

# VIBROSER C67

## CLEANROOM SILICONE SEALANT



C67 Cleanroom is a permanently elastic, one-component, neutral silicone sealant used for sealing joints in hygienic facilities: hospitals, foodstuffs-related sectors, refrigerators, kitchens, pharmaceutical industry, laboratories.

**Product Code: VIBROSER-TDDC67**

### PROPERTIES

- Tested for the use in the foodstuffs-related sectors
- Low odor
- Excellent adhesion on most materials without primer
- For good adhesion onto porous materials, use primer (Please get advice from Vibroser)
- Movement accommodation up to 25%
- Excellent weathering, ageing and temperature resistant
- Good chemical resistant (e.g. to cleaning agents and disinfectants)
- UV resistant
- Does not cause corrosion
- Colours : White

### USE

- For sealing applications in critical surroundings (hospitals, laboratories pharmaceutical industry)
- Used safely in the foodstuffs-related sector, however, a direct contact with the foodstuffs is not intended.
- Sealing of joints between different materials: glass, wood, concrete, stone, ceramics, metal, aluminum, most plastics.
- Sealing of ventilation system.

### TECHNICAL DATA

#### Uncured sealant

Basis		neutral alkoxi silicone
Form		paste
Curing mechanism		moisture curing
Specific gravity		1020 ± 10 kg/m <sup>3</sup> 1350 ± 10 kg/m <sup>3</sup>
Skin formation time	23°C/50% rel. humid	10-20 min
Hardening time	23°C/50% rel. humid	2 mm/day
Resistance to flow ISO 7390		0 mm
Application temperature		+5°C to +40°C

#### Hardened sealant

Hardness Shore A	ISO 868	15-25
Tensile Strength	ISO 8339	0,40-0,60 MPa
Module E 100%	ISO 8339	0,20-0,30 MPa
Elongation at break	ISO 8339	200-300%
Tensile strength	ISO 37 rod 1	>1,00 MPa
Elongation at break	ISO 37 rod 1	> 350 %
Change in volume	ISO 10563	< 10%
Elastic recovery	ISO 7389	98%
Temperature resistance		-40°C to +180°C

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## APPLICATION

### Surface preparation:

The surface of the joint must be hard, clean, dry, dust and fat free. Remove all separated and badly attached pieces.

### Joint and sausage preparation:

- For better adhesion onto porous surface use primer (Please get advice from Vibroser)
- If you want joints to look nice tape the edges with masking tape.
- Cut the cartridge at the top and screw on the nozzle, which has to be cut according to the width of the joint and placed in the gun. During work interruption release the handle on the gun and pull the piston back.
- The sealant should be applied as evenly as possible.
- At the end, level the sealant with an appropriate instrument or a well soaped finger.
- Remove the masking tape before the sealant starts to harden.

### Correct dimensioning of dilatating joints:

If you are using C67 CLEANROOM for sealing expansion joints, you have to be in mind the correct dimensions of the joints. For the optimal elastic characteristics of the sealant, a correct width/depth ratio is important (2:1) or a maximum of 1:1. The sealant must not adhere the bottom of the joint, but only its sides. We can achieve this with the use of underlying materials- VIBROSER BACK FILLING, onto which the sealant has no adhesive (foamed polyethylene, polyurethane). The minimum joint width is 6 mm, the maximum 20 mm.

		Joint width (mm)					
Joint depth (mm)	6	8	10	12	15	20	
6	16,6	12,4	10	8,4			
8		9,4	7,4	6,2	5		
10			6	5	4	3	
12				4,2	3,4	2,6	
15					2,6	2	
20						1,5	

The table shows how many linear metres of joints we can seal with one 600 ml sausages to the width and depth of the joint.

## PACKING

600 ml sausages ( 20 pieces in carton)

## STORAGE

12 months in a dry cool place under 25°C, in the originally sealed package.

## SAFETY PRECAUTIONS

Keep out of the reach of children. Wear suitable gloves. In case of contact with eyes, rinse immediately with plenty of water and seek medical advice. Use only in well-ventilated areas.

## ATTENTION

The information supplied is accurate to the best of our knowledge and is based on reliable tests and practical experiences. Properties quoted are intended, as a guide and do not therefore constitutes a specification. You should thoroughly test any application to be sure that product corresponds to the required performances.

## TESTS AND CERTIFICATIONS

ISEGA (Forschungs- und Untersuchungs- Gesellschaft mbH Aschafenburg)

Product is tested for the use in the foodstuffs-related sector according to EN 1186, EN 13130 and CEN/TS 14234t

The product is in compliance with the rules of the Regulation (EC) No1935/2004 of the European Parliament and of the Council of 27 October 2004 on materials and articles intended to come into contact with food.