Commercial Kitchen Flooring

Very heavy duty food grade floor screed

BS 8204-6 FeRFA Type 8 Heavy Duty Screed Flooring

Industrial Floor Treatments (Stone) Ltd

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Commercial Kitchen Flooring - Type 8 very heavy duty polyurethane resin screed

Temperature resistant for cleaning, spillages and discharges up to 120oC

Description

A very heavy duty, anti-slip, trowel applied polyurethane resin screed for application onto concrete and polymer modified cementitious screeds. A hard wearing, seamless, durable floor with excellent resistance to impact, abrasion and chemical spillages.

Thickness

6mm heat resistant up to 70oC 9mm heat resistant up to 120oC.

Appearance

Matt anti-slip finish available in a range of colours

Benefits

- High temperature cleaning up to 120oC
- Slip resistant in dry and wet conditions
- Non-tainting
- Seamless
- Very high chemical resistance.

Typical Uses

May be used as a seamless, hard wearing, anti-slip, coloured floor screed in many industries including commercial kitchens, pot-wash areas, cheese production, dairy processing, abattoirs, meat, poultry and fish processing plants, commercial kitchens, breweries, distilleries and soft drinks manufacturing.

Traffic

Suitable for high impact and severe heavily loaded traffic.

Application Conditions

The building must be wind and watertight. The ambient temperature should be 10oC or higher and the concrete floor slab temperature not less than 5oC.

New Concrete Floors

Minimum 7 days old and visibly dry

Existing Concrete Floors

All surfaces to be in a clean, sound and dry condition.

