



GREMMLER®

BAUCHEMIE



FOOD & BEVERAGE

Because of their anti-slip properties these systems are especially suitable for the use in areas where slippery substances like greases, oils or similar might contaminate the surface of the floor. This is quite always the case in bakeries and butcher shops. Furthermore the chemical resistance is an important aspect regarding the use of coating systems in food and beverage areas. The recommended systems on this page perfectly satisfy these requirements.

THE SYSTEM

- Primer: GI 110, GI 115
Drying time 8-12 h at 20 °C
- Alternative: GI 118 (rapid primer only suitable under rigid / inflexible coatings, for more information see data sheet)
Drying time 4-6 h at 20°C
- Consumption: 250-400 g/m²

On extremely uneven or rough areas a leveling layer is needed! For this the primer is mixed with our quartz grading curve SLD in the ratio of 1:1 parts by weight and spread with a scraper.

MECHANICAL RESILIENT COATING

Epoxy resin system with flat surface

- Minimum layer thickness: 1.5 mm
- Self leveling coating:
- GI 120: 1.8 kg/m²
 - Quartz filler 0.1-0.4 mm: 700 g/m²

Polyurethane resin coating for wall areas / vertical areas:

- Primer:
- GI 144: 100 - 200 g/m²
- Colored PU seal coat:
- GI 233 /GI 237: 150-250 g/m²

Epoxy resin system with single- Colored, anti-slip surface (approx. R 11)

- Minimum layer thickness: 2-2.5 mm
- Adhesive layer:
- GI 110 filled with special quartz grading curve SLD in the ratio 1:1 parts by weight
 - GI 110: 600 g/m²
 - special grading curve SLD: 600 g/m²
- Full quartz broadcast:
- Quartz sand 0.4-0.8 mm: 4-5 kg/m²
- Colored seal coat:
- GI 130 600-800 g/m²

Epoxy resin system with anti-slip Colored quartz surface (approx. R12/R13)

- Minimum layer thickness: 2-2.5 mm
- Adhesive layer:
- GI 120: 1.2 kg/m²
- Full quartz broadcast:
- 0.7-1.2 mm: 4-5 kg/m²
- Top coat:
- GI 112: 500-800 g/m²

