



PSC
Flooring Ltd.

industrial flooring contractor

Food Grade Flooring

Cheese & Dairy industry



Versatile flooring solutions for for the Cheese & Dairy industry

including all elements of the milk, yogurt, cheese, Icecream industry including lactose-free and fortified soy products from Dairy Farming, Dairy processing, packaging and warehousing.



Heavy duty & impact resistant



Hygienic & seamless



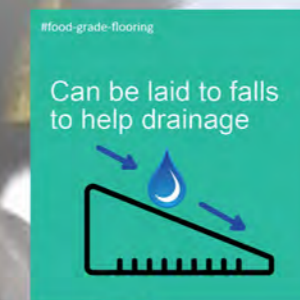
Thermal shock resistant



Anti-slip in wet areas

Heavy-duty polyurethane RT or HF screed applied at 6mm or 9mm is the normal choice for the Meat, Poultry & Fish industry 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**

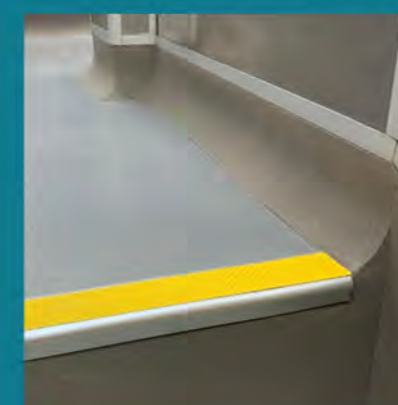
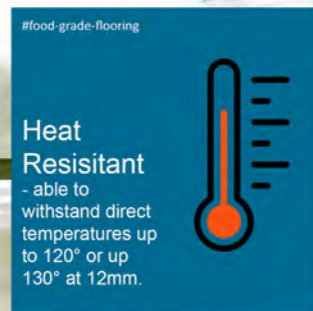


Anti-Slip Can be laid in falls

The Dairy and Cheese industry has an abundance of Wet production areas that are subject to milk, grease and 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).





Hygienic & Seamless
- does not support bacteria and
microbial growth

Food Grade Flooring

- Hygienic and seamless
- Hard wearing, robust & totally Impervious
- Thermal shock resistant
- Inbuilt anti-slip properties
- Compliment with coving
- Can be laid in falls

Holker Farm

A cheese manufacturer in Cumbria

120 sqm Cheese Production Facility

In order to prepare the floor the whole surface was ground back using a diamond grinding preparation system.

Two coats of Resdev Pumaprime DPM were laid. After that, the falls were built by hand with Resdev Pumabulk Polyurethane mortar compound.

Once the preparations were complete and dry, the final flooring finish of 6mm Resdev RT polyurethane screed in a dark grey was hand applied, laid to falls so water would run to the drains.

As a finishing touch a 100mm high coving in a matching dark grey was applied to the perimeter of the floor.

This involved laying a plastic trim 100mm high around the room and then hand forming the Resdev Polyurethane CG cove system with a 50mm radius up to that trim.



“ Installing the falls has meant that the whole floor area is much less slippy and the water naturally drains away to the central drain. In the Cheese manufacturing process, we wash down the floor multiple times a day and hence the falls have made this process much less time consuming.

Mr Martin Gott - Holker Farm





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