

Technical Data Sheet

BIONI SYSTEM FOOD I COMPONENT W23.1

Mould- and bacteria-resistant coating for hygiene sensitive and high-moisture areas (TOP COAT)

MATERIAL

Description:

Interior coating with patented nano-silver complex and multi-functional properties:

- proven resistance against bacteria, mold and mildew (Staphylococcus aureus, Enterococcus faecium, E. coli, Pseudomonas aeruginosa, Listeria monocytogenes)
- tested and approved as food-safe (TÜV – technical inspection association)
- low-VOC (<5g/l)
- odor-free, free of solvents
- water vapor permeable, water resistant
- non-flammable (class A2 according to DIN 4102-1)
- resistant to chemicals and disinfectants
- environmentally friendly
- excellent washability (class 2 according to DIN EN 13300)
- superior flow and hiding (class 2 according to DIN EN 13300)
- awarded with the European Frost & Sullivan Award for Excellence in Research

Technical Information:

Form: liquid

Colour: white

Finish: matte

Solids (% by Volume): approx. 58%

Thinner: water

Binding Agent: Pure Acrylic

Viscosity: ready to use

pH: approx. 9

Specific Gravity: approx. 1.15g/cm³

Packaging:

10.0 lt. drum

RECOMMENDED USE

For use in food and beverages manufacturing facilities, catering and kitchen operations.

APPLICATION

Area of Application:

For internal use on old and new plastered walls, ceilings, rendered blockwork, masonry, gypsum boards, concrete, fabric wallpapers and vapour permeable, undamaged paints.

Application Methods:

Can be applied by brush, roller or sprayed using suitable equipment. Stir thoroughly before use.

Surface Preparation:

The surface must be fully cured, clean, dry and free of dirt, contaminants and release agents.

Surface Preparation (Mildew):

Remove mildew before coating by scrubbing and washing (no power-washing) and apply BIONI SYSTEM FOOD COMPONENT G25.1 or G50.1. Allow the BASE COAT to settle for minimum 24h. If the BASE COAT shows chalking wait with the application of the TOP COAT until the BASE COAT stopped chalking.

Typical Recommended Coating System:

- 1 coat BIONI SYSTEM FOOD COMPONENT G25.1/G50.1 (if area mildewed)
- 2 coats BIONI SYSTEM FOOD COMPONENT W23.1

Spreading Rate:

2.8-3.5 m²/l (with 2 coats). This is equivalent to approx. 145-175 ml/m² for one coat and approx. 290-350 ml/m² for two coats. Coverage rates are a guideline only and depend on the substrate and texture.

Mixing:

Ready to use. Dilution is not recommended. The characteristics of the product can be affected if mixed with other substances.

Conditions (during application & drying):

The temperature of the substrate and ambient should be minimum +5°C.

Curing / Drying:

Dries within 12 hours under normal conditions (20°C, 50% relative humidity). The drying time varies with the temperature / humidity and surface conditions.

Storage:

Can be stored for approximately 24 months. Store in a cool, dry place. Protect from heat, freezing, direct sunlight. Containers must be kept closed. The product must be stored in accordance with national regulations.

Clean Up:

Clean tools and hands immediately after use with soap and water.

DISPOSAL

Do not allow to enter drains or watercourses. Handle disposal of waste material in manner which complies to local, state, province and federal laws and regulations.

HEALTH AND SAFETY

Do not take internally. Keep out of reach of children. Avoid contact with eyes. Wash hands after using. Keep container closed when not in use. In case of eye contact, flush thoroughly with large amounts of water. Get medical attention if irritation persists. Consult the Material Safety Data Sheet for further health and safety information.

The information in this Technical Data Sheet is given to the best of our knowledge based on practical experience and laboratory testing. The conditions or methods of handling, storage, use and disposal of the product are beyond our control and may be beyond our knowledge. FOR THIS AND OTHER REASONS, WE DO NOT ASSUME RESPONSIBILITY AND EXPRESSLY DISCLAIM LIABILITY FOR LOSS, DAMAGE OR EXPENSE ARISING OUT OF OR IN ANY WAY CONNECTED WITH THE HANDLING, STORAGE, USE OR DISPOSAL OF THE PRODUCT (January 2012).