



SteriFloor
ANTIMICROBIAL FLOORING

Antimicrobial Flooring for the Food,
Beverage and Pharmaceutical Industries

Allied Finishes Story

Australia's culture is remarkably diverse. So too are its industries, none more so than food production. Since Australia was first populated the challenges faced have been unique. And as food and beverage production has developed food chemistry has grown in importance. Plus the many related industries such as transport, warehousing and retail. Allied Finishes had its beginnings in the early 1970's but its heritage goes back much further.

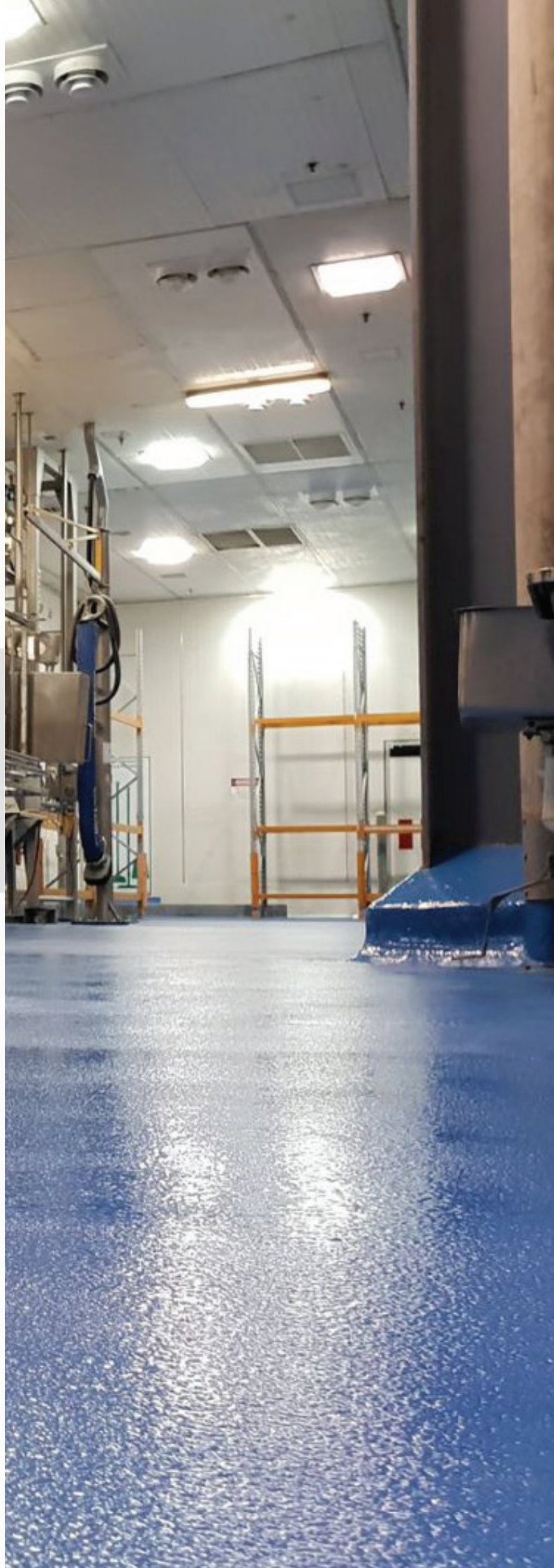
It began with Laurie Gillies. In the first half of last century he qualified as a food chemist. Too young to serve in the first World War, by the time the second one broke out he was classified as belonging to an essential service. By report his formulations were excellent-scrumptious in fact.

But his son Graham decided that paint chemistry would be a more stimulating study than dreaming up recipes for coloured jellies.

So began the development of polyurethanes in Australia. The product "Imperite" was Graham's brainchild, and it's still being specified and used today. A massive tonnage of this product was used in the 1960's for the Snowy River Hydro-Electric Scheme. This was one of many projects instigated during the huge take-up of infrastructure which took place after the Second World War. The use of polyurethane coating was firmly established and has never looked back.

With this strong history of chemical innovations behind us, our interest was sparked in flooring solutions for the food and beverage industry. We saw the need of this sector to maintain a hygienic, food-safe environment, ideally with a 0% chance of bacteria survival. We recognised that to maintain this high level of hygiene required; the flooring must withstand attack from chemicals (including cleaners and concentrates), food acids, corrosive liquids, oils, and sugars. This was the Food & Beverage challenge we felt we could master.

Our mission, as focused on the food and beverage industry, became 'to reduce production downtime, and deliver increased uptime'. To do this, we've passionately developed and refined flooring systems that are very fast to install (reducing production downtime) and are also extremely durable and long-lasting (delivering increased uptime).



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.



System Benefits

- Antimicrobial Flooring System
- Chemical, Temperature & Impact Resistant
- Asset protection with long term durability
- Meets Regulatory requirements with HACCP
- Easy to Clean
- Available in a wide range of colours
- Fire Resistant
- Moisture tolerant & compatible to newly cured concrete
- Odourless, non-tainting to food
- Optional long-lasting slip-resistant surface

Areas of Application

All Food & Beverage Facilities, including:

- Meat processing plants
- Dairy production facilities
- Warehouse and distribution centres
- Chiller rooms
- Food waste/treatment plants
- Commercial kitchens and bars
- Dry packing rooms
- Flour Mills
- Wet processing areas



Product Details

SteriFloor Schützend

Food grade anti-microbial floor, ideal for medium-duty environments. Nil odour, good cleaning properties, even satin finish.

| | |
|--------------|-------------------------|
| First Layer | Stericoat 310 Reparatur |
| Second Layer | SteriCoat 110 Allzweck |
| Third Layer | SteriCoat 110 Allzweck |

SteriFloor Stärke

Fast-curing, food grade, anti-microbial, premium floor. Ideal for heavy traffic environments. Suitable for dry or wet production areas, effective in coolrooms and freezers. Has excellent chemical resistance, and has great impact and abrasion resistance.

| | |
|--------------|-------------------------|
| First Layer | Stericoat 310 Reparatur |
| Second Layer | SteriCoat 510 Panzerung |
| Third Layer | SteriCoat 520 Oberste |

SteriFloor Beschützen

Food grade antimicrobial, fast curing premium floor. Ideal for high wear areas with heavy foot traffic, and medium forklift traffic. Good impact and chemical resistance.

| | |
|--------------|-----------------------|
| First Layer | SteriCoat 520 Oberste |
| Second Layer | SteriCoat 520 Oberste |

SteriFloor Schnell

Quick-cure, food grade antimicrobial floor. Excellent for tight downtime windows, suitable for warehouses, packing halls, and processing areas with heavy foot traffic and light to medium forklift traffic.

| | |
|-----------------|-----------------------|
| Complete System | SteriCoat 520 Oberste |
|-----------------|-----------------------|

SteriFloor Keimfrei

Antimicrobial concrete flooring system ideal for laboratories and clean rooms. It provides a hard-wearing surface, with excellent cleaning properties and a great appearance. Has supreme chemical and abrasion resistance & is available in selected colours.

| | |
|--------------|-----------------------|
| First Layer | SteriCoat 330 Solide |
| Second Layer | SteriCoat 350 Wallend |
| Third Layer | SteriCoat 350 Wallend |

SteriFloor Sauber

Antimicrobial concrete protection system ideal for oily floors. It has been designed to overcome the issues caused by heavy exposure to oils, and provides a hard-wearing surface, with good cleaning properties and an excellent appearance. Has good chemical and abrasion resistance & is available in selected colours.

| | |
|--------------|----------------------------|
| First Layer | SteriCoat 320 Durchdringen |
| Second Layer | SteriCoat 340 Konsistent |
| Third Layer | SteriCoat 360 Rutschfest |

SteriFloor System Selection Guide

| 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 |

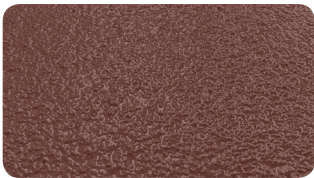
Colours



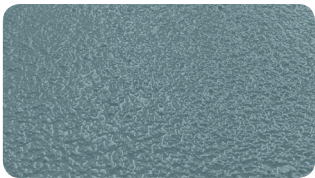
N35 Light Grey



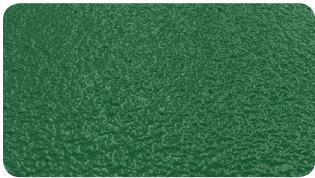
N11 Pearl Grey



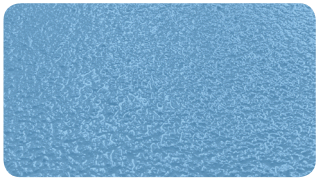
N63 Red Oxide



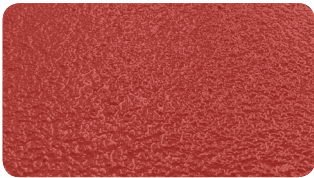
B43 Grey Blue



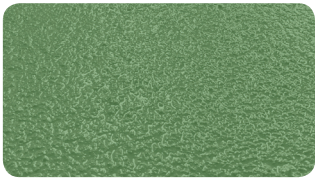
G13 Emerald



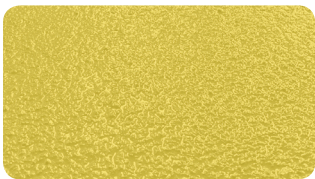
B41 Bluebell



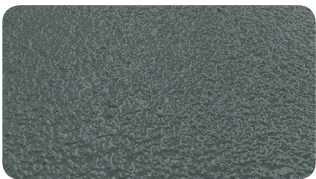
R14 Waratah



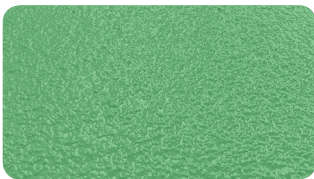
G24 Fern Tree



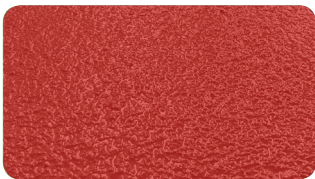
Y26 Homebush Yellow



N65 Graphite Grey



G37 Beanstalk



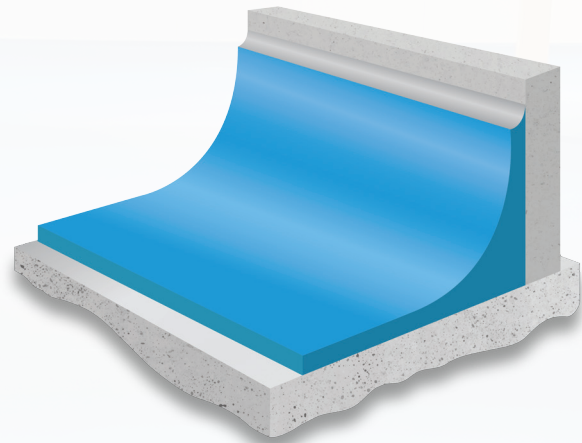
R13 Signal Red



SteriCove Solution

Food grade coving

- Prevents water seeping under the wall
- The curved surface makes it easy to clean & maintain
- Eliminates cracks and bacteria growth
- Meets stringent regulatory requirements





For more information visit www.alliedfinishes.com
or contact our dedicated technical sales team on +61 2 6352 1597

If you have drawings or a tender document you would like to discuss please email helpdesk@alliedfinishes.com