

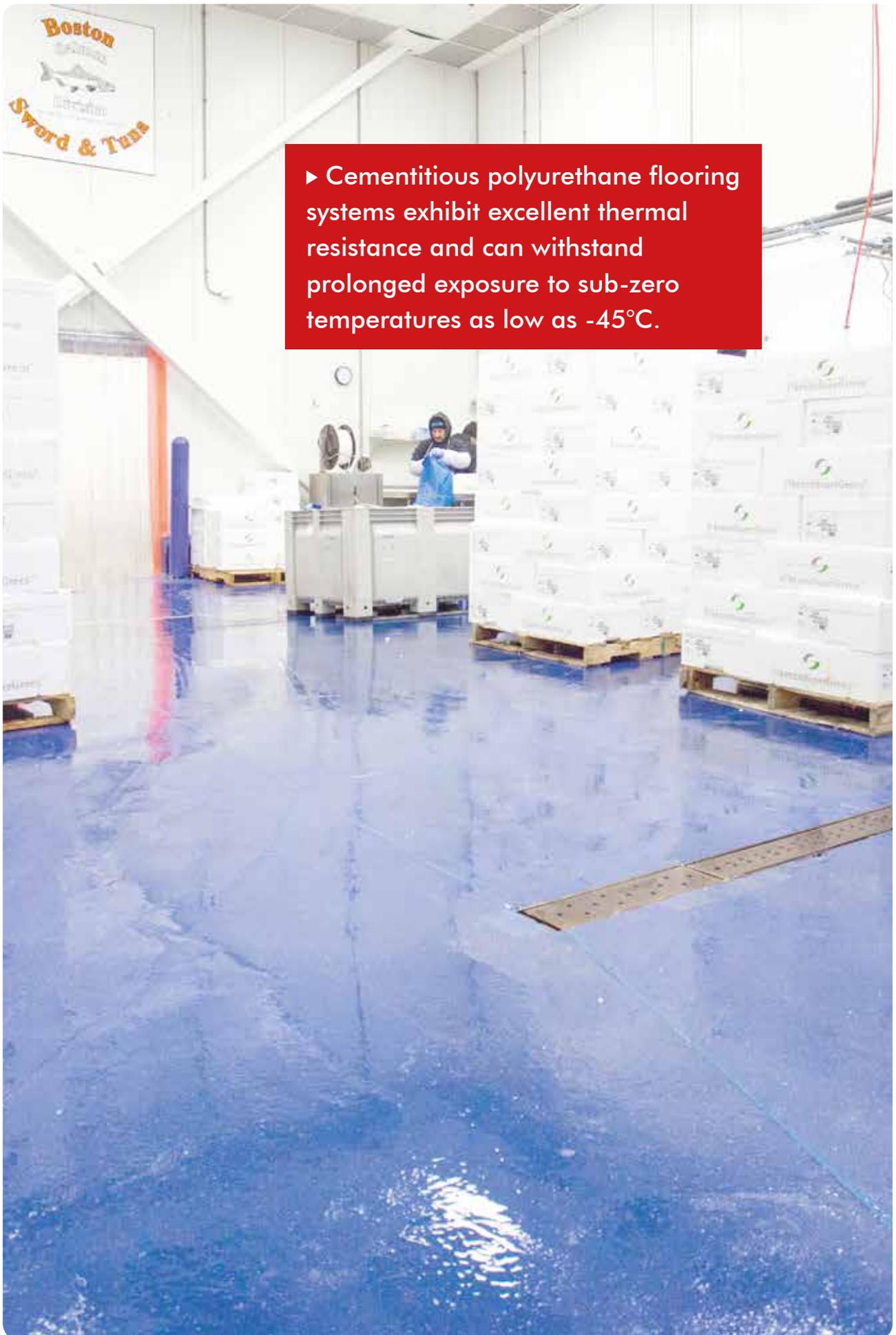
TALK TO THE
FOOD FLOORING
TEAM TODAY



FLOORING FOR FROZEN FOOD AREAS

► The cold rooms, walk-in refrigerators and freezers inherent to the frozen food industry can present significant challenges when it comes to finding the right solution for the floor area.





► Cementitious polyurethane flooring systems exhibit excellent thermal resistance and can withstand prolonged exposure to sub-zero temperatures as low as -45°C .

▶▶ The cold rooms, walk-in refrigerators and freezers inherent to the frozen food industry can present significant challenges when it comes to finding the right solution for the floor area. A surface is required in these parts of the site that will maintain a hygienic, hard wearing finish despite the extreme temperatures and difficult operating conditions that they will face.

In these environments, a seamless cementitious polyurethane system is recommended. Being cementitious, the material is semi-breathable, meaning that it can be used to service areas subject to damp conditions or installed on top of a damp substrate; allowing for the safe dissipation of any moisture vapour from the underlying slab without fear of damage to the finish.

Cementitious polyurethane flooring systems are also highly durable and can be laid in thicknesses of up to 9 mm. The material exhibits excellent thermal resistance and can withstand prolonged exposure to sub-zero temperatures as low as -45°C.

These systems are also equipped to handle both thermal shock and cycling conditions brought about by immediate exposure to hot water or steam-cleaning processes as well as the gradual warming and cooling of the facility in the event of seasonal wash downs or de-frosting procedures.

This type of floor can provide facilities in the frozen food sector with an adjustable anti-slip profile, as coarse aggregates can be included within the finish to provide a textured surface that exhibits excellent slip-resistance even when wet, frosty or icy.

Additionally, polyurethane floors can be installed in freezers or cold stores while the rest of the facility remains operational. It is completely food-safe, extremely low in odour throughout application and is both low in VOCs and phthalate-free, imposing no threat to human health or any consumable foodstuffs or raw ingredients located close by.

Polyurethane systems are available that incorporate the natural, silver-ion based bactericide Polygiene®, which is able to eliminate up to 99.9% of bacteria in contact with the floor. ■

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