

Coating Systems

FS 3000 and FS 4000



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FS 3000 – 25 µm coating in colors R9001, R9002 or R9010

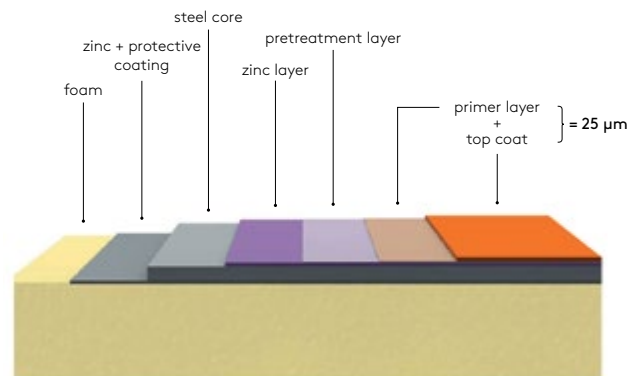
ems offers the special coating Food Safe (FS) 3000 with a nominal coating thickness of 25 µm especially for use in food processing (indoor and outdoor applications). Thanks to the special composition of this polyester-based stove enamel, ems achieves the necessary physiological harmlessness in accordance with the Foodstuffs and Commodities Act (LFBG) and the Commodities Ordinance (BGV), which has been confirmed by an independent institute with a certificate. We support you in your choice and have tested various cleaning agents in cooperation with our partner FINKTec and can therefore recommend the right cleaning agent for each coating system. The coating also has a low soiling tendency.

Coating structure

- The thin sheet is surface-finished with a two-layer structure consisting of a primer layer and a coloring top coat. The two-layer structure has a thickness of 25 µm.

Product properties of FS 3000

- Halogen and PVC-free coating structure.
- The coating has a low soiling tendency.
- Very good profiling properties.
- RUV classes: for R9002 (RUV3), for R9001 and R9010 (RUV2)
- Applicable from -20 °C to +80 °C.



FS 4000 – 40 µm PET-foil coating for various colors

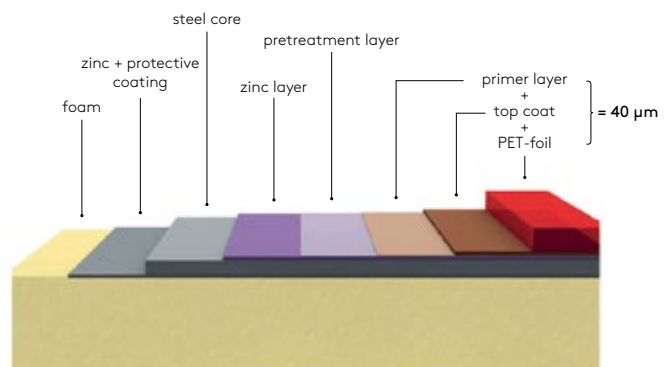
The coating system is exclusively for indoor use in the food sector, ideal for high demands on formability and resistance to mechanical stress and special chemical influences. The transparent PET film also makes it food safe.

Coating structure

- The thin sheet is surface-finished with a three-layer structure consisting of a primer layer, a coloring glue and a transparent PET-foil as a top layer. The three-layer structure has a thickness of 40 µm. The transparent PET-foil forms a permanent bond with the substrate.

Product properties of FS 4000

- Halogen and PVC-free coating structure.
- Only for indoor use in the food sector with high demands on formability and resistance to mechanical stress and special chemical influences.
- Good resistance to mechanical damage (scratch and wear resistance) to the surface.
- Good resistance to chemicals and stains of the surface.
- Certified as physiologically harmless by an independent institute in accordance with the Foodstuffs and Commodities Act (LFBG) and the Commodities Ordinance (BGV).
- In contrast to FS 3000 25 µm and Food Safe film coating (LMF) 150 µm, a wide range of color variants are possible by applying the transparent, food safe PET-foil.
- Applicable from -20 °C to +80 °C.



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