



Eclipse®

Hard reinforced non-stick coating

Consumer Cookware

PTFE | Spray

Excellent abrasion resistance system

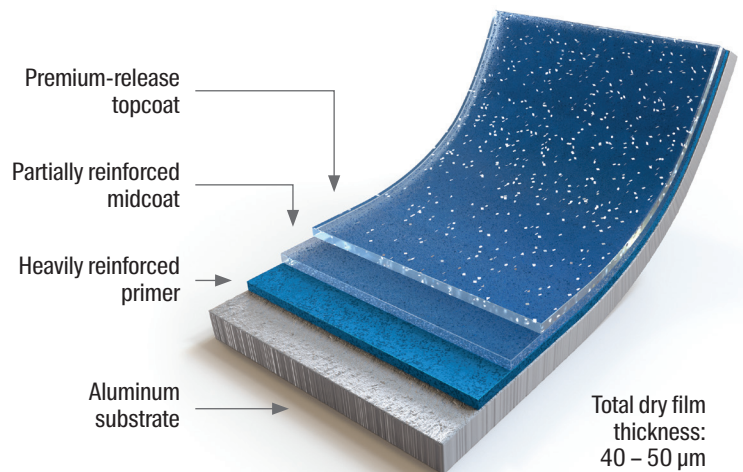


A three-coat system engineered to last

Engineered to withstand the demands of gourmet and commercial kitchens, PPG ECLIPSE® internally reinforced PTFE coatings offer wear resistance for long-lasting performance, standing up to as much as 60,000 cycles of wet abrasion testing and 60,000 cycles of release testing.

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.



Excellent overall durability

Excellent wear/scratch resistance and great release

Abrasion resistance that is only exceeded by *Eclipse* HB coatings



Customer benefits

Long-lasting beauty and durability

Dishwasher and metal utensil safe

Oven safe up to 260° C or 500° F

Easy cleaning



Food-contact compliance

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



Product Characteristics	
Chemistry	PTFE
Color	Available in a variety of colors, including spatter
Continuous Use Temperature	260° C / 500° F
Cure Temperature	415° C / 780° F
Substrates	Rolled, forged, cast and hard anodized aluminum; stainless steel

Performance Properties	
Dry Film Thickness (WTM 114A)	40 - 50 µm
Wet Reciprocating Abrasion Test (WTM 135G)	30,000 - 60,000 cycles
High-Friction Scratch Test (WTM 137C)	8 - 10
Life Cycle Release Test (WTM 165N)	25,000 - 60,000 cycles

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.

Product Series Codes
7151 Primer
7252 Midcoat
7353 Topcoat

Relative Coating Performance	
Best: High Performance	ETERNA®
	ECLIPSE®
Better: Balanced	FUSION® PRO
	QUANTANIUM®
Good: Economical	FUSION® HR
	FUSION®
	XYLAN® PLUS
	SKANDIA® XTREME

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