



Edible oil facility

United Kingdom



Project

A food grade heavy duty flooring system was required for an edible oil manufacturing company as part of an upgrade to its production facility.

The floor needed to be capable of providing a hygienic surface in an environment where foodstuffs are produced, whilst ensuring it is non-slip and safe for employees.

The capability of incorporating drainage channels was also a requirement where cleaning fluids may be used.

Substrate: Concrete.

Requirements: To provide a non-slip, durable hygienic surface.

Specifications: Meeting all relevant European Directives.

Client: Edible oil facility.

System

The system chosen was Resuthane™ TG69 polyurethane screed system in Kingfisher Blue, producing a stunning looking food factory which complied with all European Directives.

Resuthane™ provides a hygienic surface, durable and seamless with excellent non-slip properties. It can also accommodate falls in the sub floor and can be applied to incorporate drainage channels.

The system is approved by the Campden BRI Food Research Association for use in the food industry and was deemed as ideal for food and food production environments as it is classed as a non-taint product.



The Sherwin-Williams Difference

By putting our customers first, we know that the innovation, imagination, research and development we put into each and every product will be worth it. You are at the centre of our thinking wherever we operate around the world across five continents whether it is advice, specification or on-site inspection. You are the reason we exist. This is the Sherwin-Williams difference.



To learn more, contact us

Europe & Africa: +44 (0)1204 521771 sales.uk@sherwin.com

Middle East & India: +971 4 8840200 sales.me@sherwin.com

North America: +1 800 524 5979

Asia: +8 621 5158 7798

www.protectiveemea.sherwin-williams.com