Fusion HR (High Release) is our sol-gel ceramic coating, which maximizes the release life and properties of any sol-gel ceramic coating.

Sol-gel coatings for cooking surfaces are typically extremely hard and thermally resistant, colorful with glossy surfaces. The main disadvantage recognized by the users of sol-gel coatings is the premature loss of release of these coatings. Fusion HR (High Release) addresses this.

The remarkable nonstick performance of Fusion HR has been demonstrated via two extremely harsh tests, Whitford’s Thermal Stress Test and Whitford’s Chemical Stress Test. In both cases, Fusion HR significantly outperformed other traditional ceramic coatings.

Fusion HR offers release properties previously thought to be unattainable in a sol-gel ceramic nonstick coating.

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

**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.
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Marketing Features

- Fusion nonstick coatings have achieved FDA's concurrence that there would be no health or safety concern with the use of the product and that Fusion nonstick coatings are exempt from FDA regulation. Fusion has been evaluated by a legal third party to ensure compliance with EU food contact regulations as well.
- Fusion HR is dishwasher safe.
- Fusion HR offers release properties previously thought to be unattainable in a sol-gel ceramic nonstick coating.
- Fusion HR is made without PFOA and PTFE.
- Fusion HR has excellent stain resistance.
- Fusion HR has excellent release properties.
- Fusion HR is ideal for browning and searing.
- Fusion HR is more environmentally friendly because it cures at a low, energy-saving temperature.
- Fusion HR has a continuous use temp of, and is oven safe to 285°C / 550°F. This only applies to the coating. The continuous use temp of the other components of the finished product must also be considered.
- 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 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

Fusion HR can be made in a variety of colors, including spatter finishes. Darker colors are recommended. 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.

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.