



Fusion® HR

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

Consumer Cookware

Sol-gel | Spray

MADE WITHOUT PFAS

Our durable, non-PFAS*, sol-gel 'ceramic'-like coating system

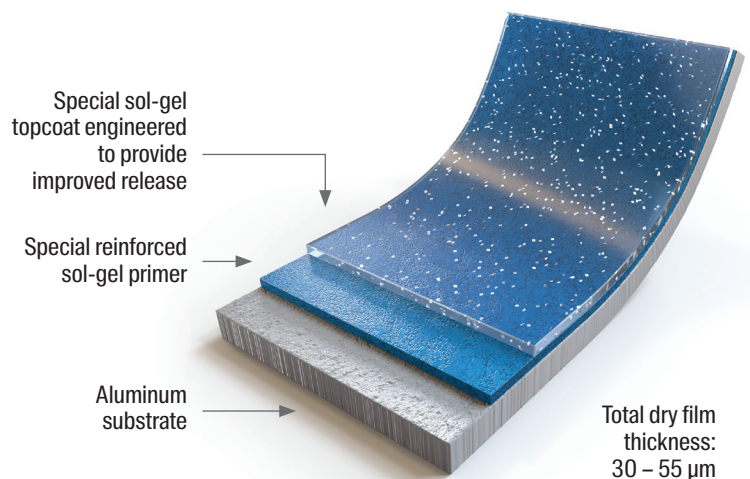


A two-coat system with solid performance

Made without PFAS, 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

Made without PFAS*

Engineered to comply with food contact regulations in major markets

* Specially formulated without PFAS as an intentionally added ingredient

** Based on PPG dishwashing test method



PPG Fusion®HR

Product Characteristics

Chemistry	Sol-gel
Color	Available in a variety of colors, including spatter
Continuous Use Temperature	288°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
Long-Term Release: Accelerated Dishwasher (TM 198C)	> 10 cycles
Long-Term Release: High Temperature (TM 198B)	> 10 cycles
Wet Reciprocating Abrasion Test (WTM 135G)	10,000 - 30,000 cycles

Product Series Codes

80-188 Primer
80-189 Topcoat

Relative Coating Performance

Best: High Performance	FUSION® PRO II
	FUSION® PRO
Better: Balanced	FUSION® HR
Good: Economical	FUSION®

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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