



Entry Level



Good



Better



Best



The Xylan® family of spray coatings provides a high-value nonstick solution for entry-level cookware.

- Available in one-, two- and three-coat systems.
- For OPP price/performance and versatility.
- Ideal for woks, grills, gadgets and other specialty items.
- Dishwasher-safe.
- Substrates: aluminum, carbon steel.

Skandia® offers similar characteristics, but is designed for the roller-coating application system. Skandia Xtreme is also available as a reinforced version for improved performance.



Quantum2® was developed to outlast all conventional nonstick coatings. It is internally reinforced, so its durability is superior to all conventional, non-reinforced coatings.

- Available in two- and three-coat systems for price/performance versatility.
- Reinforced with a diverse blend of super-tough particles in both the primer and the midcoat.
- Attractive, glossy finish.
- Dishwasher-safe.
- Substrates: aluminum, stainless steel.



QuanTanium® is a three-coat nonstick reinforced with titanium for moderate- to upper-moderate-priced cookware.

- Its multilayer internal reinforcement of titanium improves resistance to scratching, abrasion and wear.
- Comes in many colors, including metallic finishes.
- Attractive, glossy finish.
- Dishwasher-safe.
- Can be used with metal utensils.
- Substrates: aluminum, stainless steel.



Eclipse® is a three-coat highly reinforced nonstick coating system that sets a new standard for resistance to abrasion and wear for upper-moderate to gourmet cookware.

HALO®, a three-coat nonstick based on Eclipse technology, contains special additives that accelerate heat transfer and distribution for faster, more efficient even cooking.

Excalibur® uses stainless steel as an external reinforcement for enhanced scratch and abrasion resistance for stainless-steel gourmet cookware.

- All are dishwasher-safe.
- Substrates: Eclipse and HALO are best for aluminum and stainless steel, and Excalibur is exclusively for stainless steel.
- All are safe for use with metal utensils.

Release and abrasion resistance vary depending on the coating, but all fall into the value-for-money category.

Ratings: 1= Low; 10 = High
 • Release: 7
 • Abrasion resistance: 6

Ratings: 1= Low; 10 = High
 • Release: 8
 • Abrasion resistance: 8

Ratings: 1= Low; 10 = High
 • Release: 10
 • Abrasion resistance: 10



Sol-Gel Ceramics



Fusion® is a sol-gel “ceramic” coating with ceramic-like characteristics.

- It has *best-in-class* release and stain resistance compared to the competition.
- Available in one- and two-coat systems.
- High continuous working temperatures.
- Good abrasion resistance.
- Made without PFOA and PTFE.
- Comes in a wide variety of rich colors.
- Choice of high gloss or metallic finish.
- Hardness approaching porcelain enamel.
- Browns and sears faster at lower temperatures (fast, efficient cooking).
- Dishwasher-safe, but hand-washing is recommended.
- Substrates: aluminum, cast aluminum, stainless steel.

** Initial release rating: 10*

Ratings: 1 = Low; 10 = High

- Release: 6-8*
- Abrasion resistance: 8



For More Information...

Whitford offers detailed information on all of its coatings. To determine which meets your specific needs for price and performance, please contact your Whitford representative or Whitford at: sales@whitfordww.com or on the website: whitfordww.com.



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Simplified Guide to Whitford's Cookware Coatings

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A Class Apart



Eterna® is the longest-lasting nonstick we've ever tested, with 10 times the egg release of the nearest competitive coating tested.

- Extremely glossy finish to attract the consumer's eye at Point-of-Sale.
- Applies with conventional application equipment.
- Comes in a wide variety of rich colors, with special ingredients that provide a high-sparkle finish.
- Good abrasion resistance.
- Dishwasher-safe.
- Substrates: aluminum, stainless steel.

Ratings: 1 = Low; 10 = High

- Release: 10+
- Abrasion resistance: 7