



# Fusion® Edge

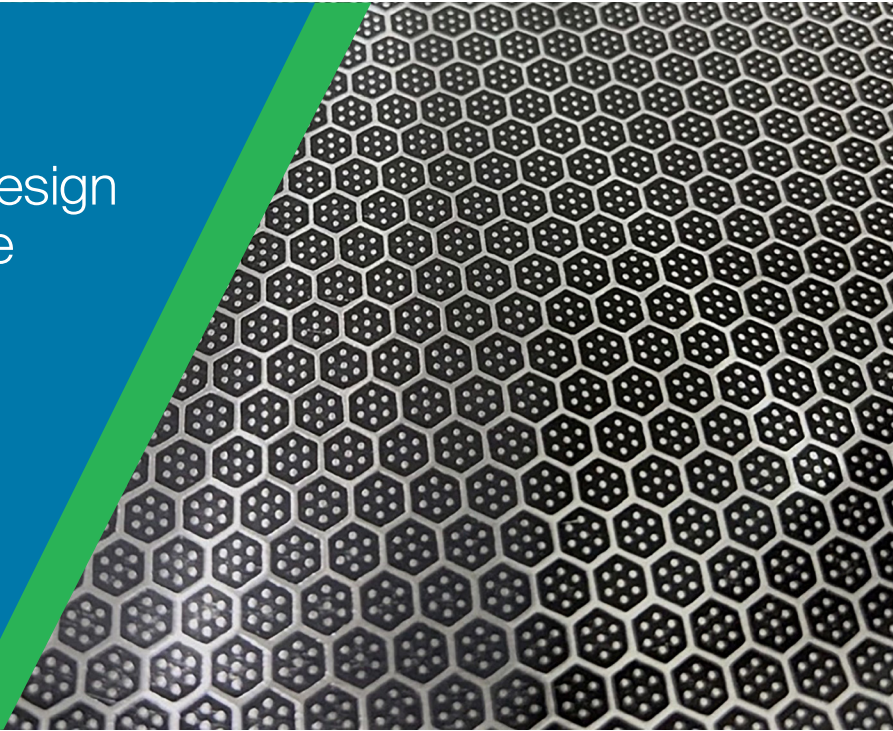
Durable sol gel 'ceramic' non-stick coating

Consumer Cookware

Sol-gel | Spray

MADE WITHOUT PFAS

## Durable sol-gel 'ceramic' non-stick for honeycomb design on stainless steel cookware

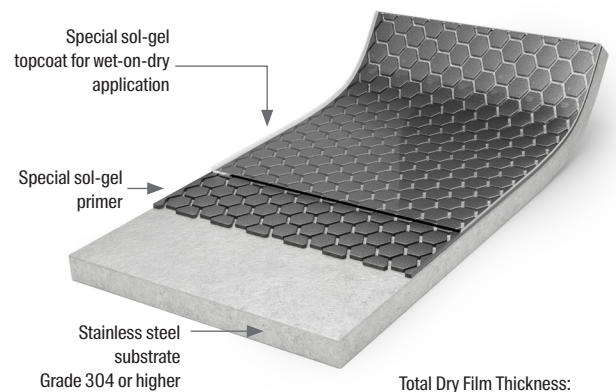


### Advanced sol-gel 'ceramic' non-stick coating engineered for honeycomb design on stainless steel

Introducing the new **PPG FUSION® EDGE** – a high-performance sol-gel 'ceramic' non-stick coating engineered specifically for honeycomb texture on stainless steel cookware. **Made without PFAS\***, it delivers a hard and durable non-stick surface that withstands high heat and daily wear. By following PPG's recommended application process to use stainless steel grade 304 or higher with a clear continuous film topcoat applied to the entire surface after polishing, PPG will issue US-FDA and EU food contact compliance documentation.

### A global partner with local presence

With over 135 years of innovation, PPG protects and enhances more surfaces in more ways than any other coatings company. PPG's global expertise ensures eye-catching colors, 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.



Total Dry Film Thickness:  
25-35 µm (basecoat)  
10-15 µm (topcoat)

*Measured on grit-blasted test panels sprayed alongside the cookware during production*



#### Exceptional durability

- Hard, durable non-stick surface applicable wet-on-dry via traditional spray line with PPG recommended application process



#### Customer benefits

- High-gloss, ceramic-like appearance
- Oven safe up to 288° C or 550° F
- Easy cleaning



#### Food-contact compliance

- Made without PFAS\*
- Engineered to comply with food contact regulations of FDA and EU \*\*

\* Specially formulated without PFAS intentionally added

\*\* By following PPG's recommended application process on stainless steel grade 304 or higher with a clear continuous film topcoat applied to the entire surface after polishing, PPG will issue food contact compliance documents. For comprehensive details on food contact compliance, please request a food contact statement.

### Recommended Application Process \*\*

Gritblast	Roughness Ra = 2.5-3.5 µm
Preheat	Substrate to 50-60°C
Spray	Basecoat 25-35 µm
Flash Off	Basecoat at 100°C, 5-8 minutes
Polish Off	Basecoat to achieve pattern design
Preheat	Substrate to 40-50°C
Spray	Topcoat 10-15 µm
Cure	Topcoat at 280-300°C, 10 minutes

\*\* By following PPG's recommended application process on stainless steel grade 304 or higher with a clear continuous film topcoat applied to the entire surface after polishing, PPG will issue food contact compliance documents. For comprehensive details on food contact compliance, please request a food contact statement.

### Product Characteristics

Chemistry	Sol-gel
Color	Medium to dark colours recommended
Continuous Use Temperature	288°C / 550°F
Cure Temperature	280 - 300°C / 535 - 572°F
Gloss ***	> 40°
Recommended Substrate	Stainless steel - grade 304 or higher

\*\*\* Tested on gritblasted test panels sprayed alongside the cookware during production

### Performance Properties

Adhesion	Adhesion (TM 132D)	Pass
	Dishwashing and inspect surface for abnormalities (EN12875) ****	Pass
Long-Term Release Tests *****	Accelerated Dishwasher (TM 198C)	5 - 15
	High Temperature (TM 198B)	5 - 10

**Note**

\*\*\*\* The honeycomb pattern depends on the specific design and application. Substrate preparation, such as surface roughness before coating, can greatly affect coating adhesion and may result in coating chip off during dishwashing.

\*\*\*\*\* The honeycomb pattern on the non-stick surface may significantly influence the results of EN12983 durability test; therefore, this test is not recommended.

### 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.
- Avoid using cooking sprays when using your sol-gel 'ceramic' coated cookware.
- Do not use sharp metal utensils.
- 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.
- A decline in nonstick performance may be due to residue build 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.
- Do not use abrasive sponge/scrub to clean.
- Hand washing is recommended to prolong the life of your sol-gel 'ceramic' coated cookware.

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### Fusion Edge Series Codes

80-688 Primer
80-689 Topcoat

### Relative Coating Performance

Best: High Performance	FUSION® PRO II
	FUSION® PRO
Better: Balanced	FUSION® HR
Good: Economical	<b>FUSION® EDGE</b>
	FUSION®

