



constructing the food industry

flooring and drainage

FOOD-COAT WB™

Water Dispersed Epoxy Floor & Wall Coating

Description

FOOD-COAT WB™ is a high performance, water dispersible epoxy coating for the treatment of floors and walls and is designed to be user and environmentally friendly, containing no solvents and being of very low odour during application.

FOOD-COAT WB™ is easily applied by brush, roller or airless spray, to provide a decorative, abrasion and chemically resistant coating of excellent durability.

Typical Uses

As a floor coating in food factories, abattoirs, dairies, laboratories, kitchens, changing rooms and cold stores etc.

As a chemically resistant coating for banded areas.

As an Anti-Graffiti coating.

As an hygienic, easily cleanable surface on walls, ceilings etc.

Advantages

- May be applied to dry or damp surfaces.
- Available in a range of colours.
- Low odour
- Hygienic and easily cleaned
- Excellent resistance to water, oils, skydrol, petrol, diluted acids, alkalis and many solvents.
- Very good adhesion to concrete

Typical Properties

Colours: Light, Mid & Dark Grey, Tile Red, Safety Red, Mustard Yellow, Safety Yellow, Light Green, Dark Green, Ocean Blue (all as standard – other colours with a BS4800 or RAL No on request).

Pot Life: 80 minutes @ 20°C - 120 minutes @ 10°C.

Application Temperatures: Minimum 3°C – Maximum 30°C.

Coverage: 0.20 – 0.25 Kg/m²/coat.

Volume Solids: 65%.

Temperature Resistance: 75°C (Dry) - 65°C (Wet).

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1) Surface preparation

Concrete surfaces shall be a minimum of 21 days old and/or the residual moisture content shall be below 6%. Ensure that the concrete is clean and free from dust, laitance, grease, oil, curing compounds, existing paint finishes etc. Blow holes and defective concrete shall be made good using a suitable proprietary repair compound. It is recommended that a suitable mechanical surface treatment such as vacuum gritblasting, or a chemical process such as acid etching is used prior to application of the new coating system to ensure a clean uncontaminated mechanically “keyed” surface.

2) Mixing

Pour the contents of the FOOD-COAT WB™ base resin component into the FOOD-COAT WB™ hardener component container or a suitable clean vessel and mix by mechanical means until a uniform colour and appearance is obtained.

The mixed material may be thinned by the addition of up to a maximum of 5% by volume of potable water.

3) Application Techniques

Apply by brush, roller or airless spray to the prepared surface at a nominal rate of 0.20 to 0.25 Kg/m² per coat which is equivalent to a dry film thickness of 100 – 125 microns. A minimum two coat treatment is recommended, applying subsequent coats after a minimum interval of 18 hours and maximum 48 hours curing. Ensure good ventilation after application as this speeds up the physical drying stage of the curing process.

NOTE: For absorbent surfaces, it is recommended that a priming layer of FOOD-PRIME™ be applied at a nominal rate of 0.20 Kg/m², prior to the coating application.

If a non slip finish be required, a suitable silica sand should be scattered on to the first coat of FOOD-COAT WB™ while it is still wet, the following day any excess sand may be swept from the surface using a clean brush prior to the application of the second coat of FOOD-COAT WB™.

4) Equipment Cleaning

All equipment is to be cleaned with a suitable tool cleaning solvent prior to curing of the resin.

5) Curing

Allow to cure for a minimum of 24 hours @ 20°C prior to foot traffic, and for a minimum of 48 hours prior to normal vehicular traffic. Full chemical resistance will be achieved following 7 days cure @ 20°C .

6) Cleaning of FOOD-COAT WB™

Regular cleaning of the applied system is recommended in order to maintain durability properties and cosmetics. Normal proprietary cleaning agents in combination with pressure washing/steam cleaning may be employed.

7) Coverage

A 5 Kg pack is sufficient to coat 10 – 12.5m² for the recommended two coat treatment, providing an overall dry film thickness of 200 – 250 microns.



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8) Packaging

FOOD-COAT WB™ is supplied in both 5 Kg and 10 Kg plastic drum packs.

9) Storage and Shelf Life

Store in dry, frost free conditions at temperatures between 10°C and 25°C.

FOOD-COAT WB™ has a minimum shelf life of 12 months when stored in original unopened containers in accordance with our instructions.

10) Limitations

Do not apply to wet or uncured concrete surfaces.

Do not apply at temperatures of 3°C or less.

In poorly ventilated areas forced extraction must be provided.

11) Health and Safety

Avoid contact of the material with skin and eyes.

Wear appropriate gloves, overalls and eye protection during use.

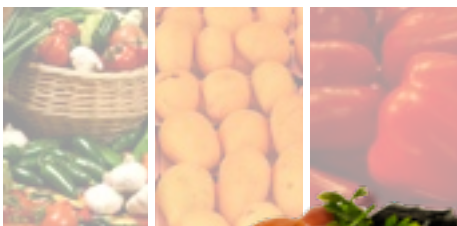
Please refer to Material Safety Data Sheet for additional Information, for specific advice regarding any aspect of this product, please consult our Technical Section.

12) General Guidance

This Data Sheet is for general guidance purposes only and may

contain information that is inappropriate for certain conditions of use. Accordingly, all recommendations and suggestions are made without guarantee. Further information is available from our Technical Department.

Please consult our Sales Department to confirm that this Data Sheet is the current issue – details listed below.



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