

# BAKERY FLOORING

PROFLOOR EPOXY SYSTEMS - is a specialist seamless flooring supplier & installer. We specialise in the installation of Epoxy, Polyurethane, Methacrylate and Polyester floor and wall coating systems, predominantly in the Food and Beverage industry.

We have been providing our in house services for over 20 years to some of Australia's largest brand names including Nestle, Carlton United Beverages, Parmalat / Dairy Farmers, Baiada, Coles, Woolworths, etc.

Our extensive experience in the field combined with our unique installation methods has pushed us to the forefront of the industrial flooring market.

## 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** – VariableTextures - 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

**Substrates** - Can be applied to a variety of new and old substrates, including extremely worn concrete as seen in the images below...



### 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

