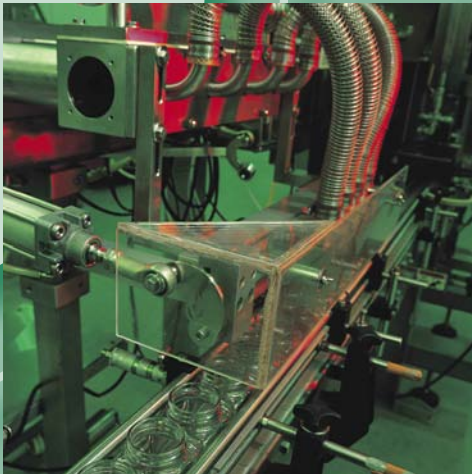


# FOOD MANUFACTURING FLOORING



**DUR-A-FLEX**  
INNOVATION FROM THE FLOOR UP



*Seamless flooring for seamless production*

*Worker protection and food safety are critical in this highly regulated market.*

Food processing is a multi-trillion dollar industry that's an essential part of everyday life. Bakeries, meat and poultry plants, bottling lines, dairies, canneries and breweries need flooring systems formulated to withstand hot cooking oil, grease, food and mineral acids, strong alkalis and acid-based cleaners. Worker protection and food safety are critical in this highly regulated market. That's why Dur-A-Flex® floor and wall systems are the first choice for many top food processors.

Dur-A-Flex offers a complete range of tested and proven urethane, epoxy and methyl methacrylate (MMA) flooring systems and components that meet or exceed FDA, USDA, NSF, OSHA, FSIS and HACCP requirements. In fact, there's an ideal system for each area within your food processing facility.

Properties that food processing companies look for in a commercial flooring system include: slip resistance, the ability to withstand thermal shock, antimicrobial capabilities, chemical and stain resistance, cleanability and easy maintenance, waterproof membranes for multiple story facilities, floor systems that can go over quarry tile, lasting durability, seamless construction and sanitary surfaces that won't harbor dirt, dust or germs. Dur-A-Flex flooring systems perform in the harshest production environments. A seamless solution to tile, epoxy or bare concrete that often erode, leaving you to continuously replace sections of the floor and incur downtime and revenue loss.



## Bakeries and Confectionery

Bakery and confectionery facility floors are subject to oils, sugars, flour and water making them slippery while providing all of the ingredients needed to form the bacteria that will attack lesser floors. Extremely durable and tolerant to higher temperatures, our seamless cementitious urethane provides protection from harsh cleaners and washdowns, while providing a sanitary, slip resistant surface to help prevent slip and falls.



## Meat and Fish Processing

Meat and fish processing facilities are exposed to grease, oil and blood as well as aggressive cleaners and frequent wash-downs. Floors must be easy to clean while incorporating a slip resistant texture in order to keep wet floors safe and sanitary. A seamless cementitious urethane floor provides the protection, durability and sanitation needed. For increased sanitation and protection, add an integral cove base that transitions directly to one of our seamless wall systems.





### Beverages and Bottling Lines

Production and bottling lines in the Beverage industry require a sanitary environment capable of tolerating heavy equipment, machinery and vibration. Floors need to stand up to the cleaning agents used to keep equipment sanitized while resisting staining or chemical attack.



### Kitchens and Production Lines

Industrial kitchens and production lines are the center of the action for food processing facilities. The heavy traffic and exposure to the daily barrage of grease, oil, sugars and other foodstuffs, demands a floor that stands up to bacteria while withstanding the daily cleaning required to keep equipment and the rest of the process sanitary.



### Freezers and Cold Storage

Freezers and cold storage areas present a unique challenge. Besides needing to be easy to clean and sanitize, they require a floor system that can be installed at lower temperatures in order to minimize downtime or to prevent the risk of having products spoil.



### Satisfied Dur-A-Flex customers:

- Birchwood Foods
- Cott Beverages
- Fieldale Farms
- Fresh Direct
- General Mills Corporation
- Nestle Carnation
- Northwest Seafood Processors
- Unilever

For information about our complete line of food manufacturing flooring products, please call us or visit our website today.

**800-253-3539**

**[dur-a-flex.com](http://dur-a-flex.com)**

No one makes it easier to select, specify and install high performance flooring systems than Dur-A-Flex®. Every step of the way, you'll experience superior customer service, professionalism and expertise as well as finely tuned processes—all the essentials which contribute to a solid business relationship.



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