

Problem:

Food processing facility floors are constantly exposed to various food by-products, including fats, powders, sugar, hot oils, and acids, all of which can create slippery surfaces and accelerated wear.

In addition, hygiene is often an issue as old / unsuitable floor finishes become damaged, porous or fail.

Then to cap it all, there is often not enough time to re-instate floor finishes using traditional products, which require extended closure and / or other operational challenges

Solution:

Degafloor our partners in floor manufacturing has developed a range of durable and slip resistant resin flooring finishes, which can be installed rapidly and put back into full use **within 2 hours of installation!**

This ultra fast two hour cure time, enables processing facilities to minimise operational disruption, and the seamless finish of all Degafloor systems eliminates hygiene issues.

Degafloor systems offer enhanced detailing in areas where issues occur such as drains and manholes, to provide better performance than most alternative solutions.

www.larsen-contracts.com



Performance Flooring for:

- *Food & Drink Processing*
- *Bakeries*
- *Confectionery*
- *Industrial Kitchens*
- *Cold Stores*
- *Cafeterias*
- *Dry Processing/Packaging*
- *Warehousing*

Features & benefits:

- *Totally seamless and impervious*
- *Exceptionally hygienic*
- *Fully cured in just two hours*
- *Extremely durable and slip resistant*
- *Available in a wide range of colours*
- *Outstanding lifetime value*

For site visit or quotation
please call Eddie Brien 01 834 8255
or email info@larsen-contracts.com

Larsen Contracts are the approved installers for Degafloor systems throughout Ireland.