


<b>QDB</b>	<b>OBRIT 270</b>		Technical Data sheet
			919270E
	Erstellt am: 14.10.16 von SR	Version: 05	
	Geändert am: 14.10.16 von SR	Ersetzt Version: 04 vom 28.07.03	
Freigegeben am: 09.12.14 von SR	<b>Seite: 1 von 1</b>		

## PRODUCT DESCRIPTION

**OBRIT 270** is a cold-curing, solvent free coating with a smooth, glossy and pore-free surface. The coating is suitable for food contact.

### APPLICATION

**OBRIT 270** 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 270** 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 270** 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 - 100
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: 1 mm	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 270** 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).