



Fusion®

Durable sol gel 'ceramic' non-stick coating

Consumer Cookware

Sol-gel | Spray

MADE WITHOUT PFAS

Our economical, non-PFAS*, sol-gel coating system

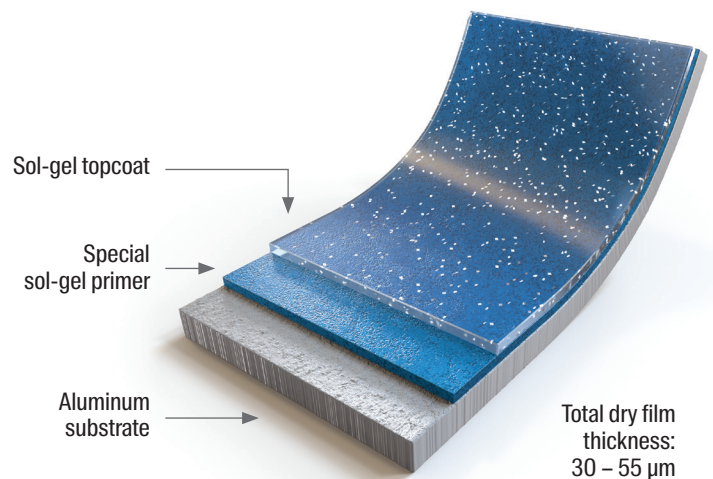


A two-coat system with good performance

Made without PFAS, PPG FUSION® sol-gel coatings offer a high-gloss, 'ceramic'-like non-stick alternative to PTFE. The hard, durable finish delivers up to 50,000 cycles of wet abrasion resistance, making it a cost-effective choice for entry-level sol-gel 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.



Good overall durability

Hard, durable non-stick coating with long release and thermal resistance
Improved performance vs. entry-level PTFE coatings



Customer benefits

High-gloss, 'ceramic'-like appearance
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



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 Comparison		
Long-Term Release Tests	Long-Term Release: After Abrasion (EN 12983-2023)	6 - 10
	Long-Term Release: Accelerated Dishwasher (TM 198C)	5 - 10
	Long-Term Release: High Temperature (TM 198B)	5 - 10
	Wet Reciprocating Abrasion Test (TM 135G)	30,000 - 50,000

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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Product Series Codes
8088 Primer
8089 Topcoat

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

