



NewV fix®

Fount concentrate for energy curing sheet-fed offset

Energy curing ink systems need fount concentrates that fulfil the specific requirements of the process. The products recommended below are suitable for all conventional dampening systems.

NewV fix fount concentrates				
Sales code	Properties	Water	Addition	Max IPA
8303 09	for absorbent substrates for water with hydrogen carbonate content ≤ 250 mg/l	soft	3-4%	5-8%
8303 19	for absorbent substrates for water with hydrogen carbonate content > 250 mg/l	hard	3-4%	5-8%
8304 09	For absorbent substrates for water with hydrogen carbonate content ≤ 250 mg/l	soft	3-4%	0-5%
8304 19	For absorbent substrates for water with hydrogen carbonate content > 250 mg/l	hard	3-4%	0-5%
8015 39	For non-absorbent substrates Also for soft and hard water	soft and hard	2-3%	8%

Properties

- Enables the formation of a stable dampening film on the printing plate
- Enables to reduce the surface tension to the required value
- Enables very quick start- up of the printing plate
- Effectively prevents roller stripping
- Provides state-of-the-art anti-corrosion protection

Application

It may be necessary to increase the rotating speed of the fount roller depending on the roller materials used in the dampening system. This will not increase the amount of the fount solution on the printing plate.

Whenever you use **NewV fix** for alcohol free printing, you must also use roller materials that have been specially designed for alcohol free printing.

Dependent on the applied water quality the two versions of **NewV fix** (for soft or hard water) help you adjusting the pH to the required 5.0 – 5.3 range. If you are not sure which one to choose, please contact us and we will gladly carry out a water analysis to determine which version you should use, and of course we do this free of charge.

Food and confectionery packaging

The products listed above are not suitable for printing primary food packaging. More information on the subject of food, cosmetics, pharmaceutical products, tobacco and confectionery packaging can be found in the information sheet *50.G.002 NewV for food packaging* and on the webpage of the European Printing Ink Association: www.eupia.org.

Classification

Safety data sheet is available on request.

Shelf life

12 months from the delivery date. Store between 5 - 25°C. Protect from frost and sunlight.

How supplied

10kg one-way plastic can
25kg one-way plastic can
220kg one-way plastic barrel
1000kg one-way plastic container