

# Whitford Product Series Information

## Skandia Xtreme® 7610/ 7620/ 7630 Roller coatings for cookware

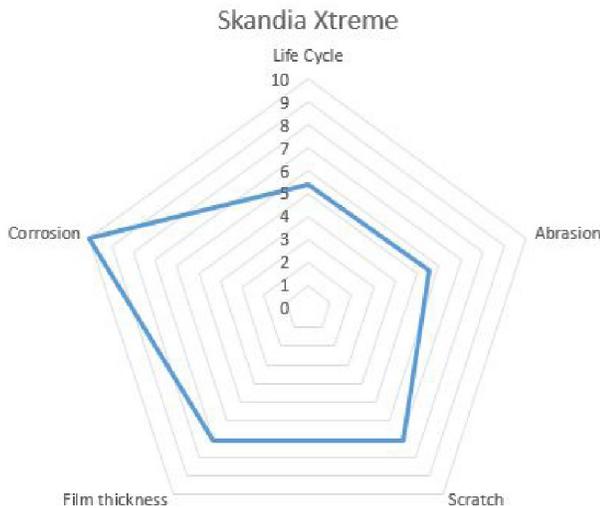
### General

Roller coatings for cookware provide an economical alternative to spray coatings, offering similar non-stick performance to conventional spray systems.

Skandia Xtreme for cookware is a unified series of coatings, using Whitford's specially formulated roller coating system. It uses a unique basecoat technology that improves the overall adhesion, and then the subsequent layers provide the performance parameters.

An excellent choice for cost-driven, post-formed cookware programs. Due to efficiency requirements, roller coating production volumes are typically higher than that of spray application.

Ideally targeted for Lower Moderate, Promotional and Opening-Price-Point cookware.



### Information

Category	Cookware
Number of coats	3 coats, 5 rollers
Market level	Lower moderate, OPP and promotional
Interior/exterior	Interior and exterior
Application method	Roller
Carrier	Waterborne
Release agent	PTFE, made without PFOA
Surface preparation	Grinding or finishing
Reinforced	Yes
Cure Temperature	415° - 435°C/ 780° - 815°F
Price/Performance ratio	Price Performance

### Performance

Dry Film Thickness (WTM 114A)	20 - 25 microns
Wet Reciprocating Abrasion Test (WTM 135G)	3,000 - 8,000
HFT/Scratch (WTM 137C)	3 - 4
Life Cycle Release Test (WTM 165N)	5,000 - 15,000
Continuous use temp.	260°C / 500°F

### Logo Options



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

### Substrates

- Rolled aluminum only

### Gauge

- Minimum gauge (mm): 0.6
- Maximum gauge (mm): 2.5

### 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.

# Skandia Xtreme® 7610/ 7620/ 7630

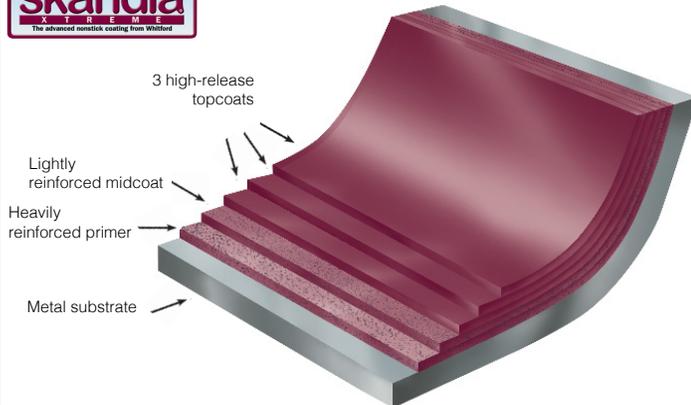
## Roller coatings for cookware

### Regional Availability & Standard Product Codes

Location	N. America	EU	Asia	S. America
Primer 7160	D7007	V6801Z		P1655
Midcoat 7620	D7008	V3171Z		P1656
Topcoat 7630	D7020	V6049Z		P1657

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



- Skandia Xtreme roller coatings for cookware, provide an economical alternative to spray coatings, and offer similar nonstick performance to conventional spray systems.
- Skandia Xtreme roller coatings for cookware use a unique basecoat technology that improves and ensures the overall adhesion.
- Skandia Xtreme roller coatings for cookware are 3-coat systems, applied via 5 rollers – where three of the rollers are the topcoat, which allows for optimized release in a roller coating system.
- Skandia Xtreme is made without PFOA.
- Skandia Xtreme is dishwasher-safe.
- Whitford coatings are formulated to comply with the food-contact regulations in the major markets for which they are intended.
- Skandia Xtreme 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.



GREAT RELEASE



GREAT DURABILITY



CERAMIC REINFORCED



MADE WITHOUT PFOA



MADE WITHOUT PFOS



REGULATORY COMPLIANT



DISHWASHER SAFE



OVEN SAFE 500°F/260°C



HEALTHFUL COOKING



EASY CLEAN

### 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

Skandia Xtreme 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.



Where good ideas come to the surface  
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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.