



Fusion[®]HR

High-release sol gel 'ceramic' non-stick coating

Consumer Cookware

Sol Gel | Spray

Our durable, sol-gel 'ceramic'-like coating system

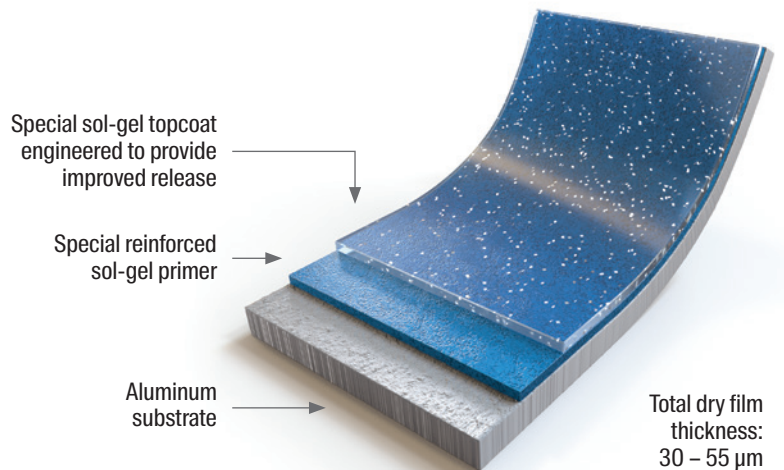


A two-coat system with solid performance

PPG FUSION[®] HR high-release sol-gel coatings offer a high-gloss, 'ceramic'-like non-stick alternative to PTFE. The hard, durable finish delivers up to 30,000 cycles of wet abrasion resistance, making it a solid choice for consumer cookware 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.



Great overall durability

Good abrasion resistance
Improved performance, thermal resistance and release vs. standard *Fusion* coatings



Customer benefits

Beautiful, 'ceramic'-like appearance
Dishwasher safe
Oven safe up to 285° C or 550° F
Easy cleaning



Food-contact compliance

Specifically formulated without PFOA and engineered to comply with food contact regulations in major markets



PPG Fusion®HR

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
Wet Reciprocating Abrasion Test (WTM 135G)	10,000 – 30,000 cycles
High-Friction Scratch Test (WTM 137C)	3 – 8
Chemical Test	> 10 cycles
Thermal Test	> 10 cycles

Product Series Codes

80-188 Primer
80-189 Topcoat

Relative Coating Performance

Best: High Performance	ETERNA®
	ECLIPSE® HB
	ECLIPSE®
Better: Balanced	QUANTANIUM®
	FUSION® HR
Good: Economical	FUSION®
	XYLAN® PLUS
	SKANDIA® EXTREME

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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