

Mapegum EPX Mapegum EPX-T

PRODUCTS FOR WATERPROOFING



The **flexible**
waterproofing system
resistant to aggressive
chemical agents



In the kitchen ...

Reference standard:

Now that Regulation EC No. 852/2004 has been applied in Italy and the HACCP protocol has become law, all those working in the food and beverages industry are obliged to respect severe check and control procedures in the field of hygiene to prevent the risk of contamination.

Within the food and beverages industry, kitchens represent a particularly important environment.

They must be clean and healthy and provide the best operating conditions to ensure food and drinks are safe and of the highest quality.



Mapegum EPX and Mapegum EPX-T

Mapei waterproofing products are the best ally for those who work in environments that need to be kept constantly clean, even when using aggressive cleaning products! When they are applied on surfaces (floors and walls) they form a kind of “waterproof shell” that protects substrates.

Mapegum EPX and Mapegum EPX-T

Two-component epoxy-polyurethane resin that forms a flexible impermeable layer resistant to chemicals before bonding finishing materials.

Their characteristics:

- Good resistance to aggressive chemical agents.
- Compatible with epoxy adhesive (**Kerapoxy** or **Kerapoxy Adhesive**) and cement-based adhesive (**Granirapid** or **Elastorapid**) after broadcasting wet **Mapegum EPX** with **Quartz 1.2**.
- Combined with epoxy grout (**Kerapoxy**, **Kerapoxy CQ** or **Kerapoxy Design**) it forms a system that is totally impermeable to liquids and aggressive substances.
- Practical and easy to apply.
- Good adhesion to a multitude of substrates.
- Waterproof.

Packaging:

Mapegum EPX for floors

Mapegum EPX-T for walls

Comp. A: 8.7 kg

Comp. B: 1.3 kg



APPLICATION PHASES

Priming the substrate



Applying **Mapeband**



Application of **Mapegum EPX**



Bonding finishing material with **Kerapoxy Adhesive**



It is very important to maintain deep-down cleanliness to comply with the safety standards specified by current standards.

CLEANING

the removal of all traces of dirt (dust, food deposits, grease, oil, etc.) with specific cleaning products.

DISINFECTING

the destruction/elimination of microorganisms that remain on surfaces using hot water and steam or chemical products.

RINSING

surfaces must be well rinsed with clean water after disinfecting them with chemical products.

“Slaving over a hot stove every day is both my job and my passion. It’s in the kitchen that you can reach for the stars. And the secret, before you even serve food on the plate, is the cleanliness of the surroundings, even under the floor where you cannot see.”





● **Technical documentation**

From the technical area menu you can view the technical documentation divided per product lines and type of document.

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