Alka 112

C O A T I N G S

2-part Food grade epoxy coating

| Introduction

Alka 112 is a two component, 100% Solid, Low cure, Food grade, good chemical resistance and cost effective epoxy coating system

| Where it could be used

Alka 112 Food-grade epoxy flooring meets these requirements and works well in the following food and beverage centres such as Meat processing plants, Cheese and dairy facilities, Breweries, distilleries, and wineries and Food packaging plants.

Other commercial businesses, such as kitchens and bakeries, must follow standards such as FDA.

| Benefits

- 100% solid and durable, solvent-free,
- Good workable time,
- Excellent bond strength even to the damp and concrete,
- Easy application/Can be applied by brush or roller,
- Low VOC,
- Low permeability,
- Excellent adhesion,
- Good mechanical resistance,
- very good chemical resistance,
- Economical.

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| How to Apply

Before the application, make sure that the substrate is free from dust, surface water and surface contaminants such as oil, grease, fats, chemicals, rust, paints curing membranes, etc. All loose materials and surface laitance must be removed. For larger areas shot blasting, high-pressure water blasting or scabbling is recommended. On small areas needle gunning or bush hammering can be effective. Please bear in mind that the tensile strength of the substrate must be a minimum of 1.5MPa. Pre-wetting the substrate is not necessary except on very absorbent substrates and/or when exposure to intense sunlight is probable. There should be no visible or standing water.

Then shake component A shortly and pour into Component B container. Mix with an electric stirrer for at least 3 minutes.

Alka 112 is a versatile product and can be applied by brush, roller or spray. The recommended coating thickness is approximately 50 microns per coat.

After application and for the cleaning process, Xylene can be used for cleaning tools and equipment before the mixed compound begins to harden. Once cured, it must be removed mechanically.

| Important Notes

- <u>Do not</u> add any water.
- <u>Do not</u> apply Alka 112 on any substrates where significant vapor pressure may occur.
- Always ensure good ventilation when using Alka 112 in a confined space.
- Freshly applied Alka 112 should be protected from damp, condensation and water for at least 24 hours.
- If in doubt about the use or application of this product, or further information please contact our Alka Technical Department.
- Avoid contact with skin and eyes.
- Wear protective gloves and eye protection during work.
- If skin contact occurs, wash skin thoroughly.
- If in eyes, hold eyes open, flood with warm water and seek medical attention without delay.
- Avoid contact with foodstuffs and utensils.

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A full Material Safety Data Sheet is available from Alka on request.

Technical and Physical Data

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Form	Component A Component B	liquid transparent liquid
	Available in Australian Standards AS2700 Colours and RAL K7	
Density (at 25°C)	Comp A + B: 1.4 ±0.1 kg/litre	
Mix Ratio	Comp A : B = 5:1 by weight (3.1:1 volume)	
Pot Life (at 25°C)	Approximately 40-45 minutes	
Application Temperature(ambient & substrate)	Minimum substrate temperature: + 8°C Maximum substrate temperature: + 30°C Maximum relative humidity: ~ 80%	
Cure times	Initial cure: Re-coat able: Light traffic: Full cure:	2 days @ 25°C approx. 12 hours @ 25°C approx. 3 days @ 25°C approx. 7 days @ 25°C approx.
Substrate MoistureContent	n/a	
Storage	Minimum of 12 months in unopened containers when stored free from frost in dry conditions between 5°C and 30°C. Component B is classed as non-hazardous for transportation.	
Packaging	Pre-proportioned units (A+B) in 24 kg	

All products are subject to Alka terms and conditions. Read the full version on our website prior to any purchase.

| Contact us

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