

# BAKERY FLOORING

**PROFLOOR EPOXY SYSTEMS** – Specialise in Food and Beverage flooring solutions. Providing Long Term floor solutions for the Baking industry is paramount.

Bakeries are often exposed to a wide range of temperatures, exposed to oils and grease, subject to heavy trolley traffic, and also must be easy to clean without water.

Often humid conditions, combined with lack of hygiene allow bacteria and mould infections to develop.

Our Procrete HD system tackles all of these common issues, and has now become the obvious choice for all kinds of baking businesses, including Large Commercial Bakeries, Commercial Catering, Supermarket Bakeries and smaller Boutique Patisseries

## OUR CLIENTS



# BAKERY FLOORING

## 6mm to 9mm Polyurethane Cement Flooring & Coving

**Procrete HD** is a 6-9mm Trowelled, Epoxy based flooring system, designed for concrete protection in a wide range of industries, particularly in Food and Beverage establishments.

When applied to **Profloor's** stringent application methods, the floor surface can well exceed a 10 year service life with little to no maintenance.

**Procrete HD** is endorsed by HACCP Australia for suitable use within a Food and Beverage facility.

**Slip Resistant** – Variable Textures - Complies with Australian Standards: R9-R13

**Extremely Durable** - Rated at 60mPA Compressive Strength (2-3 times stronger than standard concrete)

**Fat and Acid resistant** – Resistant to a wide range of fats, oils and chemicals, Commonly used in Food and Beverage production

**High Thermal Resistance** - Can resist temperature between -40 and +120, almost double that of traditional Epoxy Floors. Perfect for Low Temp Freezers, or High Temp Cooking Areas & Ovens



### CASE STUDY

#### Sonoma Bakery - Mascot NSW

Profloor had been approached by the construction company to provide a long term flooring solution, able to withstand day to day exposure to heat & oils, commonly found in Bakery plants.

The client had issues in the existing plant where a traditional epoxy floor was installed, and after only 1 year became extremely slippery.

Profloor had specified the installation of a 6mm Trowelled Polyurethane Cement floor, to address the anti-slip issue, aid in cleanliness, and be able to withstand high levels of heat and oil/fat exposure.

The final result - a hygienic, seamless & aesthetic floor finish, which will last for many years to come.

For further technical information, or information on our services, please contact :

Our Food & Beverage flooring representative is Aleks Todorovic (Operations Manager)  
Direct Phone: 0411 533 149

