

MAGNAFLUX® FP-10

Fluorescent Penetrant for the Food and Drink Industry

MAGNAFLUX FP-10® is a specialist fluorescent penetrant designed to detect cracks and flaws which may harbour bacteria, and to detect leaks. It is specifically formulated for use within the food and drink processing industry.

BENEFITS

- NSF registered (Nonfood compounds) - Category code P1, registration number 149723.
- Highly sensitive - exhibits outstanding penetrating characteristics.
- Biodegradable
- Free from petroleum-based products
- No need for a developer
- Easy to use
- Cost effective

APPLICATIONS

- Processing and storage tanks
- Spray driers
- Vats
- Evaporators
- Pasteurisers
- Heat exchangers

SPECIFICATIONS




- Flash point: > 93 °C
- Viscosity: 23.0 mm²/s
- Density: 1.0 g/cm³



EQUIPMENT

Magnaflux FP-10 is used in conjunction with a number of ancillary items, for example, spray applicators and UV lamps. Magnaflux is able to provide recommendations on these products.

To find out more, see the FP-10 product data sheet or email info@magnaflux-food.com.

Product Availability and Part Numbers		
 <p>5 L</p> <p>064C052 (x 4)</p>	 <p>25 L</p> <p>064C053</p>	 <p>200 L</p> <p>064C054</p>

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