



About Multi-roll lacquerware

Multi-roll Urushi broke the rule of caring lacquerware.

Features

Most of J COCOMO's lacquerware uses Multi-roll Urushi. The unique features of this multi-roll Urushi lacquerware are dishwasher safe, chip-resistant, and break-proof. Also, it has higher gloss levels and no muddiness.

Refining process of Urushi

In general, artisans refine natural urushi using the heating wire and mixing with a spatula by hand. However, Multi-roll urushi is refined by utilizing rollers used for refining paints. Natural urushi goes between special rollers made of granite, and it disperses moisture, which affects its glow.

Urushi starts hardening by absorbing oxygen in atmospheric moisture with the action of its enzyme. This new refining process won't apply any heat, and it made it possible to refine urushi without weakening the enzyme which assists drying. For that reason, Multi-roll urushi lacquer has the advantage of high hardness and shortened drying and hardening time, and makes lacquerware dishwasher safe, chip-resistant, and break-proof despite natural urushi. Drying time is quicker than traditional urushi, so it requires seasoned craftsmanship to have a beautiful finish.