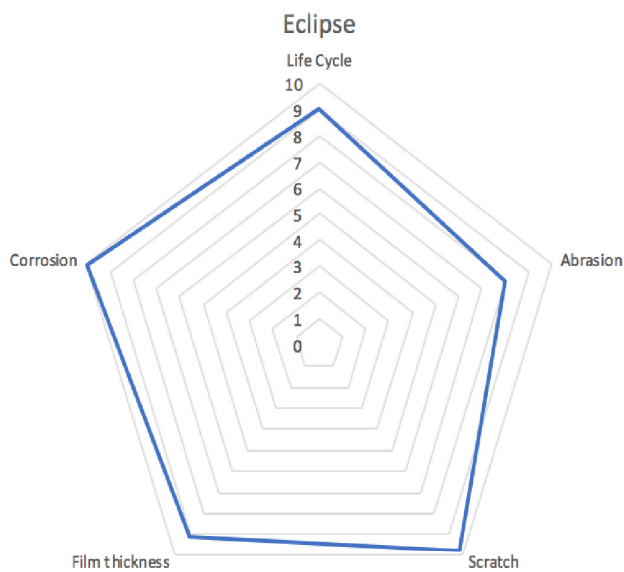


# Whitford Product Series Information

## Eclipse® 7151 / 7252/ 7353

### General

Eclipse is a three-coat, internally reinforced, non-stick system engineered to outlast other internally reinforced coatings. Its unique construction includes a basecoat and midcoat with a carefully blended combination of resins and unusually hard materials, providing a higher level of special reinforcing elements, while the topcoat is rich in fluoropolymers, and is dedicated entirely to “release” (the nonstick characteristic).



### Information

Category	Cookware
Number of coats	3
Market level	Gourmet, Upper Moderate, Commercial
Interior/exterior	Interior
Application method	Spray
Carrier	Waterborne
Release agent	PTFE, made without PFOA
Surface preparation	Alkaline wash or grit blast
Reinforced	Yes
Cure Temperature	415°C / 780°F
Price/Performance ratio	Price: Performance:

### Performance

Dry Film Thickness (WTM 114A)	35 - 50 microns
Wet Reciprocating Abrasion Test (WTM 135G)	30,000 - 60,000
HFT/Scratch (WTM 137C)	8 - 10
Life Cycle Release Test (WTM 165N)	25,000 - 60,000
Continuous use temp.	260°C / 500°F

### Logo Options



- Black and white versions are permitted.
- Sticker/label available for placement on product.

### Substrates

Pressed Aluminum	Forged Aluminum	Cast Aluminum	Hard Anod. Aluminum	Stainless Steel	Carbon Steel	Aluminized Steel	Cast Iron
Minimum Gauge (mm)							
2.6	2.6	2.6	2.6	1.6	N/A	0.8	N/A
Y	Y	Y	Y	Y	N	Y	N

### Performance and/or Application Notes

All Whitford coatings are formulated to comply with the regulations in the region products will be sold.

**IMPORTANT NOTE: The performance data listed above is dependent on the coating being applied as per the parameters listed here and the criteria set on the Product Data Sheet for each coating. Proper application, including proper film thickness, surface prep and cure, are critical to this coating performing as it has been designed. Corrosion resistance will be optimum with all multi-coat nonstick systems, with proper application, as mentioned above.**

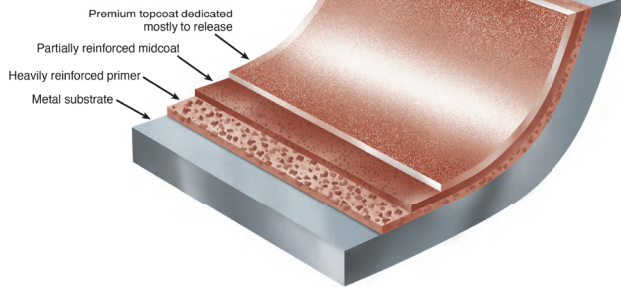
# Eclipse® 7151 / 7252/ 7353

## Regional Availability & Standard Product Codes

Location	N. America	EU	Asia	S. America
Primer 7151	D9942Z	V1976	K19914	
Midcoat 7252	D7379	V2742Z	K19915	
Topcoat 7353	D9945Z	V2456Z	K19916	

Complete Whitford coating codes contain a product code following each series number (e.g., /K1458) which identifies the color and formulation information (including gloss, metallic flake, etc.).

## Marketing Features



- Eclipse is a three-coat, internally reinforced nonstick system engineered to outlast other internally reinforced coatings.
- Eclipse is different from all other nonstick coatings in that the basecoat contains a carefully chosen and blended combination of resins and unusually hard materials, permitting a far higher percentage of special reinforcing elements than normal.
- On the reciprocating-abrasion test, Whitford TM135G, one of the harshest abuse tests, Eclipse goes up to 60,000 cycles!
- Eclipse is made without PFOA.
- Eclipse is dishwasher-safe.
- Eclipse is metal-utensil safe.
- Whitford coatings are formulated to comply with the food-contact regulations in the major markets for which they are intended.
- Eclipse has a continuous use temp of, and is oven safe to 260°C / 500°F.
- If using an active Whitford QCP approved factory, the logos and the cross-section illustration shown here are available for use on any promotional/package material.



## Use and Care Recommendations

- Before using all cookware for the first time, wash it thoroughly with hot soapy water to ensure it is clean. Seasoning a nonstick pan is not required, but if desired for a deeper surface clean, lightly rub cooking oil on the surface, and then place over medium heat for 2 - 3 minutes. When it cools, wash the pan and rinse clean. It's ready to go!
- Always use low or medium heat when cooking food. This helps preserve the nutrients in food (many of which are fragile, and easily damaged when heated to extremes). It also helps preserve the nonstick surface.
- While the Eclipse surface is designed to stand up to rough treatment, all nonsticks will last longer if you are careful not to stab the surface with a sharp point or cut foods with a knife while in the cookware.
- Do not overheat empty cookware. Always be sure that oil, water or food materials are in the

cookware prior to heating it.

- Do not use cookware as a food storage container, which could encourage staining. It's better to keep cookware clean when not in use.
- Always allow cookware to cool before immersing in water.
- Your new cookware is perfectly safe to put in the dishwasher, but the Eclipse surface is so easy to clean that handwashing does the trick.
- If the nonstick performance declines, it can be from residue built up on the surface. Other residue can form from misuse, such as burned grease or food residue. In either case, a deep cleaning of the nonstick surface can help restore the nonstick performance. You can try soaking overnight in hot soapy water, and then thoroughly washing the pan the next morning. For other cleaning recommendations, contact your product manufacturer or the coating supplier.

## Color Options

Eclipse can be made in a variety of colors, including spatter finishes. Darker colors are recommended for all PTFE interior coating systems. Lighter colors can have an impact on performance, in regard to hiding power, stain resistance, or slight variations in other characteristics, as a result of pigment load required and other formulating factors.

## For more information...

Selecting the right coating can be a challenging task. To review your options, and address any further questions you may have, please contact your Whitford representative.



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## Disclaimers...

The data presented here is a result of evaluating the application of the coating. This data does not reflect or indicate how the coating will perform in its intended use and is not a guarantee of specific performance. Nor shall they be construed as creating any express or implied warranty or any kind of description as to quality of performance of the finished product.