

## Dencrete™ MF (6-8 mm)

Recommended for areas, which are subject to extremely heavy mechanical or high chemical charges, with hygienic demands, such as dairies, bakeries, breweries, slaughter houses, smokehouses, ovens and cold stores, and generally in the food industry, where antislip properties are required.

### Benefits

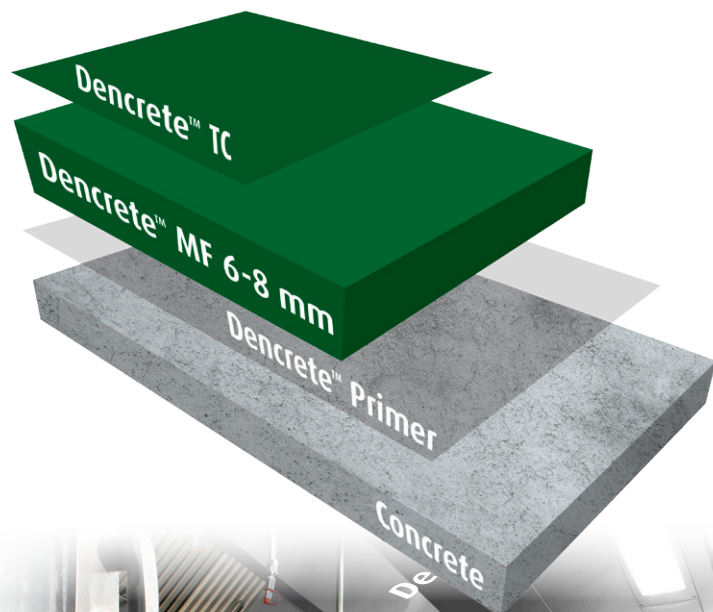
- Excellent chemical resistance
- Resist 100°C water temperatures
- High abrasion resistance
- Seamless and hygienic finish
- Easy to clean and sterilise
- Low maintenance cost
- Anti slip finish if required
- Low odour during installation

### Scope of use

- Bakeries
- Dairies
- Breweries
- Ovens
- Cold stores



For more colors please see separate color chart.



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### Appearance

Dencrete™ MF is a coloured antislip floor.

### Life Expectancy

15 - 25 years.

### Application

To provide a heavy duty floor finish with exceptional temperature and chemical resistance. Typical uses are wet and dry process areas with hot liquid spillage, hot water cleaning, heavy traffic, impact and chemical exposure.

### Application conditions

Temperature 10°C to 30°C., best 15 to 25°C., max. moisture content in the concrete subfloor 5% by weight.

### Temperature Resistance

Dencrete™ MF is resistant to temperature cycles up to 130°C dry heat and 100°C. wet heat. Extended periods at these temperatures and above will make material susceptible to chemical attack and abrasion wear.

### Colours

See separate color chart.



#### Properties

Properties	Value
Fully cured at 20°C	3 days
Applied thickness	6 - 8 mm
Water Permeability	Nil – Karsten test (impermeable)
Hardness	SHORE D 90
Compressive strength	55 MPa
Reaction to fire	B <sub>fl</sub> - s <sub>1</sub>
Bond strength	> 1.5 MPa
Temperature resistance	Up to 100°C at 8 mm
Thermal expansion coefficient	< 25 ppm
Abrasion resistance	50 mg / 1000 cycles (Taber Abrader)
Thermal conductivity	< 1.5 W/m·K
Slip resistance	R9 – R13
Food Contact	No contamination