



## Industrial Flooring Solutions for Food Manufacturing

### Our Food Manufacturing System



Seamless, hygienic and durable



Thermal shock resistance for both heated areas and cold storage



Long service life with little-to-no maintenance



Specifically designed for food manufacturing usage:  
 HACCP Certified | P5 slip resistant (Australian Standards compliant) | High chemical resistance | Antimicrobial technology

### Our Food Manufacturing Services



#### Floor Preparation

**Floor preparation isn't optional - it's foundational.**

Inadequate floor preparation affects the quality, durability and appearance of any installation. We prepare the substrate through diamond grinding or shotblasting, removing surface contamination & creating a CSP3 profile ensuring excellent adhesion.



#### Food Manufacturing Floor Coating

High strength & hard wearing anti-slip flooring system. Wide range of colours.

##### Zoning Flexibility

Different areas require different performance:

- ✓ Processing → high strength for machinery
- ✓ Packaging → smooth, cleanable finishes
- ✓ Temperature flexibility → -30° to 120°
- ✓ Wet zones → enhanced slip resistance



### About Us



- Second-generation family operated business
- Over 40 years' experience
- Servicing NSW & ACT
- No job too big or small



Scan to learn about us!



View our Food Manufacturing work!

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