

Versatile flooring solutions for food & drink manufacturing

what can resin do for you??

The normal choice of floor for this sector, is a heavy-duty polyurethane RT or HF screed. Normally laid as 6mm, this product can be laid up to 9mm thick. Advantages of installing a polyurethane resin floor are:

- Hygienic seamless surface
- Does not support microbial growth
- Hard wearing and robust
- Can withstand chemical spillages
- Thermal shock resistant
- Inbuilt anti-slip properties
- Can be laid to falls to help drainage



resin floor systems

delivered on time, on budget and on spec

Feeling the heat

Bakery flooring can be subject to extremes of heat. Therefore, any floor must be thermal shock resistant, especially near the ovens. Polyurethane screed floors are very durable and offer excellent thermal protection. They can withstand direct temperatures up to 120 degrees - This will kill any harmful bacteria but will not affect the integrity of the resin floor. PSC Flooring Ltd have worked closely with many bakeries and understand the industry's needs when choosing the correct floor.



safeguard the workplace

Hygiene, safety and longevity are amongst the most important factors when selecting any new flooring for food processing industries. Polyurethane screed flooring is seamless, impervious and **do not support microbial growth**. They are also easy to clean and maintain and they can be steamed **cleaned at temperatures up to 120C at 9mm** thickness. Complimented by coving and render to allow for a smooth transition from wall to floor. This makes cleaning easy, whilst providing a **seamless "box" finish** for high sterile process areas in the food industry.

Chemical protection

Both the brewing process of Beer and the Cheese and Dairy production process are acidic by nature, and it will, if unchecked, slowly corrode concrete. As a result, it becomes structurally unsound. Protecting the floor area of a production area is paramount and hence PSC Flooring recommends Polyurethane resin screed systems as they offer the best chemical protection. Designed to be impervious and withstand organic acids, which are very common with beer and dairy production.





Anti-slip

Flooring for baking industry needs to meet safety rules and regulations. High traffic areas, must be anti-slip in both dry and wet conditions. Polyurethane resin screed systems are ideal for production areas that are regularly cleaned. With their high anti slip properties, polyurethane resin screeds offer excellent slip resistance in the wet, helping to create a very safe working environment that meets high health and safety standards. Complete with coving and render to allow for a smooth transition from wall to floor, and falls to help drainage, to create an area that is easy to wash down daily.

Heavy Duty

Polyurethane RT and HR resin screeds are categorised by FeFRA as a type 8 floor which is the highest rating resin floor finish. It is suitable for use in very heavy-duty working environments with an anticipated life span of well over 10 years. Our heavy-duty polyurethane flooring system is one of the most hard wearing on the market. It has been specifically designed to withstand impact, abrasion and chemical spillages. With this in mind, it is a fantastic type of flooring for food processing environments.



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.

Speak to our team

If you would like some advice on our range of flooring options, or help with any other product or service we offer, call now and speak to one of our friendly and experienced team members.