

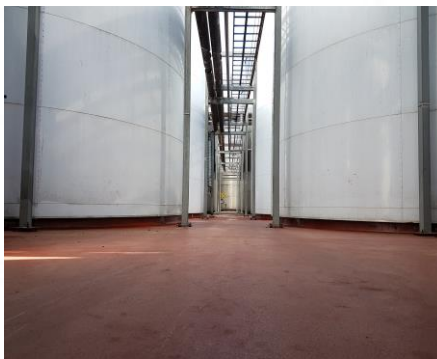
BEVERAGE PROCESSING

PROFLOOR EPOXY SYSTEMS – have a proven track record of servicing Beverage clients in both new and existing site conditions.

Beverage Process Plants, Tank Farms and Packaging Lines are subject to excessive surface moisture, excessive corrosion and often elevated temperatures, all commonly associated with fast degradation of concrete substrates.

Profloor's range of industrial coatings have proven to work in both new build and plant upgrade situations, protecting concrete from attack, whilst providing a safe and aesthetic work environment.

OUR CLIENTS



BEVERAGE PROCESSING

NOMINATED SYSTEM – PROFLOOR EP3

Profloor EP3 is a 6-8mm 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.

Profloor EP3 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)

Chemical and Acid resistant – Resistant to a wide range of chemicals and acids, which are either common bi-products, or otherwise used for cleaning of equipment, tanks and process areas

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

CASE STUDY

Warburn Estate - Griffith NSW

Profloor had been approached by Production Engineers of the Beverage Plant, expressing concerns of the state of the old concrete around the plant, in particular around the tank farms.

The tired and stressed concrete had been worn to steel reinforcement in some areas, and had also exposed a lot of aggregate.

Profloor had specified the installation of their EP3 system, inclusive of a high strength, non shrink, epoxy substrate screed to address the worst damaged areas and covings under tanks.

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

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

Our Food & Beverage flooring representative is Aleks Todorovic (Operations Manager)
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