



## NEW GENERATION NON-STICK PFA's FREE



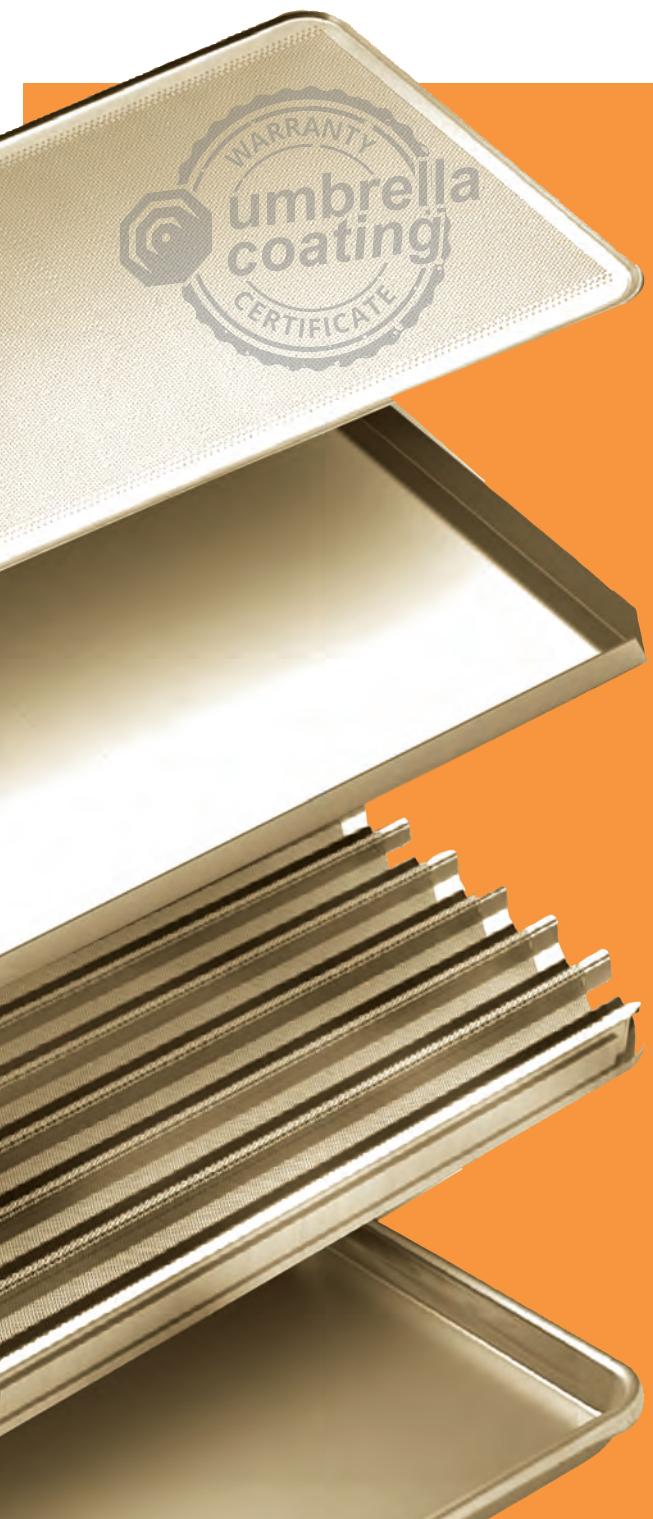
Applicable to trays commonly used in the food industry  
baking and pastry and other specific sectors

**NON-STICK  
CERAMIC  
COATING**



**umbrella**  
antiadherente

# CERAMICS COATING



*We make the baking industry  
more Efficient, Clean, Safe  
Productive and Profitable*

#### **Our sector references**

More than five years working with the industrial sector of molds bread (Bimbo) or pre-baked/frozen bread with more than 2,000 operating cycles and small detailed (Endored by Domi Velez, award for the best baker in the world 2022, who reinvents suela bread in a tray and air oven) and, now in the industrial hamburger trays with a perfect cooking and perfect non-stick effect.

#### **Our Technology**

Non-stick coatings with a high grade of technological development adapted, demonstrated and consolidated to the bakery and pastries sector.

Dedicated to the study and innovation and the result of several Years of R&D, UMBRELLA ANTIADHERENTE makes available for the baking sector a technological revolutionary solution PFA's FREE.

We study the specific needs of each customer and we will advise you on the ideal coating process to its production volume.

Being the manufacturers gives us the possibility to study and adapt the product to.

**Our goal** is to benefit from a revolution that will provide, not only value added to the industrialization process, but also to each of the members that make up this important sector in constant progression.

With the loyalty of our customers as one of our objectives, we work to achieve your trust and satisfaction through our team members, to analyse and solve your concerns and meet your expectations.

**UMBRELLA NON-STICK COATINGS** has all of the necessary certificates from international laboratories and comply with the food contact regulations.

**PRODUCTION AND CUSTOM SUPPLY OF TRAYS  
AND MOLDS FOR INDUSTRIAL AND CRAFT PROCESSES  
BAKERY AND PASTRY**



One of the most important aspects of the baking industry is the maintenance of baking trays. Using an optimal non-stick coating translates into long-term trays, longer mold life expectancy and greater baking productivity.



## Advantages

- ✓ Energy savings due to high thermal transmittance
- ✓ Fermentation and cooking in the same tray (not perforated) with sole effect.
- ✓ Easy maintenance and cleaning of treated surfaces with just water and neutral soaps.
- ✓ Sustainable product with easy recovery of the treated material through cleaning and re-application without the need for sandblasting or burning.
- ✓ Free Plastics. Does not produce plastic or solid waste in the recovery of the material to be treated or environmental impact
- ✓ Does not require shot blasting and therefore extends the useful life expectancy of the tray or mold, providing a circular economy.
- ✓ High resistance to scratching, higher than H8 in some metals.
- ✓ Being a ceramic coating, it is resistant to high temperatures without degradation (350°).
- ✓ It has non-migration Resolution ResAP (2004) 1- Overall migration Test, Council of Europe Resolution CM/Res (2013) 9 on Metals and Alloys used in Food Contact Materials and Articles and FDA Generally Recognized As Safe (GRAS).
- ✓ High durability compared to traditional non-stick agents such as fluoropolymers, rubbers or silicones. More than 2,000 cycles.
- ✓ Free of PFA'S, complying with the new ECHA regulation (February 2023)



## where we are present



Blistered



Heat Sealed



Restoration



Kitchenware

**We investigate and  
we develop  
innovative products  
for industry**



Present in more than 35 sectors in 8 countries.  
Specialized in the development of nanotechnological formulations  
for coating materials.



C/ Chile 10 28290 Las Rozas de Madrid



info@umbrellaantiadherente.com  
www.umbrellaantiadherente.com



+34 91 850 42 92

