



QuanTanium®

Titanium-reinforced non-stick coating

Consumer Cookware

PTFE | Spray

Internally reinforced with titanium for great performance

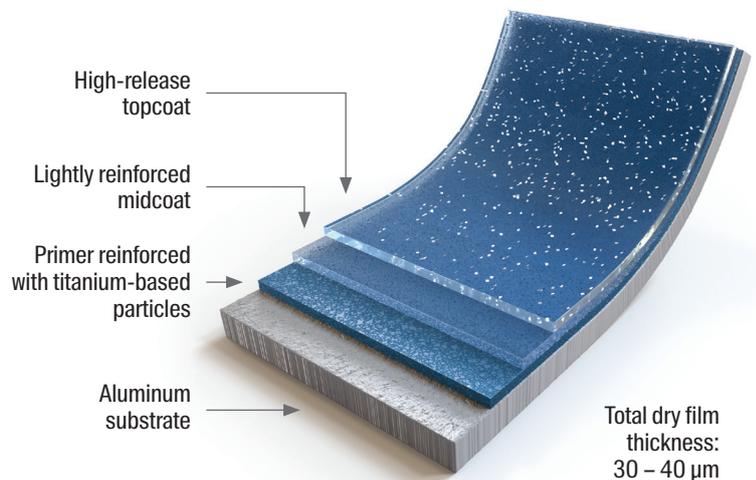


A three-coat system reinforced with a unique blend of titanium particles

PPG QUANTANIUM® internally reinforced PTFE coatings offer a balance of performance and cost effectiveness, standing up to as much as 25,000 cycles of wet abrasion testing and up to 25,000 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.



Great overall durability

Great abrasion and scratch resistance with good release

Improved performance vs. XYLAN® coatings at the mid-range price point



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



PPG Quantanium®

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)	30 – 40 µm
Wet Reciprocating Abrasion Test (WTM 135G)	15,000 – 25,000 cycles
High-Friction Scratch Test (WTM 137C)	6 – 8
Life Cycle Release Test (WTM 165N)	10,000 – 25,000 cycles

Product Series Codes

7141 Primer
7242 Midcoat
7343 Topcoat

Relative Coating Performance

Best: High Performance	ETERNA®
	ECLIPSE®
	FUSION® PRO
Better: Balanced	QUANTANIUM®
	FUSION® HR
Good: Economical	FUSION®
	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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