

Hard-anodized cookware... now dishwasher-safe with Xylac[®] exterior clear coat

Hard-anodized cookware is a catchall phrase for pots and pans that are made from electrochemically-hardened aluminum, and covers many different brands and styles. Hard-anodizing gives the aluminum a much harder, more attractive surface.

One of the problems with hard-anodizing is that detergents from the dishwasher can damage the surface and eventually remove the anodized layer. Recognizing that this is a strong negative, Whitford R&D created a clear coat Xylac exterior finish that protects the anodizing. Tests have shown it protects the finish three times longer than standard hard-anodized cookware.



Xylac 4600WB is an easy-clean coating that was designed specifically to protect anodized aluminum. Its benefits:

- Forms a superb barrier layer.
- Cures at a wide range of temperatures.
- Effective in a thin layer (one-coat).
- Fine for continuous use up to 500°F (260°C).
- Comes in non-browning clear.
- Semi-gloss to low-gloss formulations are available.
- It is waterborne with low VOCs (Volatile Organic Compounds). Most grades have less than 3.5 lbs/gallon (420 grams/liter).
- Can be made food-contact compliant.

*Whitford makes the largest, most complete line of fluoropolymer coatings in the world.
Contact Whitford for more information at whitfordww.com.
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