

Technical Data Sheet

WESSCO® 17.527.01 UV Coating High Gloss

UV Non-food coating, highest reactivity, suitable for double coating application (primer/UV). For Flexo unit

ACTEGA Schmid Rhyner AG

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Product Description

UV Non-food coating with highest reactivity & suitability for double coating application (primer/UV).

Unsuitable for use in packaging for food and other sensitive contents. This also applies to secondary food packaging where there is no barrier to prevent migration of substances into contents.

General Information	
Product Type	Coatings
Product Technology	UV curing
Field Of Application	Labels, Paperbased Packaging, Publication & Commercial, Pressure Sensitive Labels, Cosmetic packaging, Other non-food, Personal Care

Application Method

- Stir well before use !
- Recommended film weight: 3 – 6 g/m²/wet
- The property profile of the coating film is given in case of a complete curing. The curing depends on the efficiency of lamps, life of UV lamps, machinery speed, general conditions of the UV unit (reflectors, etc.), temperature and the distance from the UV unit to the substrate. We recommend to clean regularly the reflectors and - if necessary - to change the lamps in case of a drop in lamp efficiency.
- A strong absorption on absorbent surfaces can cause an insufficient curing of the UV varnish, sensory problems, mechanical influence as well as rub resistance problems and poor slip properties.
- In case of an offline coating we recommend for the primer a drying time of minimum 24 hours, in case of metallic printing inks minimum 48 hours.
- The printing inks should be suitable for coating. The resistance against alkali, alcohol and solvents should be given in accordance to DIN ISO 2836, former DIN 16524, to exclude any colour change.
- The total structure of substrate/printing ink/varnish must be cured sufficiently before processing and should be checked during the process.
- Glue flaps should be uncoated.
- Do not pollute the varnish with washing water or other varnishes.
- The increase of the slip angle can't be excluded in case of temperature and humidity. Storage tests are necessary.
- Sheet-fed offset, coating unit (chambered doctor blade or roller system)

Substrate Recommendation

- Coated Paper
- Coated Board
- Plastics

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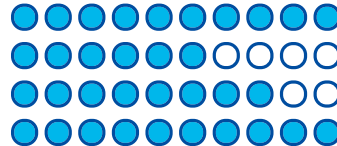
Properties

Gloss

Flexibility

Slip Surface Smoothness

Reactivity



Product Characteristics			
Viscosity	• ~50 s +/- 5s (23°C, DIN 4 mm cup)		
Hot Foil Stamping	<input type="checkbox"/>	Glueability	<input type="checkbox"/>
Anti Penetration	<input type="checkbox"/>		

Storage Instructions

- Shelf-life 12 months
- Storage at temperatur between 5°C and 35°C
- Protect from frost, heat and sun exposure.

Cleaning Instructions

- Ethanol
- Ethyl acetate
- Please clean machine and tools immediately with alcohol. Dried film clean up with TERRAGLOSS CLEAN Cleaning Agent G 13/160.

Regulatory Compliance

- Disclaimer: For regulatory compliances please reach out to your responsible ACTEGA contact person.
- P: +41 (0) 44 712 64 00;

Disclaimer

The characteristics contained herein constitute binding product specifications which we warrant provided the conditions and testing methods mentioned therein are used. Any other subjective or objective requirements concerning the products are excluded. Any information herein about suitability, use or application of the products is non-binding and does not constitute a commitment regarding the products' properties, use or application. We recommend that you test our products in preliminary trials to determine their suitability for your intended purpose prior to use. No warranties of merchantability or fitness for a particular purpose are made regarding any products mentioned herein and data or information set forth, or that such products, data or information may be used without infringing intellectual property rights of third parties.