



Spray
Coating



Roller
Coating



External
Application

Natura coatings is another advancement by Deko in exterior decorative finishes. Natura is designed and formulated with a focus on total respect for the environment. The 80% water-based system decreases VOC emissions due to the reduction of the use of solvents both during the production process and during cleaning. Natura coatings are offered in bright and vivid colors. The combination of high flexibility and high thermal resistance makes Natura a suitable external coating system for cookware products, while maintaining the best hardness performance and an attractive, contemporary look.

General information

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Marketing Features

- Designed and formulated with a focus on total respect for the environment.
- Combination of high flexibility and high thermal resistance.
- Good wear resistance
- Made without PFOA
- External applications available
- Custom colors & formulations

Color Availability

Natura is available in variety of custom colors and finishes.

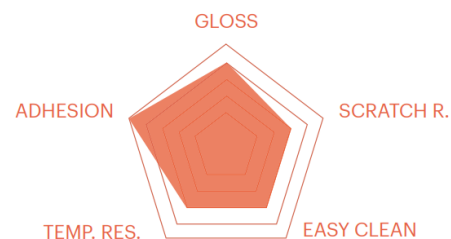
Use and Care Recommendations

- 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.

Natura External Coatings

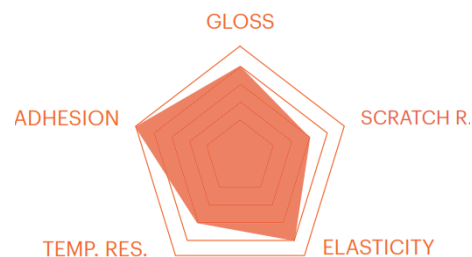
Natura SE

Spray system with high Adhesion properties.



Natura RE

Four-coat roller system.



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.



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Standard System

| | |
|---------|---|
| PRIMER | 1 |
| TOPCOAT | 3 |

Substrates

Rolled Aluminum Disc

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

Information

| | Natura SE | Natura RE |
|---------------------|---|---|
| Market Category | Cookware | Cookware |
| Number of Layers | 1 | 2 |
| Carrier | Water | Water |
| Release Component | PTFE | PTFE |
| Cure Temperature | 220° C/428° F | 220° C/428° F |
| Reinforced | No | No |
| 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 / Sandpaper 0,5 to 1,5 µm |
| Dry Film Thickness | 19-25 µm | 18-26 µm |
| Continuous use T° | >200°C/392°F | >200°C/392°F |
| Adhesion Test | 5 | 5 |
| Gloss | 4 | 4 |
| Elasticity | 3 | 4 |
| Temp. Resistance | 3 | 3 |
| Scratch Resistance | 3 | 3 |