



# Skandia® Xtreme

Premium multi-coat non-stick roller coating

Consumer Cookware

PTFE | Roller

## A versatile roller-coating system

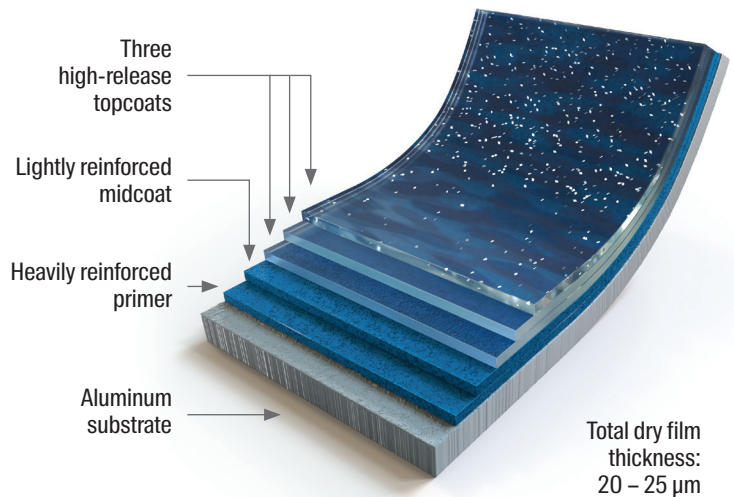


### A multi-coat system designed for post-formed, cost-driven cookware

PPG SKANDIA® Xtreme PTFE coatings offer as much as 10,000 cycles of wet abrasion testing and up to 5,000 cycles of release testing, making them a good choice for roller-coat-only interior and exterior applications.

### 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

Good abrasion resistance with good release

Ideal adhesion to non-uniform surfaces



#### Customer benefits

Good non-stick release

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



# PPG Skandia® Xtreme

## Product Characteristics

Chemistry	PTFE
Color	Available in a variety of colors, including spatter
Continuous Use Temperature	260° C / 500° F
Cure Temperature	400° - 425° C / 750° - 798° F
Substrates	Rolled aluminum

## Performance Properties

Dry Film Thickness (WTM 114A)	20 - 25 µm
Wet Reciprocating Abrasion Test (WTM 135G)	2,000 - 10,000 cycles
High-Friction Scratch Test (WTM 137C)	3 - 4
Life Cycle Release Test (WTM 165N)	500 - 5,000 cycles

## Product Series Codes

7610 Primer
7620 Midcoat
7630 Topcoat

## Relative Coating Performance

Best: High Performance	ETERNA®
	ECLIPSE®
	FUSION® PRO
Better: Balanced	QUANTANIUM®
	FUSION® HR
Good: Economical	FUSION®
	XYLAN® PLUS
	<b>SKANDIA® XTREME</b>

## 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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