

Facts About DuPont™ Teflon® Nonstick Coatings

You can heat a nonstick pan up to 500°F! While low to medium-high heat is recommended for cookware with nonstick surfaces, when you need to cook with temperatures up to 500°F, you can do so safely and without damaging the finish. The temperature of 500°F is well above the temperature required to bake, boil or fry food on your stovetop. For context, butter in your fry pan will burn at 400°F.

DuPont™ Teflon® nonstick coatings do not wear off or flake easily. DuPont™ Teflon® nonstick coatings are engineered to resist chipping, peeling, flaking, and other kinds of abrasions. Advanced technologies are employed to provide superior adhesion and outstanding scratch resistance, without compromising the pan's nonstick quality. Some products are even guaranteed for the life of the pan.

You can use metal utensils on Teflon® nonstick coatings. Advancements in technology make it possible to use metal utensils on many nonstick-coated products. Top-of-the-line coatings like Teflon® Platinum and Platinum Plus will stand up to almost anything. Yet, even though you can use metal utensils to stir, flip or turn your food while cooking, even the best nonsticks are not indestructible. Rough treatment, such as cutting food with a sharp knife in the pan is discouraged.

You can put nonstick-coated pans in the dishwasher. If a nonstick is from a reputable manufacturer and uses a high quality nonstick coating like DuPont™ Teflon® brand, the only thing that will happen if a pan is put in the dishwasher is it will get cleaned. Still, be careful if the pan has a wooden handle or an anodized aluminum exterior, for example, which could become damaged by the hot water or dishwashing detergent. You should always check the manufacturer's care instructions to make sure the pan itself is dishwasher safe.

Teflon® nonstick coatings are safe. Over 50 years of consumer use, along with laboratory testing and published peer-reviewed research, has affirmed that Teflon® nonstick coatings are safe for both consumer and commercial use at normal cooking temperatures. DuPont™ Teflon® nonstick coatings meet regulatory safety guidelines of the US Food and Drug Administration.

Nonstick cookware coatings are easy to cook with and save time in the kitchen. Millions of cooks around the world use nonstick coated cookware because they are specifically designed to save time and trouble in the kitchen. Cooking and cleanup is much easier with DuPont™ Teflon® nonstick coatings.

Nonstick pans have been used by professional chefs around the world for 50 years. Major advancements in technology have elevated nonstick to the performance caliber required by serious cooks and professional chefs. For example, you can deglaze, brown and easily sear food in a nonstick pan. And, you'll find DuPont nonstick on professional-quality pans, including stainless steel and hard-anodized aluminum.

Nothing compares to the quality and value of a pan coated with Teflon® nonstick coatings. The newest technologies and highest quality ingredients allow Teflon® branded nonstick coatings to outperform competitors, including ceramics or so-called "green pans," due to our superior release, toughness and durability.

