



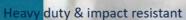


Versatile flooring solutions for for the Commercial Kitchens

including Food Storage areas including walk-in refrigerators, Food Preparation areas, Potwash and Service/Pick-up points for Restaurants, Hotels, Nursing Homes, Take-aways, etc.







Hygienic & Seamless







Thermal shock resistant



Anti-slip in wet areas



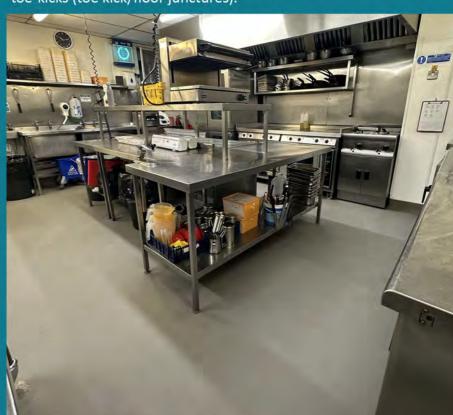


Anti-Slip Can be laid in falls

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).





Food Grade Flooring

- Hygienic and seamless
- Hard wearing, robust & totally Impervious
- Thermal shock resistant
- Inbuilt anti-slip properties
- Compliement with coving



RAF Fairford

RAF base in Swindon

465 sqm Commercial Kitchen

The Mess Kitchen floor area was prepared using a diamond grinding floor surface preparation machine. The area was then vacuumed clean to remove all residues and dust with 110v triple motor vacuum and primed using Resdev Pumaprine Damp Proof epoxy resin primer. The area was finished off with 160 linear meters of 100mm high Pumadur CG polyurethane cove, in a matching dark grey. A nominal 6mm Resdev RT polyurethane screed was laid in dark grey and the floor was finished with Resdev DD polyurethane clear seal coat and 100mm high Pumadur CG polyurethane cove in a matching dark grey.

The stores area was prepared using a diamond grinding floor surface preparation machine. The area was then vacuumed clean to remove all residues and dust with 110v triple motor vacuum then received a Resdev Pumatect epoxy resin coating system in a matching, dark grey.

The job was completed over a number of phases to accommodate the clients build schedule and other onsite trades.

PSC Flooring have been exceptionally accommodating through this process, the job has been carried out to a very high standard and we are extremely pleased.







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Speech House Hotel

A former 17th-century hunting lodge set in the heart of the idyllic Royal Forest of Dean

90 sqm Commercial Kitchen

The existing layer of sheet vinyl was uplifted, exposing a layer of latex and adhesive. The layer of latex and adhesive was removed from the quarry tiles beneath using a captive double headed diamond grinding machine and a totally enclosed hand held 110v diamond grinder for the edgework.

The area was then vacuumed clean of all residue and dust. 6mm x 10mm saw cuts were made to the door thresholds, around drains and gullies and perimeter of floor area and where necessary to toe in and anchor the screed.

6mm RT heavy duty polyurethane screed An Epoxy resin primer was laid before a 6mm Resdev Pumadur RT polyurethane resin screed was laid in the clients chosen mid grey.

The floor was then complemented by 50 linear metres of 100mm high CG polyurethane coving system.

The food grade flooring system that PSC Flooring have installed has transformed our commercial kitchen.

Gill Hands - Director of The Speech House Hotel







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Madni Food Products Ltd

A specialist food manufacturer, producing a variety of frozen snacks such as: Samosas, Charcoal Sheekh kebabs, Masala fish & more.

680 sqm Commercial Kitchen

The complete area was given a medium shotblast using the 20D shotblasting floor preparation system. The edgework was then cleaned and prepared using a handheld total enclosed 110v diamond grinding machine.

The floor was then vacuumed clean of all residues and any dust before 6mm x 6mm saw cuts were made to the perimeter of proposed area, door thresholds, around drains totalling 104 linear metres to toe in and anchor screed.

The now fully prepared 680 Square Meters then received a nominal 6mm heavy duty Resedv Pumadur RT polyurethane, in the clients chosen textured, matt red.

Once dry a 6mm x 6mm channel was saw cut to existing expansion joints, knocked out and infilled with matching joining compound to mirror through expansion joints, where necessary.

The work was completed in just 8 working days, on time and within budget.

We could not be more pleased with the food grade flooring that PSC Flooring have installed for us, it has completely changed the space.

Mr Hussain - Director, Madni Food Products Ltd







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