

## PRESS RELEASE

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## Naturally PTFE-free, but with a non-stick effect – Schulte-Ufer offers alternatives to conventional coatings

**Pans with PTFE coatings have been the standard in kitchens for decades, but they also have disadvantages. That's why the German company Schulte-Ufer has continuously expanded its product range to include genuine alternatives to conventional coatings. With Schulte-Ufer, you can, of course, cook without PFAS or PTFE, without having to forgo a non-stick effect.**

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Who wouldn't want to fry with little fat without having to worry about food sticking to the pan? Non-stick pans make this possible. However, many people are increasingly hesitant to use conventional coatings, specifically those based on PFAS.

PFAS is the abbreviation for per- and polyfluoroalkyl substances. These are not only found in the form of PTFE in the coatings of cookware, but also in numerous everyday products such as textiles, packaging, cleaning agents, and cosmetics. The German Federal Institute for Risk Assessment (BfR) certifies that no harmful substances are released from a PTFE-coated pan. However, those who prefer to avoid chemicals altogether when cooking and want a PFAS-free non-stick pan will find suitable alternatives at Schulte-Ufer – for example, including stainless steel pans with the innovative UniverSUS® surface. Pans with ceramic coatings and pans made of iron or cast iron are also available.

Schulte-Ufer has launched a true kitchen revolution with its **Quasar** and **Astral** pan collections: stainless steel pans without a coating, yet still with a non-stick effect. This is made possible by **UniverSUS®**, the groundbreaking upgrade for stainless steel pans, available exclusively from Schulte-Ufer. "The completely PTFE-free UniverSUS surface structure for pans, is worlds better than coated pans," explains Maria Rohe,

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Managing Director of Schulte-Ufer. "Our new Quasar series combines UniverSUS with tritherm material and its extra-thick energy core. The advantages: crispy searing results, because thanks to UniverSUS, Quasar can withstand high heat for searing. Long service life, because the UniverSUS surface is extremely hard and durable. A natural non-stick effect without any perishable coating, and without PFAS or PTFE. Even browning, because the energy core conducts heat efficiently and quickly to the edges.

Quasar works on induction and all other common cooker tops and is easy to clean in the dishwasher."

The Astral and Quasar pan collections, equipped with UniverSUS technology, are constantly growing and now include various frying pans, wok pans and braising pans.

Ceramic-coated pans have been available for some time as an alternative to conventional coated pans. Ceramic pans allow food to be prepared completely without any tainting of flavor or smell. Even without the use of oil, they offer excellent non-stick properties, making them ideal for low-fat dishes – from fried eggs or omelets to vegetables, fish dishes, or schnitzel.

The **Kerana** ceramic pan collection from Schule-Ufer features a metal body made of well-forged, high quality recycled aluminum, combined with a multi-layered, sustainable, scratch- and abrasion-resistant ceramic-based coating with an excellent long-term non-stick effect.

Schulte-Ufer also offers options using more traditional materials, such as iron. The pans in Schulte-Ufer's **Iron-Star** collection are made of particularly robust iron, giving them a high-quality feel. These pans are extremely durable for everyday use, heat up quickly, and are highly heat-resistant. With proper care, the Iron-Star iron pans develop a natural non-stick coating that improves with each use.

Non-stick effect, but completely without PFAS and PTFE – Schulte-Ufer's wide range includes the right kitchen helper for every conceivable cooking and frying preference.

[www.schulteuffer.de](http://www.schulteuffer.de)



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