

Versatile flooring solutions for commercial kitchens

what can resin do for you??

More and more commercial kitchens are choosing a resin screed as their preferred floor as sheet vinyl can rip and tear and the welded joints can come undone, all posing a health and safety threat and can harbour bacterial growth. A commercial kitchen floor requires unique characteristics to meet the highest health and safety standards. The normal choice of floor for this sector, is a heavy-duty polyurethane RT or HF screed, either 6mm or 9mm thick.

- Seamless - anti microbial growth
- Easily cleanable
- Excellent thermal properties
- Very hard wearing
- Chemically Resistant
- Can be laid to falls to help drainage
- Anti-slip in wet and dry working conditions



resin floor systems

delivered on time, on budget and on spec

Hygienic and seamless

Commercial kitchen floors must be hygienic and seamless and not support bacteria and microbial growth. Polyurethane resin screed systems are ideal as they offer a seamless finish, polyurethane resin can be complemented by coving and render, to allow for a smooth transition from wall to floor that does not support bacteria and microbial growth.

Heat resistant

Commercial kitchen floors can be subject to extremes of heat, so any floor must be thermal shock resistant, especially near the ovens. Polyurethane screed floors are very durable and offer excellent thermal protection and can withstand direct temperatures up to 120 degrees.

Anti-slip

It is common in commercial kitchen to have sauces, grease, flour, oils, baking soda, yeast, icing sugar and butter which can be highly slippery underfoot and create a health and safety hazard. Therefore, it is vital to have a floor that is slip resistant in both wet and dry conditions. Polyurethane RT and HF screeds offer the maximum anti slip properties to make them ideal in commercial kitchens.

Hard-wearing and robust

Food grade epoxy coating is extremely hard wearing and robust, even in the most arduous environments making it ideal for commercial kitchens. With commercial kitchens being constantly subject to foot and wheeled traffic, Polyurethane RT and HR resin screeds are perfect as they are categorised by FeFRA as a type 8 floor which is the highest rating resin floor finish. Suitable for use in very heavy-duty working environments, the anticipated life span of Polyurethane RT and HR resin screeds are well over 20 years for a commercial kitchen.



Helps drainage

Polyurethane resin screeds not only offer excellent slip resistance in the wet, but can also be laid to falls to help drainage. With inevitable spillages and daily cleaning down, having a drain (or multiple drains dependent on space) installed makes cleaning easier and helps to meet high health and safety standards.



Chemically resistant

Commercial kitchen floors must be resistant to oils, grease from food stuffs and must be capable of being thoroughly de-greased, cleaned and sanitised. Polyurethane resin screed systems are ideal as they are chemically resistant; designed to be impervious and withstand organic acids.

Coving

Keeping the risk of food contamination low in the food industry is tough. It is recommended that a 100mm high coving is added to food safe screed flooring to create a link between the wall to floor finish. The addition of coving allows the floor material to extend seamlessly up the walls providing a seamless, connection between the floor and the wall/ vertical surface creating "one surface". As a result, you eliminate the hard-to-reach areas where bacteria can grow. The seamless cove is easy to clean and maintain. Coving is applied to floors with resin and polyurethane seal.



Right for the job

PSC Flooring Ltd install thousands of square metres of food grade flooring every year for the food and beverage processing and manufacturing sector. Working with bakeries, dairies, breweries, meat processing areas, abattoirs, commercial kitchens and food manufacturers, PSC Flooring Limited recommend heavy-duty polyurethane screeds.

RAF Fairford

Military Mess Kitchen - Swindon

The Kitchen Prep Areas, Washing Areas, Lobby and Food Serving Area totalling 465 square meters had a concrete floor that was prepared using a diamond grinding floor surface preparation machine.

The area was then swept and primed before a nominal 6mm Resdev RT polyurethane screed was laid in dark grey. The floor was finished with Resdev DD polyurethane clear seal coat and 100mm high Pumadur CG polyurethane cove in a matching dark grey.

The stores area totalling 160 sq mtrs was prepared then received a Resdev Pumatect epoxy resin coating system in a matching, dark grey.

Resdev RT polyurethane screed is available in a multitude of colours to colour code workstations and if needed incorporate any corporate branding.

