

Food Safe Silicone Sealant

Product Description

Watertight, food-safe silicone sealant.

Wall Cladding Food Safe Silicone Sealant is a high-performance, neutral-curing silicone sealant engineered for hygienic environments. Formulated without solvents or mineral oils, it delivers a low-odour, fully water-tight seal that remains flexible under pressure washing and long-term movement. Integrated food-safe anti-fungal additives prevent the growth of mould and bacteria, ensuring a durable and sanitary finish.

Designed for broad application, the sealant bonds strongly to both porous and non-porous substrates and accommodates joint movement of $\pm 25\%$ without loss of performance. Independently certified by ISEGA for use in food preparation and processing areas, it meets EN1186, EN13130 and CEN/TS 14234 standards.

Typical Uses

A silicone sealant for use in all joints between wall panels, profiles or rivets to ensure a watertight seal, irrespective of the fixing method used.

Use where:	Internal
Typical industries:	Food production areas, breweries, dairies, kitchens, hospitals, laboratories, chillers and restaurants
Type of job:	Long lasting sealant for waterproofing installations of wall and ceiling cladding
Special features:	Extra flexibility / waterproof / food safe, solvent-free, anti fungal additives
Colour:	White.
Packaging:	Supplied in 300ml tubes.

Direction For Use

Surface Preparation

Ensure all surfaces are clean, dry and free from dust, oil, grease, and loose material. If needed, apply masking tape to the joint edges before sealing and remove it within five minutes of application for a clean, precise finish.

Not suitable for use on PTFE, PP, PE or PMMA. *Food Grade Silicone* is not paintable. When painting adjacent areas, mask the joint edges to prevent silicone contamination.

1. Cut the cartridge seal carefully.
2. Attach the nozzle and cut to required bead size.
3. Apply using a Polycote Skeleton Caulking Gun

Application Temperature

The recommended application temperature is 5°C - 40°C.

The coverage rate for the *Food Safe Silicone Sealant* is approx. 20 Linear Metres at 4mm x 4mm.

Base:	2-Pentanone Oxime
100% Modulus:	DIN 53504 S2, 0.35 N/mm ²
Application rate:	@ Ø3mm/6.3 bar 130g/min
Curing time:	@ +23°C/50% RH, 2-3mm/24 hours
Density:	ISO 1183-1, 1.22g/ml
Elongation at break:	DIN 53504 S2, 550%
Frost resistance during transportation:	Up to -15°C
Joint movement:	25%
Shorea hardness:	DIN 53505, 19
Skin formation:	DBTM 10, 8 minutes @+23°C/50%RH
Temperature resistance:	- 50°C to +120°C
Tensile strength:	DIN 53504 S2 1.30 N/mm ²

Shelf life is up to 24 months if kept unopened in dry, frost-free conditions at a temperature between 5°C and 25°C.

Before using this product, please ensure you have received and read carefully both the Hazard Label applied to the container and the relevant Material Safety Data Sheets.

Any Questions

Please do not hesitate to contact us for advice regarding the use of this product or its suitability for your particular application.

Our aim is to provide all the technical help you need to make an informed choice and achieve total success.

Polycote Technical Helpline: **01234 846400**

All reasonable care has been taken in supplying the above information. However, any figures quoted do not constitute a specification but represent typical values obtained. It is the customer's responsibility to ensure the product is fit for the intended purpose and that conditions are suitable. Any technical advice is offered in good faith, but without warranty. This is also applicable when proprietary rights and third parties are involved. In the light of the Company's policy of continual research and development, it is the customer's responsibility to ensure that the information contained herein has not been superseded.