

COMMERCIAL KITCHENS & BARS

For close to 25 years, PROFLOOR EPOXY SYSTEMS have worked together with Builders, Fitout Contractors and Foodservice clients to deliver safe and hygienic flooring systems for their food and beverage preparation areas.

Our installations can be seen in many Restaurants, Fast Food outlets, RSL Clubs, Pubs and Bars, Aged Care Facilities and hospitals across Australia.

Our hygienic, integral flooring and coving systems meet all Australian Standards, Food Authority and HACCP Standards for Food Preparation areas.



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FAST FOOD RESCUE - NSW

PROFLOOR EPOXY SYSTEMS, were called upon to visit a recent floor that had been resurfaced by another contractor. The original surface was already badly corroded by Animal Fats and Hot Cooking Oils. The contractor simply ground the floor and applied a thin layer of epoxy over the surface, trapping the grease and oil underneath.

After lengthy testing and consultation with the client, Profloor had recommended the following steps for complete remediation,

- Complete removal of floor finishes and screeds to original concrete substrate (up to 100mm thick)
- Regrading of falls to suit existing drainage layout
- Installation of new covings and arrowhead trims to meet existing wall finishes
- Installation of an 8mm, trowelled flooring system with high chemical and fat resistance, completed with an R12 Slip rating
- Post Project, Maintenance and care plan implementation



**The transformation of a severely damaged kitchen*

For further technical information, or information on our services, please contact our office on (02) 9674 7457

