

# SteriFloor

Understanding the battle food and beverage manufacturing facilities face with bacteria growth, the SteriFloor suite was born out of a passion to actively fight bacteria growth on food manufacturing floors. The SteriFloor range has been designed to tackle multiple challenges within this industry, with each product containing our world-leading antimicrobial technology. This technology has been created to last the lifetime of the floor.

## Unique Advantages and Benefits

### Slip Resistance Flooring

Non-slip flooring is essential in Food manufacturing plants, as it protects staff and visitors (including customers and auditors) from slip hazards. Non-slip flooring provides grip for forklifts and other moving vehicles and trolleys. Each facility and often different areas in the same facility require different non-slip profiles to cater to the specific needs. Our SteriCoat NS-Mut range answers this need with a choice of non-slip media additives that will ensure the grip is level you require.

### Thermal shock resistance

Floors that are subject to diverse thermal variations require a system specifically designed to withstand such aggressive conditions. Our SteriFloor Stärke product offers exceptional resistance to high temperatures and extreme thermal shock conditions including routine and regular discharges of boiling water and steam.

### Chemical resistance

Our SteriFloor systems are designed to resist the commonly encountered manufacturing chemicals such as Acetic acid, Lactic acid and Oleic acid from vegetable and animal fats. In heavy industrial processing facilities, SteriFloor Rutschig is also used as a chemically resistant surface for chemical bunds.

### Odourless application

Our SteriFloor range is non-toxic and nil-odour, even when being laid, so is completely food-safe, and will not cause inhalation issues to personnel in the workplace.

### Durability

Our SteriFloor range has been designed and developed with durability and longevity in the forefront of our minds. We understand the conditions it will be subject to, and see the need to meet this adequately, reducing production downtime, and delivering uptime to our customers.






# Specifying SteriFloor

When specifying products for a food/beverage manufacturing facility, it is crucial that the correct choice is made to ensure the food safety standards are upheld. The below comparison chart assists architects and designers to choose the right product for the facility.

Please note that each of these systems are customisable to cater for varying needs. Please email [sterifloor@alliedfinishes.com](mailto:sterifloor@alliedfinishes.com) if you have any questions.

System	Durability	Installation Time	Cleanability	Chemical Resistance	Abrasion Resistance	Suitable Areas
SteriFloor Schützend	♦♦	Medium	♦♦	♦	♦♦	Warehouses, Food Packing Areas
SteriFloor Stärke	♦♦♦	Fast	♦♦	♦♦♦	♦♦♦	Wet & Dry Production Areas, Coolrooms, Freezers
SteriFloor Beschützen	♦♦♦	Very Fast	♦	♦♦♦	♦♦♦	Food Processing Areas, Heavy Traffic Areas
SteriFloor Schnell	♦♦	Very Fast	♦♦	♦♦	♦♦	Processing Areas, Warehouses, Packing Halls
SteriFloor Keimfrei	♦♦♦	Fast	♦♦♦	♦♦♦	♦♦	Clean Rooms, Laboratories
SteriFloor Sauber	♦♦♦	Fast	♦♦♦	♦♦♦	♦♦	Commercial Bakeries, Flour Mills

The following page provides information on selecting the correct non-slip level, as well as a colour guide.



## Non-Slip Options



Light Non-Slip



Medium Non-Slip



Heavy Non-Slip

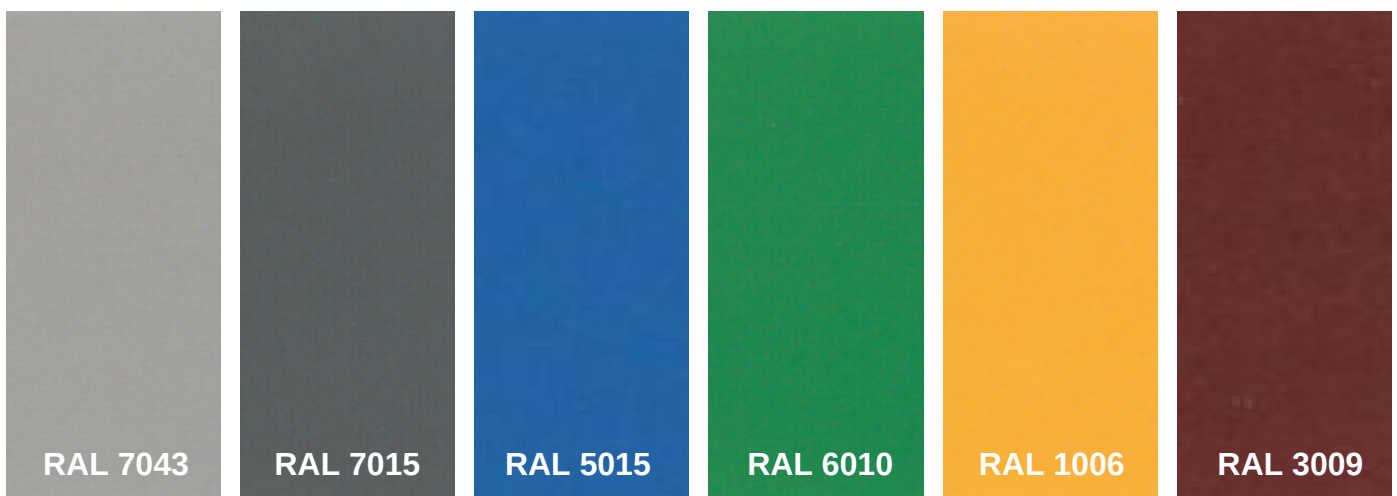


Very Heavy Non-Slip

### Selecting the right non-slip flooring option

In areas that are dry and are mainly for warehousing or entry foyers, a light non-slip (P1) is ideal. For commercial kitchens, processing and packing areas where frequent wash-downs are necessary, a medium non-slip (P2) is suitable. Heavy non-slip (P3) is ideal for particularly wet areas, abattoirs and meat processing facilities. This is mainly because of the amount of liquid in these areas, causing them to become high-slip danger zones. Very heavy non-slip (P4) is particularly suitable for freezers, coolrooms or other dangerously slippery areas.

## Colour Options



These colours are the most readily available, however we have a much wider range available upon request. Please email [sterifloor@alliedfinishes.com](mailto:sterifloor@alliedfinishes.com) if you require a different colour.