



Eterna®

Our longest lasting non-stick performance

Consumer Cookware

PTFE | Spray

Long-lasting non-stick performance

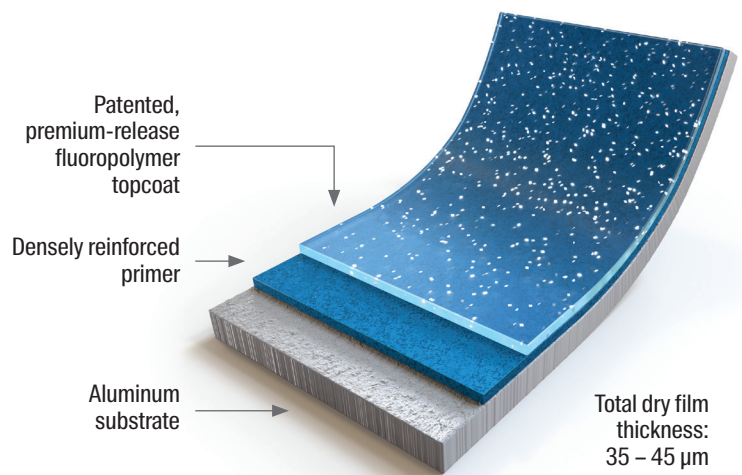


A two-coat system with exceptional release and great wear resistance

Designed for gourmet cookware applications, PPG ETERNA® internally reinforced PTFE coatings deliver our best non-stick performance and great scratch, wear and damage resistance, standing up to as much as 70,000 cycles of release testing and 25,000 cycles of wet abrasion 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.



Long-lasting release

Our longest-lasting non-stick finish with exceptional release performance

Great resistance to scratches, wear and damage



Customer benefits

Long-lasting release and durability

Dishwasher 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)	35 - 45 µm
Wet Reciprocating Abrasion Test (WTM 135G)	10,000 - 25,000 cycles
High-Friction Scratch Test (WTM 137C)	5 - 8
Life Cycle Release Test (WTM 165N)	35,000 - 70,000 cycles

Product Series Codes

71-050 Primer
73-353 Topcoat

Relative Coating Performance

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

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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