



Efecto Sucre

Crush Frit Suspension Medium

PHYSICAL AND CHEMICAL PROPERTIES

Chemical Nature:	Inorganic and organic polymers mixture with water.
Aspect:	Opalescent liquid
Density :	1,01 ± 0,01 g/cc
Viscosity (800 s-1) 25°C :	70 ± 10 mPa.s
Solubility:	In water: complete

PRODUCT DESCRIPTION AND USE

It is specially designed to maintain in suspension crush frit for the application by Bell/Vela/Disc.

It is used to make Sugar Effect, where we get a homogeneous layer with a granulated texture. Glossy and textures depend of the Crush Frit composition, the properties of the glaze and the final process like Lapatto or natural. This medium allows maintain in suspension the Crush frit, without sedimentation and good fluidity.

PRESENTATION AND INDICATIONS

Closed drums of 125 Kg. and tanks of 1000Kg

It is advisable to avoid direct exposition of the product to sunbeams and heat sources

The content of this technical information is for informational purposes. Torrecid SA is not responsible for any damage caused by the misuse of these products.