



# Fusion®

Durable sol gel 'ceramic' non-stick coating

Consumer Cookware

Sol-gel | Spray

MADE WITHOUT PFAS

## Our economical, non-PFAS\*, sol-gel coating system

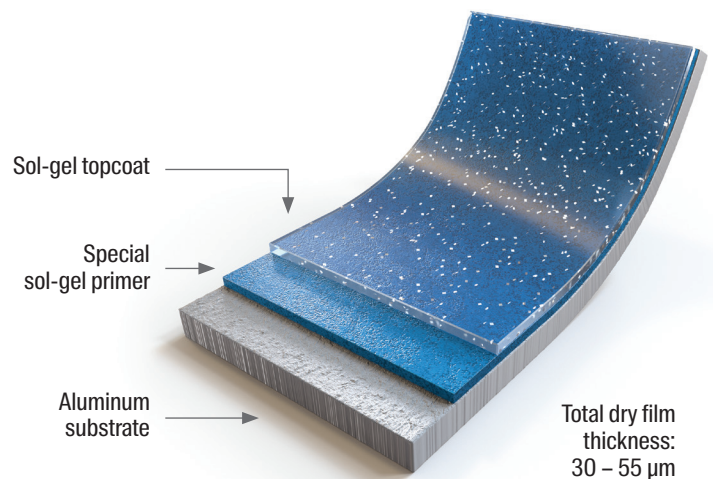


### A two-coat system with good performance

Made without PFAS, PPG FUSION® sol-gel coatings offer a high-gloss, 'ceramic'-like non-stick alternative to PTFE. The hard, durable finish delivers up to 50,000 cycles of wet abrasion resistance, making it a cost-effective choice for entry-level sol-gel protection.

### A global partner with local presence

With over 135 years of innovation, PPG protects and enhances more surfaces in more ways than any other company. Our global expertise ensures eye-catching color, a range of durability options and formulations that meet the strict food-contact compliance your region demands, while our local presence provides the expert service and resources you need.



#### Good overall durability

Hard, durable non-stick coating with long release and thermal resistance

Improved performance vs. entry-level PTFE coatings



#### Customer benefits

High-gloss, 'ceramic'-like appearance

Oven safe up to 285° C or 550° F

Easy cleaning



#### Food-contact compliance

\*Specially formulated without PFAS as an intentionally added ingredient

Engineered to comply with food contact regulations in major markets



### Product Characteristics

Chemistry	Sol gel
Color	Available in a variety of colors, including spatter
Continuous Use Temperature	285° C / 550° F
Cure Temperature	280° - 330° C / 535° - 625° F
Substrates	Rolled, forged, cast and hard anodized aluminum; stainless steel

### Performance Properties

Dry Film Thickness (WTM 114A)	30 - 55 µm
Accelerated Dishwashing Simulation Test (TM 198C)	> 4 cycles
Thermal Shock Test (TM 198B)	> 4 cycles
Wet Reciprocating Abrasion Test (WTM 135G)	30,000 - 50,000 cycles
High-Friction Scratch Test (WTM 137C)	3 - 8

### Product Series Codes

8088 Primer
8089 Topcoat

### Relative Coating Performance

Best: High Performance	ETERNA®
	ECLIPSE®
	FUSION® PRO
Better: Balanced	QUANTANIUM®
	FUSION® HR
Good: Economical	<b>FUSION®</b>
	XYLAN® PLUS
	SKANDIA® XTREME

### Use and care recommendations

- Low and medium heat should be used when cooking to help preserve the non-stick surface. Do not overheat and always be sure that oil, water or food materials are in the cookware prior to heating it.
- Cookware should not be used as a food storage container, which could result in staining the non-stick surface.
- Always allow cookware to cool before immersing in water.
- If the non-stick performance declines, it may be from residue built up on the surface or from residue formed from misuse. A deep cleaning of the non-stick surface can help restore performance. This may include soaking overnight in hot, soapy water and then thoroughly washing the surface the next morning.

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