

# Padec Industrial Food®

## Continuous pavement for alimentary use

Cement base, compensated grain size arid, resins, specific additives and mineral pigments.



### Product

- Excellent chemical resistance and good adherence.
- Excellent abrasion resistance and compression high resistance.
- Superior hardness to a conventional concrete.
- Supports fresh, salt, acid water immersion.
- Agro food industry, markets, preserve warehouses, breweries...
- Slaughterhouses and butcher rooms.
- Pre-cooked food.

### Chemical resistance table

- Dry heat temperature: 130°C
- Wet heat temperature: 75°C
- Diluted acids: Resistance >3 years
- Diluted alkalis: Resistance >3 years
- Marine environment: Resistance >3 years
- Industrial environment: Resistance >3 years
- Fresh water immersion: Resistance >5 years
- Saltwater immersion: Resistance >5 years
- 20°C below zero resistant

### Characteristics

- Kneading time: 3-4 minutes
- Let stand for: 2 minutes
- Mix life: 25-30 minutes
- Start of setting: like a traditional concrete
- Dry to the touch: 6-7 hours
- Passable (pedestrian): ±10 hours
- Commissioning > 28 days

*\* These times are contemplated with 20°C and they can oscillate depending on the ambient temperature.*

### Performances (10 mm)

- Kneading water (Grey-C color): 12-14%
- Bending resistance (28 days):  $\geq 10$  N/mm<sup>2</sup>
- Compression resistance (28 days):  $\geq 70$  N/mm<sup>2</sup>
- Adherence UNE-EN 13892-8: 1.3 N/mm<sup>2</sup>
- Slip resistance: class 3
- Impact resistance, UNE-EN ISO 6272-1:
  - \*\*Height of fall: >1500 mm
  - \*\*Value IR: IR=14,7 N-m
- Frost-thaw resistance with salt immersion UNE-EN 1339: 0.10 Kg/m<sup>2</sup> Class 3 Marcado D
- Resistance wear Böhme: 10.8 cm<sup>3</sup> / 50 cm<sup>2</sup>
- Behavior against fire: A1 euroclass
- Designation: CT-C60-F8-A10

*\*\* These results are from standard essays, 10 mm thickness over fresh concrete and they can oscillate depending on the workplace conditions.*

### Enforcements

- High performance colored mortar for industrial paving for food use.
- Applied on fresh concrete (fresh on fresh) and manual or mechanical application.
- The complete system (fresh on fresh) provides a non-slip, fully waterproof and watertight tread layer with excellent abrasion resistance, capable of withstanding the heavy traffic of forklifts and specific food-field equipment.
- Protects erosion from pavements subject to heavy traffic.

### Supports

- On fresh concrete.

### Thickness

- 3 to 10 mm (finished).

### Finishes

- Polished – rustic – decorated
- Hydrated layer (fresh on fresh)

### Recommendations

- Application temperatures: 5-30°C.
- The water percentage can oscillate depending on the used mixer.
- Fresh on fresh, respect always the same water percentage in the mixture.
- Respect perimeter joint (min. 5 mm), expansion and fractionation.
- Avoid application with strong wind or direct insolation.

### Execution conditions

- The base is properly compacted, and it has obtained the approval from the Project management team to receive the concrete.
- The site management team or the property will always decide concrete thickness.
- The concrete will be manufactured in an authorized plant and will be transported with concrete trucks in 30 minutes, it will have a cone of fall of 6.5 to 8 cm, to avoid the increase of slag and the segregation of granules.
- In the minutes following the regularization of concrete, it is smoothed allowing water to rise by capillarity and ensure perfect adhesion between concrete and mortar.
- Outdoors do not apply with wind, direct insolation, rain risk or frost-thaw possibility.
- Avoid application with low temperatures during the hours following to the mortar application, it increases the efflorescence by carbonation appearance risk.

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## Usage ways

Application:

- Manual application
- Mechanical application
- Hydrated layer (fresh over fresh)

## Optional seal

To ensure maximum mechanical and chemical resistance, 48 hours after the application of **Padec Industrial Food**, the water-based epoxy resin seal

**Paviplast epoxy** (transparent) will be applied in 3 passes, incorporating 20% non-slip **Microspheres** in the second pass.

The application between passes will be, with intervals between 3-6 hours (dry to the touch).

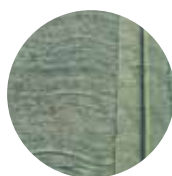
\* The times can oscillate depending on the ambient temperature.



Trowelled



Polished



Striped

## Associated products

- \*Paviplast epoxy
- \*F-300
- \*F-250
- \*Microspheres
- \*Hormidur SC
- \*Pavistamp protector
- \*Bryten CH
- \*Fiberglass



## Packaging

25 kg sack  
1200 kg pallet (48 sacks).

## Colors

Cement grey, red and green  
(other on demand)

## Consumptions

Manual application: 3 - 6 kg/m<sup>2</sup>  
Mechanical application: 6 - 12 kg/m<sup>2</sup>  
Hydrate layer (fresh on fresh): ±20 kg/m<sup>2</sup> and cm thickness

\* These consumptions can oscillate depending on the support and on the arid grain size.

## Preservation

In original closed container, and sheltered from outdoor and humidity: 1 year

## ⚠ IMPORTANT

The observations and prescriptions of this technical sheet, even corresponding to our best experience, should be considered, in any case, purely indicative, and must be tested by exhaustive practical applications; Therefore, before using the product, whoever is going to do it must establish whether or not it is suitable for the intended use, and assumes any responsibility that may arise from its use. Once the product is handled or applied, the manufacturer will not assume any claim, nor will it be responsible for the form, mode and conditions of application.