



MANUFACTURING INNOVATIVE SOLUTIONS FOR OVER 125 YEARS

the perfect finish
SINCE 1898

ISF TECHNICAL DATA SHEET

12814 WB Food Safe Clear



FEATURES

- High quality Water based formulation
- Fast cure times with excellent flow out & re-coat properties
- Ultra-Clear transparency with good grain definition
- Tested to Regulation (EU) 2018/213 for Food contact

USES	Interior joinery & furniture.
TOPCOAT	12814 WB Food Safe Clear Dead Matt 12814 WB Food Safe Clear 10% 12814 WB Food Safe Clear 25% 12814 WB Food Safe Clear 50% 12814 WB Food Safe Clear 90%
TOPCOAT CATALYST	N/A
BASECOAT	12759 WB Supremacy Clear Sanding Sealer
BASECOAT CATALYST	N/A
THINNER FOR SYSTEM	12763 WB Supremacy Thinners Water
CLEANER FOR EQUIPMENT	Water
APPLICATION EQUIPMENT	Conventional airless / airmix or HVLP spray equipment.
MIX RATIO	N/A



APPLICATION PROCESS

Stir & mix the products well prior to use.

Thin (if required) with the recommended 12763 WB Supremacy thinners by up to a maximum of 10% by volume, Water can be used but do not exceed 5% by volume.

Apply an even coat (75-100 microns WFT) of 12759 WB Supremacy Sealer, allow to dry & de-nib.

Then apply a full even wet coat (100-125 microns WFT) of 12814 WB Food Safe Clear Topcoat.

Alternatively apply the Topcoat lacquer as a coat-on-coat system.

Allow to dry overnight before packing.

FURTHER INFORMATION

12814 WB Food Safe Clear Topcoat will also meet the FIRA 6250:2018 Specification: Contract.

Please ensure that the total system film thickness (DFT) does not exceed 150 microns.

Always lightly sand between coats to assist adhesion

CLEANING & MAINTENANCE

Clean regularly with a soft dry cloth. When needed wipe with a moist cloth. Neutral cleaning detergents or household cleaners with low amounts of alcohol or waxes can also be used.

To meet the guidance of the drying times stated below the operation Temperatures of both the environment and product will need to be within 18°C - 20°C.

Lower or higher Temperatures of either the environment or product will have an impact on the stated drying times. Please speak with the Technical Team on how to manage any adverse changes.

Storage Temperatures should be maintained above 5°C.

Coverage	Touch Dry	Recoat Time	Max Resistance	Pot Life	Mix Ratio	Shelf Life	Pack Size
10-12 Sq.m/lt	20 mins	60 mins	7 Days	N/A	N/A	12 months	5 & 25lt

HARDNESS



ENVIRONMENTALLY FRIENDLY



12814 WB Food Safe Clear | Page 2 of 2

This version: February 2025

