds. True or false?

True, but that's not the whole story. Pet birds tend to have unusually sensitive lungs, which is why they have been kept in mines and submarines. If the air goes bad, they die - warning those around them. Similarly, if an organic substance (such as a nonstick) is heated to such an extreme temperature that it vaporizes, creating fumes, it could kill such a bird. But this is as true of foodstuffs such as butter and bacon fat as it is of the coating itself. In fact, such foodstuffs vaporize at a lower temperature than a nonstick coating.

Question #16: I'm real handy around the house. Can I buy some nonstick coating directly from the manufacturer and refurbish my old cookware?

Unfortunately, no. Nonstick coatings are processed at very high temperatures (750° to 825°F/400° to 440° C). Coating must be done by those equipped to do it professionally.

Question #17: How should I store my cookware and bakeware?

The common way to store cookware and bakeware is by “nesting” the pieces inside one another, or on top of each other. But this often leads to damaged edges. So silicone inserts, or paper towels, are recommended when storing this way. Better yet (if possible): hang the cookware individually.

Question #18: Can nonstick cookware be placed in the oven?

Yes, but most nonstick coatings are only oven-safe up to 450 degrees Fahrenheit. There are some sol-gel (“ceramic”) nonstick coatings that can withstand higher temperatures. But beware: The handle and fittings on or in the pot, pan and lid must be oven-safe as well. It is best to refer to the individual manufacturer's “use and care” instructions for oven safety of your product.

Other Common Questions about Nonstick Coatings

Question #19: Can I use nonstick-coated housewares in the microwave?

Most nonstick coatings are used on metal, and while the nonstick coatings are not harmed, metal should never be used in the microwave. If the nonstick is on glass, then there should be no problem.

This information has been created by the Retail Marketing Team at Whitford. The Product Knowledge Network (PKN) offers you everything you need to know about nonstick-coated housewares products — all for FREE.

For more information, contact us at retail@whitfordww.com, visit us online at productknowledge.com or scan this QR code.



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Where good ideas come to the surface.

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