



Spray  
Coating



Internal  
Application



External  
Application

The Extrema coating collection includes a wide range of spray coatings for internal and external applications for cookware. The Extrema family of coatings for cookware interiors consist of multilayered reinforced systems with a unique blend of particles designed, tested, and approved in the Deko laboratories. These formulations provide significant advances in release properties compared to other fluoropolymer coatings, thus ensuring the best performance. Through the excellent abrasion resistance and outstanding wear-resistance characteristics, Extrema is the best solution for all types of cooking. Extrema has been designed on several different quality levels, aimed to optimize performance in accordance with the existing lines of application, representing an innovative system with very high performance.

## General information

The Extrema coating collection includes a wide range of spray coatings for internal and external applications for cookware. The Extrema family of coatings for cookware interiors consist of multilayered reinforced systems with a unique blend of particles designed, tested, and approved in the Deko laboratories. These formulations provide significant advances in release properties compared to other fluoropolymer coatings, thus ensuring the best performance. Through the excellent abrasion resistance and outstanding wear-resistance characteristics, Extrema is the best solution for all types of cooking. Extrema has been designed on several different quality levels, aimed to optimize performance in accordance with the existing lines of application, representing an innovative system with very high performance.

## Marketing Features

- Excellent abrasion resistance.
- Outstanding wear resistance.
- Long lasting nonstick properties.
- Made without PFOA.
- Internal and external applications available.
- Custom colors & formulations.

## Color Availability

Extrema is available in variety of custom colors and finishes.

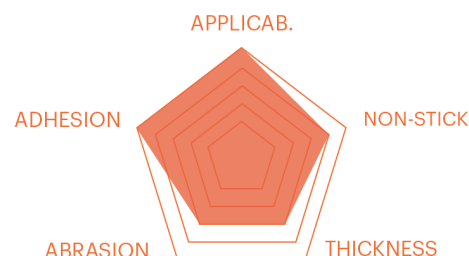
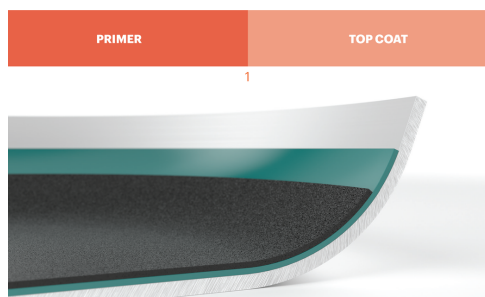
## Use and Care Recommendations

- 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.

# Extrema Internal Coatings

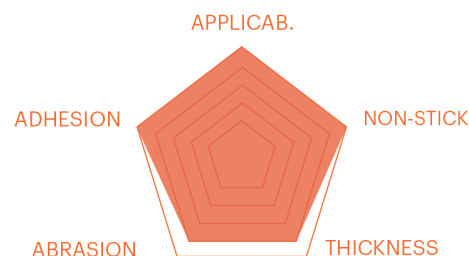
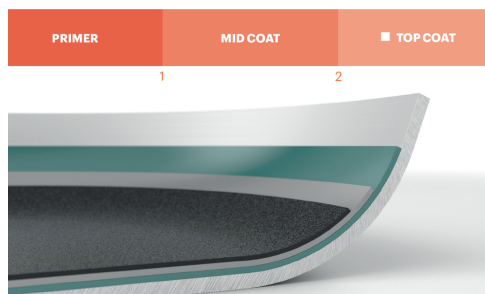
## Extrema Pro SI

Two-layer coating.



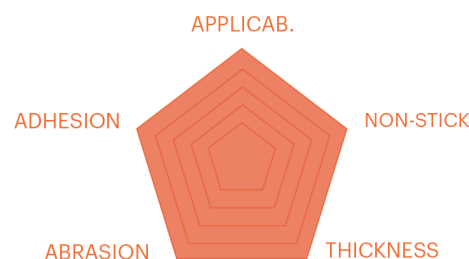
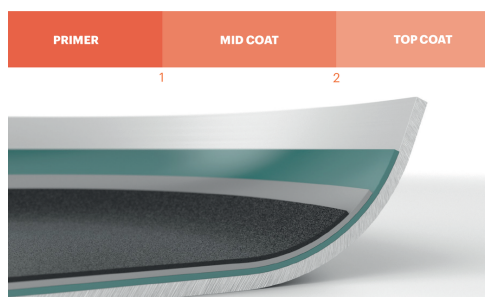
## Extrema Plus SI

Three layer coating.

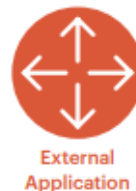


## Extrema Super SI

Three layer coating w/  
highest performance.



**Disclaimer:** The data listed here is based on the coating being applied as per the application parameters recommended by Deko SRL, as listed here. Ensuring proper application is key to all coatings performing as they have been designed. This included proper film thickness, proper surface preparation profile and proper and complete cure. 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 the data be construed as creating any express or implied warranty or any kind of description as to quality of performance of the finished product.



## Standard System

PRIMER	1
TOPCOAT	1

## Substrates

Stainless Steel

- Alloy type 1050, 3003, 4006, 8006
- Alloy FDA Regulated
- Rolled Disc (Pro SI Only)

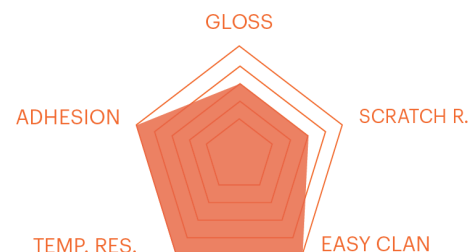
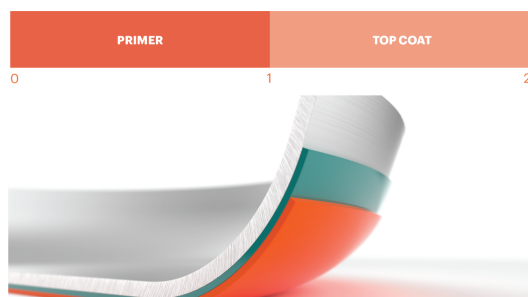
## Information

	Extrema PRO SI	Extrema PLUS SI	Extrema SUPER SI
Market Category	Cookware	Cookware	Cookware
Number of Layers	2	3	3
Carrier	Water	Water	Water
Release Component	PTFE	PTFE	PTFE
Cure Temperature	425° C/800° F	425° C/800° F	425° C/800° F
Reinforced	Yes	Yes	Yes
Surface Preparation	Degreasing and Pickling 0,8 to 1.5 µm / Mechanical Sandblasting 2,5 to 3,5 µm	Degreasing and Pickling 0,8 to 1.5 µm / Mechanical Sandblasting 2,5 to 3,5 µm	Degreasing and Pickling 0,8 to 1.5 µm / Mechanical Sandblasting 2,5 to 3,5 µm
Dry Film Thickness	20-25 µm	25-30 µm	30-40 µm
Continuous use T°	260°C/500°F	260°C/500°F	260°C/500°F
Abrasion Test	3	4	5
Nonstick Test	4	5	5
Adhesion Test	5	5	5
Applicability	5	5	5
Thickness	3	4	5

# Extrema External Coatings

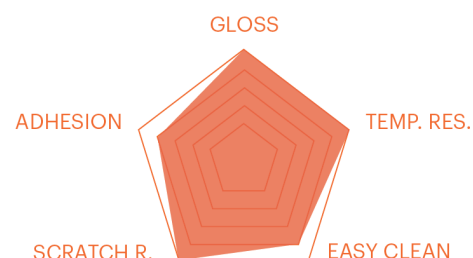
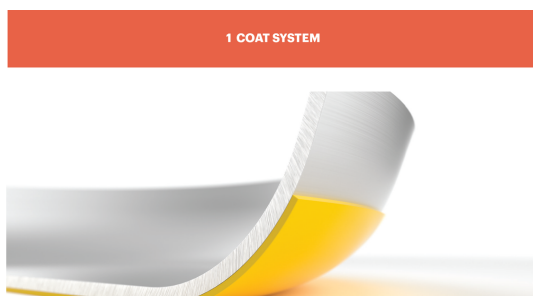
## Extrema Plus SE

Basic external coating.



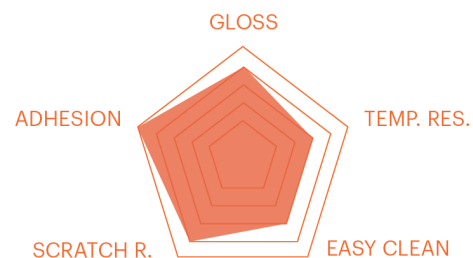
## Extrema Sili SE

Solvent-based silicone spray coating.



## Extrema Poli SE

Solvent-based polyester spray coating.



**Disclaimer:** The data listed here is based on the coating being applied as per the application parameters recommended by Deko SRL, as listed here. Ensuring proper application is key to all coatings performing as they have been designed. This included proper film thickness, proper surface preparation profile and proper and complete cure. 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 the data be construed as creating any express or implied warranty or any kind of description as to quality of performance of the finished product.



## Standard System

PRIMER (Plus SE Only)	1
TOP COAT	1

## Substrates

Stainless Steel

- Alloy type 1050, 3003, 4006, 8006
- Alloy FDA Regulated

## Information

	Extrema POLI SE	Extrema PLUS SE	Extrema SILI SE
Market Category	Cookware	Cookware	Cookware
Number of Layers	1	2	1
Carrier	Solvent	Water	Solvent
Release Component	Polyester	PTFE	Silicone
Cure Temperature	260° C/500° F	425° C/800° F	280° C/535° F
Reinforced	No	Yes	Yes
Surface Preparation	Degreasing and Pickling 0,8 to 1.5 µm / Mechanical Sandblasting 2,5 to 3,5 µm	Degreasing and Pickling 0,8 to 1.5 µm / Mechanical Sandblasting 2,5 to 3,5 µm	Degreasing and Pickling 0,8 to 1.5 µm / Mechanical Sandblasting 2,5 to 3,5 µm
Dry Film Thickness	20-25 µm	20-25 µm	19-25 µm
Continuous use T°	160°C/320°F	>200°C/392°F	>200°C/392°F
Adhesion	4	5	5
Gloss	4	3	5
Easy Clean	3	5	4
Temp. Resistance	3	5	5
Scratch Resistance	3	5	4