



BioDefense 24/7™ - FCSC

Food Contact Surface Coating with Bacteriostatic Protection

Product Info

BioDefense 24/7™ - FCSC is a bacteriostatic-protected Nano-coating that leaves food prep and other surfaces sealed against soil adhesion, corrosion, static, and atmospheric pollutants. It is resistant to food staining and greatly saves cleaning time once applied. Surfaces keep a “like-new” appearance longer and are faster and easier to maintain.

DevMar® has successfully combined a long-lasting bacteriostatic with unique Nano-component protective features. It imparts a protective coating into surfaces to prevent deterioration and discoloration caused by fungi, algae growth, and the growth of odor-causing bacteria on the surface.

Using a proprietary water-based fusion of Nano-polymeric and metal Oxide particles, **BioDefense 24/7™ - FCSC** penetrates deep into food prep. and food service surfaces, or any surface, to neutralize volatile organic compounds (VOCs) and protect from atmospheric pollutants, static, and UV. It leaves long-lasting tiny, sub-micron-sized protection against scale, lime, calcium, salts, and other mineral deposits, corrosion, soil adhesion, and degradation.



BioDefense 24/7™ - FCSC also utilizes these nano-metal oxides to invisibly densify and strengthen surfaces without hardening to further enhance UV protection and surface appearance.

Where to Use

Versatile on any hard or soft surfaces, including all Glass, Stainless steel, Natural & Polished Stone on Countertops & Walls, Wall or Countertop Tile & Grout, Steel, Aluminum, Brass, Clear Coats, Painted Surfaces, Plastics, Composites, Polycarbonates, Plexiglas, Styrene, Acrylics, Fabrics: Aprons, Towels, Upholstery, Awnings, Umbrellas, and more.

NOTE: Do not use on smooth or polished floors, as they will become very slippery.

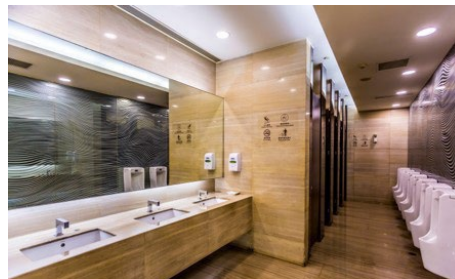
Superior Protection

- Ice Machines (all components)
- Ice Buckets & Lids
- Drink Dispensers and Tubing
- Coffee Machines & Carafes
- Refrigeration/Walk-ins
- Meat, Dairy, and Produce Surfaces
- Food & Meat Processing Surfaces
- Vent Hoods and Filters
- Kitchen Prep Areas/Pantry
- Food Serving Lines/Sneeze Screens
- Dining Tables/Furnishing
- Food Delivery Cart/Food Tray
- Patient Bed Tables/Call Button
- TV Remote/Monitors
- Door Handle Switches/Touch Points
- Bath Fixtures/Mirrors/Shower Walls



Features

- Bacteriostatic protected coating
- Permanently infuses with surface
- Service & food prep surface safe
- Water-based
- Acid and alkali resistant
- Non-toxic
- No VOC's
- Ozone safe
- Non-flammable
- Non-abrasive
- Does not etch surfaces
- Does not add weight or dimension
- Contains no silicones, PTFE's or oils
- High Temp. to 662° F (350° C)



Benefits

- Surfaces stay cleaner and are easy to maintain after coating surface
- Protects surfaces between routine disinfecting and reduces Adenosine Triphosphate (ATP) scores
- Reduction of cleaning labor cost

- Hinders mineral deposits/build-up on surfaces, including stainless and glass
- Rejuvenate stone and hard surfaces to bring out original color and luster
- Repels oil, water, and dust / prevents corrosion / UV protection
- Extends surface life and reduces maintenance costs
- Protects the venting system of exhaust hoods and reduces deep cleaning
- Reduces or eliminates odors



Easy to use

BioDefense 24/7 – FCSC is ready-to-use do not dilute. Always follow label instructions. Do not use or combine with other chemicals.

- Surface must be clean and dry before application.
- Apply coating to dry surface with a cloth, sponge, or fine-mist sprayer.
- Gently spread with a soft cloth to ensure coverage.
- Allow drying for 5-10 minutes.
- Buff with a soft cloth to remove any residue and enhance the appearance.

Tips

- One gallon treats up to 3,500 sq ft of hard surfaces or 1,500 sq ft of soft surfaces.
- ALWAYS clean the surface and water rinse prior to application.
- For large applications, spray with a backpack sprayer or HVLP fine mist applicator.
- For the first application, apply two coats for optimum efficacy.

BioDefense 24/7 – FCSC coating is protected with a Bacteriostatic. It does not protect people against bacteria or other contaminants. Wash surfaces after each use.

Caution

KEEP FROM CHILDREN. As with any chemicals: Follow Label directions and use PPE (gloves and goggles to avoid skin and eye contact).