


<b>QDB</b>	<b>OBRIT 200</b>		Technical Data sheet
			919200E
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## PRODUCT DESCRIPTION

**OBRIT 200** is a cold-curing, solvent free coating with a smooth, glossy and pore-free surface. The coating is suitable for food contact.

## APPLICATION

**OBRIT 200** is a well tested epoxy coating, suitable for interior coating of steel, aluminium and concrete tanks in the food-industry particularly for wine, beer, beverages in general, food condiments and fat. There is no negative influence on the tank content from the coating with respect to colour and flavour.

## PRODUCT FEATURES

- suitable for food contact
- good chemical and mechanical properties
- glossy and pore-free surface
- good cleaning properties

## COLOUR

Standard colour is oxide red (appr. RAL 3009)

## COMPOSITION

**OBRIT 200** is a solvent free, pigmented coating based on epoxy resin and a aliphatic Amin hardener. The hardener consists of 20% of renewable raw materials.

## CHEMICAL RESISTANCE

See chemical resistance list. Custom chemicals can be tested in our laboratory.

## THERMAL RESISTANCE

**OBRIT 200** is suitable without simultaneous chemical or mechanical stress for temperatures:  
 Permanent load: + 50°C  
 Short-term load (max. 3 days): + 60°C, dry heat

## TECHNICAL PROPERTIES

Gloss (60°-angle)	90 - 105
Shore-Hardness D, DIN 53505	80 - 90
Density (Mixture)	ca. 1.32 g/ml
Strength tester:	> 1.5 N/mm <sup>2</sup> (on concrete)

## MATERIAL CONSUMPTION

Thickness: 450 µm	appr. 1.0 kg/m <sup>2</sup>
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## CLEANING

For a high, long-lasting surface finish and decorative appearance receipt of regular maintenance is recommended with suitable detergent. Grinding stresses can lead to scratch the surface and cause damage.

## APPROVAL

**OBRIT 200** met subsequent legislation for food contact:

Swiss food and commodities regulation (LGV)  
 EC-Regulation-Nr.: 1935/2004  
 German Food- and Feed law (LFBG)  
 US FDA, 21 CFR 175.300

## LIABILITY

The content of this document has been compiled to our best knowledge, based on our many years of experience. It may no legal claims are asserted. The values specified are approximate and may vary. All values were determined after 7 days (23°C).