

# Food & Beverage Processing Floor System

Seamless, wash-down-ready flooring for inspected facilities, plants, and commercial kitchens

## System overview

A seamless resinous floor system for food and beverage environments, selected per zone: 100% solids epoxy with a chemical-resistant top coat for dry and ambient areas, and cementitious urethane mortar for hot wash-down and thermal-shock zones. Installed with integral cove base so the floor and wall line clean as one surface. Phased installation around production schedules, including nights and weekends.

## Typical system build-up

| Layer            | Description                                                                                  |
|------------------|----------------------------------------------------------------------------------------------|
| Preparation      | Diamond grinding to sound, profiled concrete; crack and joint repair; slab moisture metering |
| Moisture control | Moisture vapor barrier epoxy where meter readings call for it                                |
| Body coat        | 100% solids epoxy broadcast system, or troweled urethane mortar in thermal-shock zones       |
| Texture          | Slip-resistant aggregate broadcast, graded to the zone's traffic and wash-down needs         |
| Top coat         | Chemical-resistant polyaspartic or urethane top coat                                         |
| Cove base        | Hand-troweled integral radius cove, typically 4–6 in, coated with the floor                  |

## Typical applications

- Food and beverage processing and packaging areas
- Commercial kitchens, dish pits, and fryer lines
- Coolers, freezers, and loading transitions
- Breweries, dairies, and bottling floors

## Surface preparation

All concrete is mechanically diamond-ground with dust extraction, never acid etched. Deteriorated concrete is repaired before coating. Moisture readings are taken across the slab and the system is adjusted accordingly - coating over a wet slab is the number one cause of floor failure and we do not do it.

## Project notes

- Slip texture is specified per zone - aggressive in wet process areas, smoother where carts need to roll.
- Phased installs keep production running; containment and dust extraction are standard in occupied plants.
- Our commercial portfolio includes a regional food processing facility floored in phases around live production.

Final system selection, thicknesses, and products are specified per project from the manufacturer's current technical data sheets after a site walkthrough and slab moisture readings. This sheet is a general guide, not a quotation or engineering document.