



CASE STUDY



Overview

Food grade polyurethane screed has many advantages over other floor coverings in your commercial food preparation and handling spaces. It typically has higher temperature and chemical resistance, less prone to harboring bacteria due to anti-microbial properties, and much more resistant to day-to-day wear and tear. The benefit of a PU flooring solution is that it is capable of withstanding harsh wearing and is resistant to chemical loads or temperature variations.

The client was opening a high-end café and wanted to have a hygienic floor for his kitchen. A self-smoothing, HACCP International certified, smooth, matte antimicrobial treated polyurethane resin floor finish from Flowcrete was specified and approved.



Project Details

Restaurant in Al Khuwair

Area : 100 m2.

System : Flowfresh MF (4–6 mm)

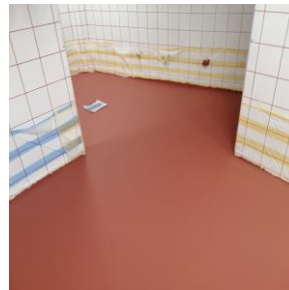
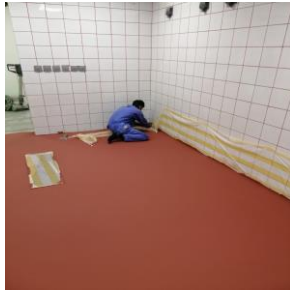
Client : Green Olive

Polyurethane Screed Floor

An antimicrobial agent is homogenously distributed throughout all Flowfresh system to enhance on-site hygiene levels by actively targeting microbes in contact with the floor. Developed in partnership with Polygiene, Flowfresh represents a new generation of antimicrobial flooring. The silver-ion based additive within the system pro-actively prevents / disrupts the growth of microbes on treated surfaces.



Photos



Conclusion

Used extensively throughout the food industry, this totally seamless product from Flowcrete can be covered to ensure the highest standards of hygiene can be achieved after the floor has been laid.

This polyurethane screeds is laid at 4mm for normal use and 6mm for higher abrasion resistance, this highly chemical and temperature resistant floor is stronger than concrete.

We feel proud to be associated with the Client on the project and completing the works assigned to us in time and meeting their requirements and expectation.

System

