# ECINICAL DATA SUEET



# OLIO DI LINO COTTO

Impregnating oil for wood preservation

### **Technical specifications**

OLIO DI LINO COTTO is a vegetable-based product derived from flax fibers and processed to ensure greater resistance to weathering. It is primarily used for the preservation of wood and for finishing Florentine terracotta and bricks. It is also used in the production and dilution of oil paints, varnishes, and similar products.

#### Instructions for use

OLIO DI LINO COTTO should be applied to wood. Before application, ensure that all washing residues have been removed and that the surface is perfectly dry and clean. Apply the product using a brush, large broom, or spray. Saturate the entire surface and wait a few hours; to speed up drying, remove any excess OLIO DI LINO COTTO. Drying times increase in humid conditions.

#### **Application**

Apply OLIO DI LINO COTTO as supplied, using a brush, large broom, or spray.

### Consumption

The consumption of OLIO DI LINO COTTO varies depending on the method of use and the required application.

#### Warnings

Store in closed containers: exposure to air can oxidize and darken the product.

Keep at 10-15°C (below 10°C, the oil may appear cloudy).

Use following good working practices, avoiding environmental dispersion.

Wear appropriate protective equipment (gloves, protective glasses, etc.).

Store indoors in original sealed packaging, away from weather, frost, and heat sources.

Do not disperse into the environment: follow local disposal regulations.

Danger: in contact with wood shavings, paper, or rags, the product can self-ignite. Take maximum care and store used materials in a metal container with water before final disposal.

Always perform a preliminary test before use.

#### **Packaging**

12-pack boxes 1L Barcode: 80-20709-000134 4-pack boxes 5L Barcode: 80-20709-003500

## **CHEMICAL AND PHYSICAL PROPERTIES**

Physical state	Liquid
Color	Max 14° Gardner scale (from brown to yellow)
Smell	Characteristic
Density (T=20°C)	0,86-0,88Kg/L
Iodine number	Max 8 (g I <sub>2</sub> /100g)
Free fatty acids	Max 3% (as oleic acid); free from mineral acids and additional free organic acids
Linoleic acid (%)	50,0
Drying time	20h (maximum)

Technical Data Sheet code: 5670-Revision 01 of 01/10/2025