

Food Safe Coating

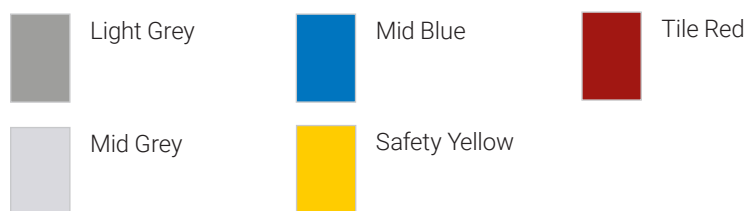
A hard wearing, two part, floor coating designed for food preparation and storage areas



Watco Food Safe Coating uses the latest polyaspartic resin technology for a high quality, highly wear resistant coating that has been tested and has EN71/3 and taint test certification. It is ideal for normal food preparation environments as well as cold food storage areas such as walk-in fridges. It will cure in refrigerated areas (down to minus 10°C) where other conventional paints will fail to dry.



Colours



Areas of use:

- Food manufacturing and storage areas
- Cold food storage areas

Features:

- Tested to EN71/3 as a non-toxic product
- Takes heavy wear and tear and heavy vehicle traffic
- Fast curing, re-coatable in only 5 hours
- Can be applied between minus 10°C and 30°C
- Excellent chemical resistance

Need help? Speak to the experts

Our dedicated and professional team are here to help you get the best results for your project. They will talk you through the preparation and application stages when using **Food Safe Coating**.

Call our expert team on: **01483 418 418** (Weekdays 8:00am - 5:30pm. Saturday 9:00am - 12:00pm)



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1 Surface Preparation

All surfaces must be minus 10°C or above and free from ice or water. Concrete to be treated must be at least four weeks old, completely dry and free of contaminants. Grease or oil should be removed with Watco Bio-D (or a similar emulsifying degreasant) and the area thoroughly washed off and allowed to dry.

Very smooth concrete or concrete with surface laitance (a weak dusty layer) should be abraded or etched with Watco Etch & Clean to ensure adequate adhesion. The concrete should be thoroughly washed down and allowed to dry after treatment with Watco Etch & Clean.

Watco Powerfloat Primer is recommended on powerfloated surfaces but it must be fully cured before overcoating.

Previously painted surfaces should be diamond grinded thoroughly prior to application to achieve a consistently rough profile, and ensure all weakly bonded material is removed. Glossy or inadequately prepared surfaces may cause adhesion issues, so a thorough inspection is recommended to ensure no areas are missed, a bristle blaster can be used in any hard-to-reach areas. Thoroughly sweep the area following grinding; any loose material or dust can compromise adhesion. Bio-D can be used to remove any grease and oil from the surface following the grinding process, however, surfaces washed with Watco Bio D must be then thoroughly rinsed with water and allowed to dry fully, prior to coating. A trial area is advisable to test compatibility with previous coatings.

If the temperature is below 5°C, it may be necessary to avoid processes which involve wetting the floor due to the difficulty in drying. A good sweep or mechanical brushing may be sufficient.

2 Mixing

Mix between 10°C and 25°C. Remove the two inner tins from the tall outer tin. Stir each tin thoroughly and pour all of the contents into the outer tin (scrape around the inside of the tins to remove any residue).

Mix the components together thoroughly using a spatula or a similar wide bladed tool (a piece of wooden batten is ideal). Continue mixing until an even colour and consistency are obtained. Do not mix more than one pack at a time. If a paint stirrer fitted to an electric drill is used, use the spatula to blend in any unmixed material from the sides and bottom of the tin. Do not dilute.

3 Application

Apply between minus 10°C and 30°C. The viscosity can become thicker at lower temperatures reducing the coverage rates.

The product should be worked out with a short pile roller to maximise the coverage and get the best performance from the product.

4 VOCS

EU Limit value for this product (cat. A/j): 500 g/L.

This product contains <80 g/L VOC.

5 Safety

Material Safety Data Sheets are available.

6 Ordering

Available direct from Watco UK Limited and through agents worldwide. All Watco products are sold subject to the Company's Standard Conditions of Sale.

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Specification

Composition	Polyaspartic resin based.
Number of Components	1 x curing agent, 1 x resin.
Finish	Mid gloss.
Primer Required	See Surface Preparation on p.2.
Number of Coats	2
Usage	Interior & exterior.
Application Tools	Short pile roller. Cut in using a brush.
Minimum Application Temperature	Minus 10°C.
Mix Ratio	Please contact our team of expert advisors.
Suitable For	Concrete or sand and cement floors. Asphalt, provided it is at least three months old and completely dry, most existing coatings, wood, metals and fibreglass, although a sample area should be tested first.
Pack Size	2.5L
Coverage	25m ² per coat per 2.5 litre unit. The coverage will be reduced if the surface is textured or porous, or if the floor temperature is below 0°C.
Cleaning Tools	Use Watco Cleaning Solvent TH99 to remove splashes or clean tools before the product cures.
Shelf Life	12 months in unopened containers.
Pot Life	25 - 30 minutes at 15°C. Higher temperatures will reduce this time. Pot life can be maximised by decanting mixed product into a shallow tray.
Cleaning	Normal industrial cleaners.
Storage	Between 10°C - 25°C for at least 12 hours prior to use.
Safety	All product labels provide general safety information. Material Safety Data Sheets are available. Food products must be removed from the area during application and curing.

Curing Times

	Recoatable	Light Traffic	Heavy Traffic	Full chemical resistance
-10°C	30 hours	36 hours	48 hours	7 days
0°C	16 hours	24 hours	36 hours	7 days
20°C	4 - 5 hours	6 - 8 hours	12 hours	7 days

Times are dependent on site conditions, but the above can be used as a guide.