

Questions and Answers on Green Pan and Thermolon

Is Thermolon safe?

Thermolon contains no PTFE or PFOA. The non stick coating is therefore safe to use in the kitchen. Also, no potentially harmful chemicals are emitted during the production process.

Can Thermolon be used at high temperature?

Because of its inorganic composition Thermolon coating cannot decompose when heated up to a temperature of 450° C.

The organic PTFE content of traditional coatings means that the temperature resistance is limited by food contact regulations to just 260°.

What is a ceramic non-stick coating?

Thermolon consists of mineral materials, which have traditionally derived from the earth (eg from clays). Ceramic materials are completely food safe and have been used to form ceramic items like pottery, and glass for manufacture of cookware and tableware, for example.

Are the pans recyclable?

Green Pans are designed to use the maximum amount of recycled materials both in the construction of the pan and the handle, and also in the packaging.

Thermolon is a natural, inorganic solution that derives originally from sand, unlike conventional PTFE coatings.

How does Thermolon compare with PTFE coatings in terms of energy consumption?

Thermolon is applied in the factory at a lower temperature, and in a single application, resulting in a 60% energy saving.

The molecular structure of Thermolon allows heat to be distributed more evenly in the pan, and can therefore be used at lower temperatures, resulting in reduced fuel bills.

How durable is Thermolon?

Tests show that Thermolon retains its hardness of 9H at high temperatures. PTFE coatings have a low hardness, by virtue of their soft, waxy nature. PTFE softens further when heated.

Thermolon has a high abrasion resistance that is achieved with only a single layer of thickness, with no hard filler materials added. Without adding a high level of reinforcement material, PTFE has inferior abrasion resistance in comparison with Thermolon.

How do the non stick properties of Thermolon compare with PTFE?

In tests, various famous brands of traditional 2 and 3 coat non stick coatings have been compared with Thermolon in terms of non stick properties for a range of food types. Only Thermolon performed perfectly on release of a range of different food materials (fried egg, burnt milk and burnt sugar).

Why are Green Pan ranges named after cities?

Each range is named after an environmental protocol.

Vienna 1995, measures taken to protect the ozone layer

Stockholm 1972, control of pollution

Kyoto 1997, reduction of CO₂ emissions

New York 2006, request to faze out use of PFOA by 2010 and eliminate by 2015

Boston 2006, improving the environment

How else is Green Pan helping the environment?

For every Green Pan purchased, Typhoon will plant a tree in India to help offset carbon emissions further.

Thermolon provides a unique combination of:

- **Safety in use**
- **Heat resistance**
- **Hardness**
- **Wear resistance**

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