

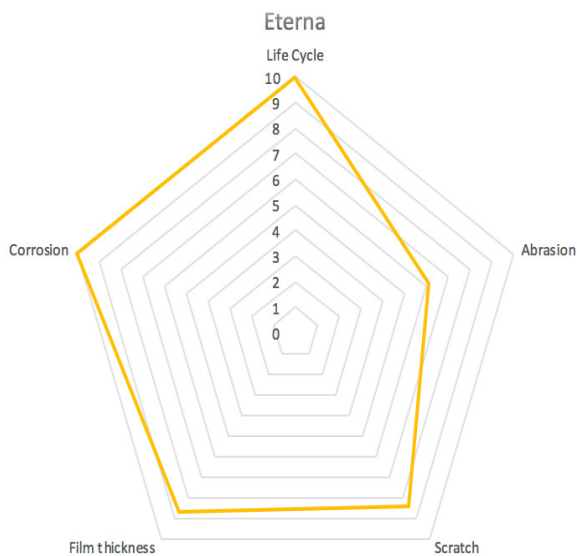
Whitford Product Series Information

Eterna® 71-050/73-353


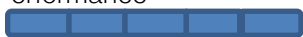
General

Eterna is a unique technology that creates significant improvements in release properties. Eterna is the longest-lasting nonstick that we have ever tested.

Eterna has 10 times the egg release of the nearest competitive coating, and lasts 3 times longer in the Accelerated Cooking test. It has extremely high-gloss and strongly repels water and grease for the easiest cleaning. While this is patented technology (over 10 patents worldwide, to date), it requires no special equipment and is applied using conventional spray equipment.



Information

Category	Cookware
Number of coats	2
Market level	Gourmet, Upper Moderate
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 - 45 microns
Wet Reciprocating Abrasion Test (WTM 135G)	10,000 - 25,000
HFT/Scratch (WTM 137C)	5 - 8
Life Cycle Release Test (WTM 165N)	35,000 - 70,000
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

- Proper cure is critical for Eterna to perform as designed.
- 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.

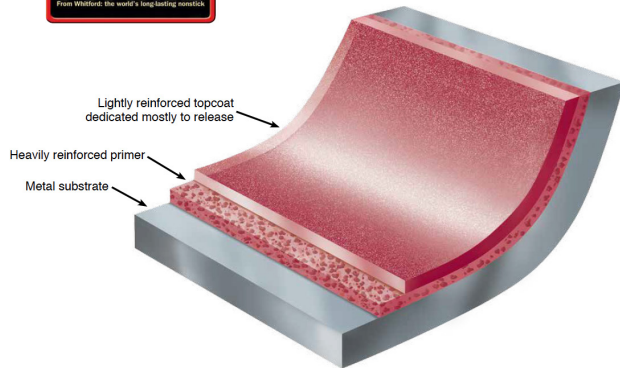
Eterna® 71-050/73-353

Regional Availability & Standard Product Codes

Location	N. America	EU	Asia	S. America
Primer 71-050	D9927Z	V3902	K16418Z	
Topcoat 73-353	D9926B	V3384	D9121Z	

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



- Eterna is unique technology that creates significant improvements in release properties greater than other fluoropolymers.
- Eterna offers longer-lasting and better release than any other nonstick coating Whitford has ever tested.
- In the Dry-Egg test, Whitford TM199B, Eterna's nonstick/release lasted 26 times longer than a leading brand, and 10 times longer than the premium nonstick tested.
- Eterna has over 10 patents on the unique technology used to create this one-of-a-kind coating.
- There is no other coating on the market using this technology, or that can compare in performance.
- Eterna is made without PFOA.
- Eterna is internally reinforced to provide good abrasion resistance against use and abuse.
- Requires no special equipment (easy to handle with existing spray line).
- Eterna is dishwasher safe.
- Eterna 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/packaging 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.
- 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 Eterna 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

Eterna 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.