

# Easi-Floor - Food Grade

**A high build floor coating, which meets the high standards for food prep and storage areas**

## Curing Schedule @ 20°C:

Pot Life	10 mins
Light Traffic	24 hours
Full Traffic	72 hours
Full Cure	7 days

**PLEASE NOTE:** At lower temperatures the above cure times will be increased

## Technical Data after 28 days @ 20°C:

Compressive Strength	N/A
Shore D Hardness	N/A
Bond Strength	>2 N/mm (Concrete Failure)
Abrasion Resistance	N/A
Slip Resistance (Pendulum Test to BS7976-2)	Dry > 60 Wet and Anti Slip Finish
VOC	<33g/L Based on a fully mixed unit
Chemical Resistance	Excellent general chemical resistance

## Surface Preparation:

To be assured of maximum adhesion and best properties the correct surface preparation is essential. The concrete substrate must be a minimum of 28 days old, and the residual moisture content must be a maximum of 75% RH. The substrate should be sound with a minimum compressive strength of 25 N/mm<sup>2</sup> and a minimum pull-off strength of 1.5 N/mm<sup>2</sup>.

The surface must be clean, dry and free of contaminants such as dirt, oil, grease, coatings, and surface treatments and contain a functioning damp proof membrane. If in doubt, apply a test area first.

## What is Easi-Floor - Food Grade?

This amazing product is a three-part, solvent free, high build polyurethane wearing coat with a smooth matt finish. It has excellent resistance to abrasion and chemical attack and is suitable for food preparation areas. Its great adhesion ability means no priming is necessary, just mix and apply for a long-lasting, high-quality floor coating. After curing it also has a good temperature resistance range, making it perfect for use in large fridge units.

Available in Steel Grey, see the Tero Tech Colour Chart for reference. Please ask your sales rep for any colour matching requirements.

## Benefits and Features:

- Suitable for sealing coving
- Hygienic and easy to clean
- Seamless floor finish
- Hard wearing
- Excellent chemical resistance
- Fast application

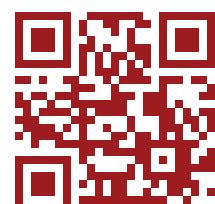
## Typical Usage Areas

- Food preparation areas
- Food production
- Bottling plants
- Bund areas
- Food processing
- Laboratories
- Industrial Fridges

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If the surface contains any coatings or surface treatments, concrete substrates should be mechanically prepared using vacuum enclosed abrasive blast cleaning or diamond grinding equipment, followed by thorough vacuuming leaving an open textured surface. Weak concrete must be removed and repaired. Ask your sales rep for the perfect products for concrete repair or cleaning.

### **Priming:**

Priming is generally not required with this product.

### **Mixing:**

Empty the entire contents of the Part C aggregate component into the Part A coloured component and mix for a minimum of two minutes using a slow speed mixing drill to form a smooth paste. Then slowly add the Part B Brown Hardener component whilst mixing to form a smooth lump-free consistency. Periodically scrape the bottom and sides of the mixing vessel. Mix only the material required for current application.

### **Application:**

Ensure that the application area is ready for coating before beginning mixing. Apply by brush and short/medium piled roller at a nominal rate of 0.15kg/m<sup>2</sup>. Lay off the material swiftly, and finish in one direction. Change rollers regularly and work within the pot life. After a minimum of 12 hours and before a maximum of 36 hours, apply a second coat at the same coverage rate. Should a non-slip finish be required broadcast a fine aggregate immediately after application of the first coat. Brush off excess aggregate the following day, prior to applying the second coat.

Please note this product has a short working time. Mixing should be immediately adjacent to the application point. Care should be taken when applying the material that a wet edge is maintained and rolling onto partially cured material is avoided as this can result in an uneven or patchy finish of the coating system. The ambient temperature of the works area should be a minimum of 15°C during the application and curing period, if not adhered to this can affect the colour and appearance of the system. Materials and substrate temperature must be above 10°C.

### **Coverage Rate:**

Approximately 3m<sup>2</sup>/Kg per coat. Coverage is dependant on surface profile, texture, porosity, and substrate temperature.

### **Storage:**

Store in dry conditions at temperatures between 10 and 25°C. Do not expose to freezing conditions. Easi-Floor – Food Grade Edition has a maximum of 12-month shelf life for Parts A and B. Part C shelf life is 3 months. Do not use damaged aggregates.

### **Cleaning Equipment:**

Clean all equipment after use using xylene.

### **Health & Safety:**

Always read and understand the label, and Safety Data Sheet provided, before using this product. Always wear recommended PPE when using this product. The SDS and this Technical Data Sheet is also available on our website, [www.img-limited.co.uk](http://www.img-limited.co.uk).

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