



**PSC**  
Flooring Ltd.

industrial flooring contractor

Food Grade Flooring

# Beverage & Brewery





# Versatile flooring solutions for for the Beverage & Brewery industry

Breweries Including Beer and Cider Production, Wines, Spirits and Whisky  
Distilling, Maltings, Soft Drink



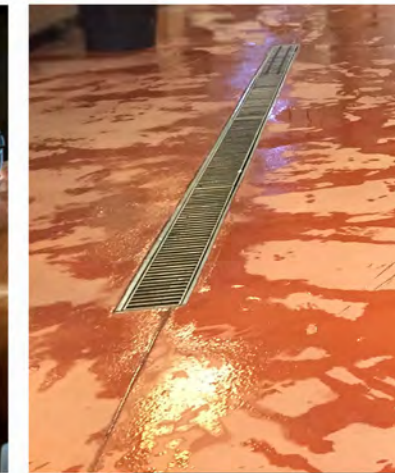
Heavy duty & impact resistant



Hygienic & seamless



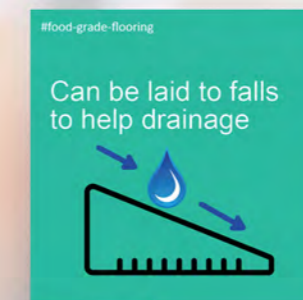
Thermal shock resistant



Anti-slip in wet areas

Heavy-duty polyurethane RT or HF screed applied at 6mm or 9mm is the normal choice for food & drink manufacture flooring because it is:

- **Hygienic and seamless** - does not support bacteria and microbial growth
- **Hard wearing and robust**
- **Totally Impervious** - able to withstand organic acids
- **Thermal shock resistant** - able to withstand direct temperatures up to 120°
- **Inbuilt anti-slip properties**
- **Can be complemented by coving**
- **Can be laid to falls to help drainage**

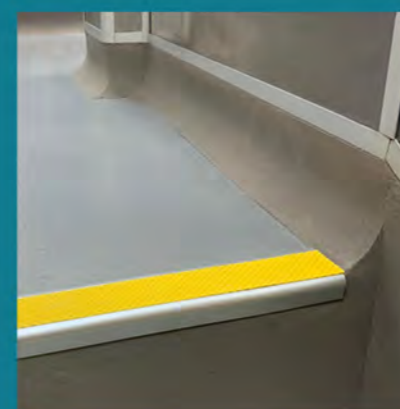
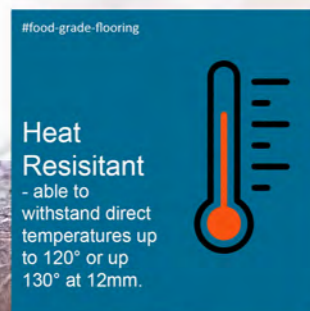


## Anti-Slip Can be laid in falls

Wet production areas in the food processing industry can be subject to milk, grease, fat. Polyurethane resin screeds offer excellent slip resistance in the wet and can be laid to falls to help drainage helping to meet high health and safety standards.

## Hygienic and seamless Can be complemented by coving

Coving is a seamless connection between the floor and the wall/vertical surface creating "one surface". The addition of coving allows the floor material to extend seamlessly up the walls – it is recommended that a 100mm high coving is added to food safe screed flooring to create a link between the wall to floor finish and equipment toe-kicks (toe kick/floor junctures).







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