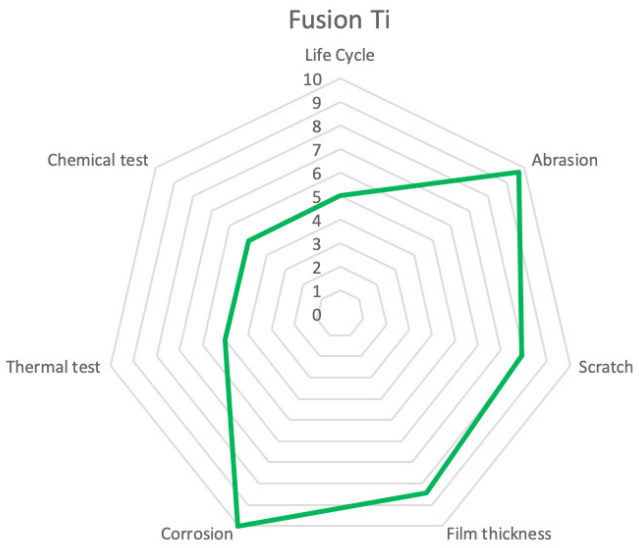
Fusion Ti®(Titanium) 80-088/80-089

General

Fusion Ti (Titanium) is our sol-gel ceramic coating, which maximizes the abrasion resistance of any sol-gel ceramic coating.

Fusion Ti is a breakthrough in sol-gel ceramic technology. It has excellent durability and resistance to abrasion, far beyond any other sol-gel ceramic coating tested. That's due to reinforcing with titanium-based particles, which has the highest strength-to-density ratio of any metal.



Information

Category	Cookware
Number of coats	2
Market level	Moderate
Interior/exterior	Interior
Application method	Spray
Carrier	Waterborne
Release agent	Silicone
Surface preparation	Grit blast
Reinforced	Yes
Cure Temperature	280° - 330°C / 535° - 625°F
Price/Performance ratio	Price Performance

Performance

Dry Film Thickness (WTM 114A)	30 - 55 microns
Wet Reciprocating Abrasion Test (WTM 135G)	50,000 - 70,000
HFT/Scratch (WTM 137C)	3 - 8
Life Cycle Release Test (WTM 165N)	500
Continuous use temp.	285°C / 550°F
Chemical test	5
Thermal test	5

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.

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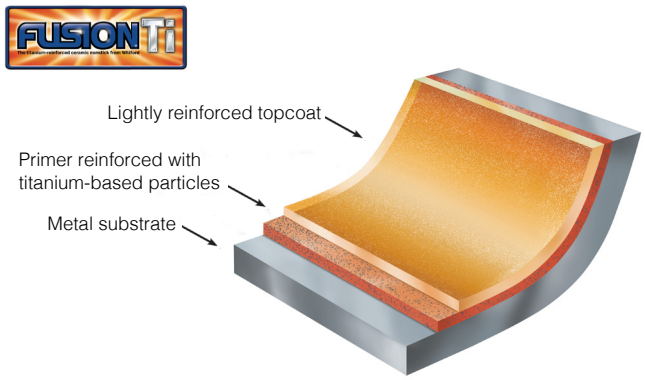
Regional Availability & Standard Product Codes

Location	N. America	EU	Asia	S. America
Primer 80-088		V6341	N5894	
Topcoat 80-089		V6342	N9367	

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



- 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.
- On the reciprocating abrasion test, Whitford Test Method 135G, one of the harshest abuse tests, Fusion Ti can go up to 70,000 cycles!
- Fusion Ti is made without PFOA and PTFE.
- Fusion Ti has excellent stain resistance.
- Fusion Ti has good release properties.
- Fusion Ti is ideal for browning and searing.
- Fusion Ti is more environmentally friendly because it cures at a low, energy-saving temperature.
- Fusion Ti 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.
- 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 Ti 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.

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