



Fusion[®] Pro

Excellent sol-gel 'ceramic' non-stick coating

Consumer Cookware

Sol-gel | Spray

MADE WITHOUT PFAS

Long-lasting, non-PFAS*, non-stick release

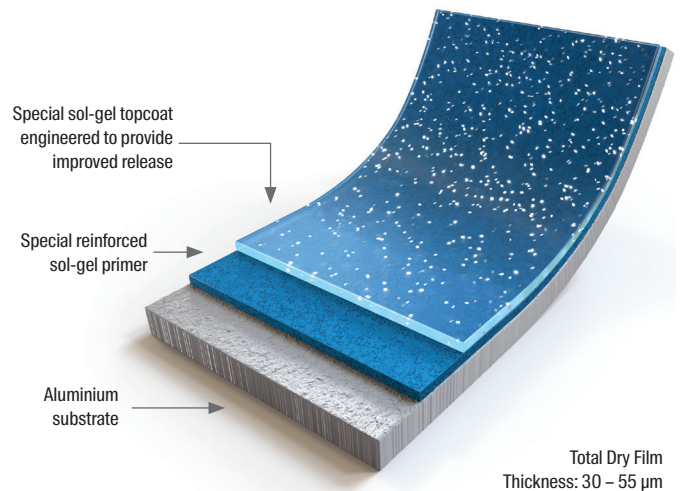


A PTFE alternative, two-coat system offering excellent release and performance

PPG FUSION[®] Pro next-generation sol-gel technology offers enhanced performance versus other Fusion coatings. The high-gloss coating withstands more than 50,000 cycles of wet abrasion testing – more than double comparable coatings – and features a specifically formulated primer and topcoat designed for long life and lasting non-stick release, available in a broad range of colors.

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. in a broad range of colors.



Excellent durability

Hard, durable non-stick surface lasts more than twice as long as comparable sol-gel coatings



Customer benefits

Beautiful, 'ceramic'-like appearance
Dishwasher safe **
Oven safe up to 288° C or 550° F



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® Pro

Product characteristics

Chemistry	Sol-gel
Color	Available in a variety of colors, including spatter
Continuous Use Temperature	288°C / 550°F
Cure Temperature	280 - 300°C / 536 - 572°F
Substrates	Rolled, forged, cast and hard anodized aluminum; stainless steel

Performance Comparison

Long-Term Release Tests	Long-Term Release: After Abrasion (EN 12983-2023)	10 - 16
	Long-Term Release: Accelerated Dishwasher (TM 198C)	20 - 30
	Long-Term Release: High Temperature (TM 198B)	15 - 20
	Wet Reciprocating Abrasion Test (TM 135G)	50,000 - 70,000

Product Series Codes

80-288 Primer
80-289 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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