

PRESS RELEASE

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Non-stick effect without PFAS and PTFE – Astral collection with innovative UniverSUS® surface structure featuring new products

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After the success of the Astral pan collection at Ambiente 2024, Schulte-Ufer is adding more products to this revolutionary line. Astral is unique because of UniverSUS®, a groundbreaking surface structure available exclusively at Schulte Ufer and used for the first time in the Astral collection. The frying results are significantly crispier thanks to the excellent heat conductivity and heat resistance up to 500 °C. The pan surface is considerably harder and features a non-stick effect that is activated when cooking oil is added. And because it is completely free of PFAS and PTFE, UniverSUS is also far more natural. Given its great success, Schulte-Ufer is now introducing more products with UniverSUS.

Professionals usually use uncoated stainless steel pans because they are durable, can withstand high temperatures, and are easy to clean. But why forgo the convenience of a non-stick coating these days? It makes frying easier and prevents burning and sticking, so even inexperienced cooks can achieve better results. However, there are drawbacks. The coating mustn't get too hot and has to be handled with care – even stirring with a metal spoon is discouraged. But regardless of how carefully you treat your conventional pan, after a few years, the non-stick coating will wear off and lose its non-stick properties.

The solution: UniverSUS®!

UniverSUS® is worlds better than coated pans. UniverSUS is an innovative and extremely durable surface structure that gives stainless steel pans an easily activated and continuously renewed non-stick effect. UniverSUS will not blister or peel, but rather is an integral part of the pan, making them as effective as uncoated stainless steel pans. Want to quickly use a metal spatula? Heat the pan up for searing? Or clean the pan in the dishwasher? Things that

permanently damage the functionality of conventional non-stick pans are no problem with UniverSUS. And all this without PFAS or PTFE.



Astral – crispier, harder, more natural thanks to UniverSUS®

The Astral collection is growing. Joining the frying pans in four sizes and the wok is the braising pan, now available in three sizes: Along with 24- and 28-centimeter diameter pans, there is now also a 32-centimeter diameter pan option – all with a glass lid, also available separately. Astral is the first stainless steel pan collection equipped with the innovative UniverSUS® surface structure, revolutionizing the culinary market in a number of ways: UniverSUS is completely free of PFAS and PTFE, has an extremely long lifespan and no coating that will need to be replaced. The special properties of the aluminum in the encapsulated base ensure energy efficiency, and when it eventually reaches the end of its lifespan the pan can be recycled. On top of this, Schulte-Ufer offers a five-year warranty on any Astral stainless steel pan equipped with UniverSUS.

Finally, and crucially, Astral pans with UniverSUS are also superior where it really counts: Because of how evenly heat is conducted across their entire cooking surface, anything you fry ends up crispier. Higher temperatures for searing are also possible with Astral and UniverSUS.

Whether as a frying pan, wok, or now also as a braising pan, with or without a lid – until now, uncoated stainless steel pans were only available to experienced cooks. Thanks to UniverSUS, uncoated stainless steel pans are now accessible to everyone. The future is here.

A world of culinary possibilities with the Astral braising pan

The advantages of UniverSUS® are particularly evident in the Astral braising pan. On the one hand, it offers the benefits of a frying pan, allowing for high-temperature cooking with a convenient non-stick surface. On the other hand, it can also be used as a roasting pan for slow-cooking dishes and simmering dishes – whether on the stovetop or in the oven. So, whether you're preparing a pot roast, ragouts, or coq au vin, or braising tougher, more fibrous vegetables or ratatouille, searing potatoes or steaks, or starting off a casserole on the stovetop and then finishing it in the oven – the Astral braising pan with UniverSUS opens up a whole new world of culinary possibilities.

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