

Whitford's Consumer Product Portfolio

Bakeware

Interiors

- 1-, 2-, 3-coats
- Conventional
- Reinforced
 - Internally
 - Externally

- Industrial 4-coats

Exteriors

- 1-, 2-, 3-coats
- Decorative
- Easy-clean
- Nonstick

Typical applications

- Cookie sheets
- Muffin tins
- Cake pans
- Roasters
- Pyrex® glass
- Commercial

Personal care

Coatings

- Functional 1-, 2-, 3-coats
- Decorative 1-, 2-, 3-coats

Typical applications

- Curling irons
- Styling wands
- Crimpers
- Hot wax baths

Kitchen electrics

Interiors

- 1-, 2-, 3-coats
- Conventional
- Reinforced
 - Internally
 - Externally

Exteriors

- 1-, 2-, 3-coats
- Decorative
- Easy-clean
- Nonstick

Typical applications

- Toaster ovens
- Irons
- Waffle makers
- Deep fat fryers
- Roasters
- Woks
- Rice cookers
- Griddles
- Kettles
- Steam-iron chambers

Cookware

Interiors

- 1-, 2-, 3-coats
- Conventional
- Reinforced
 - Internally
 - Externally

Exteriors

- 1-, 2-coats
- Decorative
- Easy-clean
- Nonstick

Typical applications

- Fry pans
- Sauce pans
- Pressure cookers
- Woks
- Grills
- Griddles



Specialty

- Anodized look
 - Anodized protection*
 - Phenolic handles
 - Over porcelain*
 - Curtain coating*
 - Screen and pad-printing inks
 - Textured
 - Decorative
 - Dishwasher protective
- *Exclusive to Whitford*

Substrates

- Carbon steel
- Aluminized steel
- Tin-free steel
- Stainless steel
- Multi-ply metals
- Rolled aluminium
- Pressed aluminium
- Cast aluminium
- Porcelain enamel
- Many plastics
- Tempered glass

Application methods

Spray

- Conventional
- Electrostatic
- Discomat
- 1-, 2-, 3-coats
 - Interior
 - Exterior
- Cookware
- Bakeware
- Kitchen electrics

Curtain coating

- 1-, 2-, 3-coats
 - Interior
 - Exterior
- Conventional
- Reinforced
- Cookware
- Bakeware
- Kitchen electrics

Coil coating

- 1-, 2-, 3-coats
 - Interior
 - Exterior
- Conventional
- Reinforced

- Cookware
- Bakeware

- Kitchen electrics

Roller coating

- Multicoats (3-5)
 - Interior
 - Exterior
- Conventional
- Reinforced
- Cookware
- Bakeware

Dip/spin coating

- 2-, 3-coats
 - Conventional
 - Reinforced
- Rivets
- Screws

Powder coating

- Kitchen utensils
- Broiler pans
- Racks
- Burner bowls

Screen and pad printing

Quick and Easy Guide to the wide range of Whitford coatings

Whitford makes the world's largest, most complete line of fluoropolymer coatings

Here is a simple chart to help guide you through the many branded coatings manufactured by Whitford for consumer applications. For more information, check us out on the web at whitfordww.com.

Which coatings best suit your needs?



1. Excalibur®: "World's toughest, longest-lasting, most durable nonstick", Excalibur is reinforced externally with stainless steel. Sprayed onto a surface at extremely high temperatures, it forms "peaks" and "valleys". Then, several coats of tough nonstick are applied, filling the "valleys" and covering the "peaks", locked into place. Excalibur is the best coating for stainless cookware.



2. Eterna™: Whitford's nonstick coating that has been endorsed as the "world's longest-lasting nonstick." Eterna has ten times the egg release of the nearest competitive coating and lasted three times longer in the Accelerated Cooking Test. It repels water and grease better than any other coating and has an eye-catching high gloss finish.



3. Eclipse®: Tests show Eclipse outlasts conventional coatings by a factor of 10. The reason: a unique primer reinforced with a high percentage of materials virtually as hard as diamonds. The midcoat also contains the reinforcing agents, leaving the topcoat dedicated entirely to "release". Eclipse is ideal for all substrates, particularly aluminium, from smooth to grit-blasted to hard-anodized.



4. QuanTanium®: QuanTanium is "reinforced with titanium to stand up to almost anything". Titanium, the lightest, toughest metal known, is many times harder than the metals used in most applications. While not quite as resistant to wear and abrasion as Eclipse, it far outperforms other coatings.



5. Quantum2®: Quantum2 is Whitford's nonstick "doubly reinforced to outlast all conventional nonsticks". Reinforced internally with hard ceramic particles, it has twice the durability of other conventional nonsticks (that's why the "2" in "Quantum2"). It is available in both cookware and bakeware formulations and is ideal for aluminium.



6. Xylan®: Xylan offers a wide range of one-, two- and three-coat conventional nonsticks. These coatings offer a wide variety of performance levels at cost-effective prices. Xylan coatings are perfect for virtually all applications, including cookware, bakeware and kitchen electrics.



7. Skandia®: Recently, all the roller coatings have been organized under the brand names "Skandia" and "Skandia Xtreme". At the heart of the Skandia systems is a unique new "grip" coat (instead of a primer) that also performs as a pretreatment. The addition of specific subsequent coats can provide performance levels that cover from Promotional through to Upper- to Mid-Range cookware.

Do you have other coating needs? It's possible you may have a problem that one of our many coatings could solve. If so, we'd like to hear from you. Please tell us about the problem in sufficient detail so we can determine whether we have a product that could solve it. If we don't, we'll make one. For more information, contact your Whitford representative or Whitford directly (see details below.)

Whitford

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