

# RESTAURANT & FOODSERVICE FLOORING



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



*Make every service a command performance.*

*Kitchens are the cornerstone of any foodservice operation and when they're running smoothly, everything else runs smoothly.*

Restaurants and foodservice operators are a part of a fast-paced and demanding industry that generates hundreds of billions of dollars each year and have employment numbers that rank among the largest of any industry. Long hours and staffing issues provide a full menu of things to worry about. Whether an independent operator or leading chain, the challenge is to keep business running efficiently and profitably.

Kitchens are the cornerstone of any foodservice operation and when they're running smoothly, everything else runs smoothly. Achieving this is no simple task considering busy cook and fry lines, prep areas and dishwashing areas are subjected to conditions that can cause floors to fail, leading to business interruptions. Floors face elevated temperatures, grease, oils, water and foodstuffs that create a slip/fall risk, a leading cause of worker compensation claims. This same mix of residual foodstuffs, grease, oil and moisture provides the breeding ground for the most common bacteria found in foodservice – *Pseudomonas aeruginosa*. Aside from the obvious risk of infection, this bacteria actually produces organic acids that attack lesser floors and can cause them to fail.

At Dur-A-Flex, we understand these challenges as well as the need for seating areas that create an atmosphere that connects

your customers with your theme. That's why we offer a wide variety of colors, looks and textures. Floors need to be attractive and complement design while standing up to high traffic. Stain resistance is a must in order to keep those inevitable spills from becoming ugly stains on the floor.

For chain operators, flooring that can be installed quickly and consistently is critical to meet your construction schedules and your planned openings for the year. With products that can be installed overnight and our ability to install floors over 5-7 day old concrete, you'll be sure to keep new locations opening as planned.



## Kitchens

Kitchens present the biggest challenge while being the center of the action. You need a system that can meet the needs of a fast-paced kitchen while providing protection from slips and falls. High temperatures around fryers along with grease and oil not only make floors slick, it is a key ingredient that leads to flooring failures.

Bacteria that forms and is often found in grout lines, produces acids that will break down grout lines and cause tiles to pop out creating trip hazards and potential citations from health and safety officials. Dur-A-Flex® seamless floors eliminate this common problem and can be installed overnight and, in many cases, avoid downtime and lost revenue.

## Seating Areas

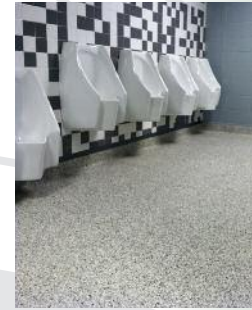
Now you can select floors that offer the style and good looks consistent with your theme and décor without making sacrifices on performance. In dining and seating areas, floors need to resist staining from the spills that happen day to day while holding up to all of the wear and tear customers bring through the doors... and do it all while still looking new. Slip resistant and easy to maintain, Dur-A-Flex seamless floors are "the special of the day."





## Restrooms

Clean, attractive and easy maintenance are the three must haves for restroom floors. Customers form opinions about your business based on how well-kept the restrooms are. Keep them looking great with a floor that is slip resistant, available in a wide range of colors and styles and eliminates hard to clean grout lines.



## Bars

The constant hustle and bustle of moving from customers to wait staff in tight quarters that typically include a dishwasher, makes slip resistance a must have in bar areas where steam and water prevail. And because the bar area is visible to customers, floors need to be good looking, resist staining from spills and be quick and easy for staff to clean.



## Freezer and Coolers

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



For information about our complete line of restaurant and foodservice flooring products, please call us or visit our website today.

**860-528-9838**

**[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, Inc. 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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