

MEAT & POULTRY PROCESSING

PROFLOOR EPOXY SYSTEMS – Specialise in Installation and Refurbishment of Wet Process areas. Our experience in Meat and Poultry is quite extensive across Australia.

Our flooring systems are designed to provide an extreme degree of mechanical wear, providing long anti-slip service life, whilst still performing under ultra aggressive environments typically associated with Abattoirs, Poultry Processing, Packaging, Cold storage and Warehousing.



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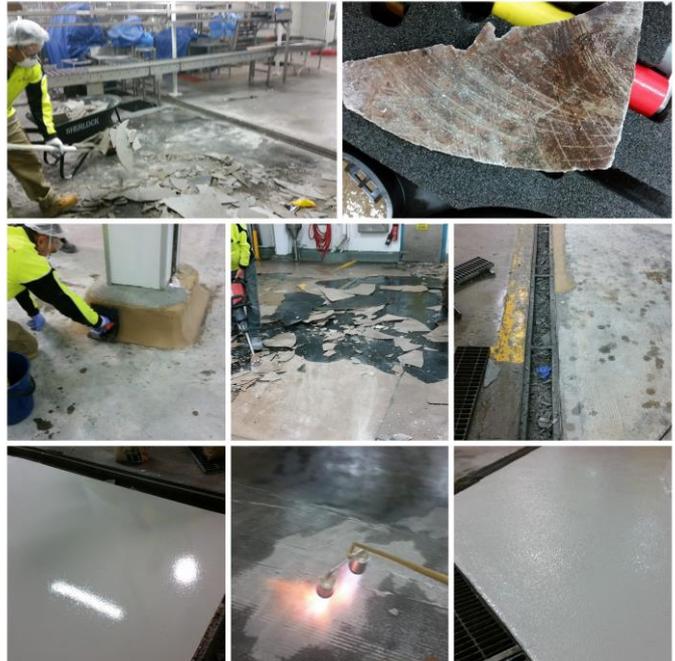
PROFLOOR EPOXY SYSTEMS – Were engaged by a prominent meat/poultry processor to fly across the country to reinstate various key areas of their production floor, which were failing, after numerous attempts at reinstatement by local contractors.

Tight weekend deadlines, combined with excessive moisture and demolition requirements, meant that a large part of the Profloor team were flown over to take part in the remediation process over a number of weekends.

Profloor recommended:

- Complete removal of existing failed coatings
- Scarifying of original concrete substrate to achieve a mechanical profile
- Removal and replacement of existing covings
- Mechanical heating of concrete substrate to minimise moisture
- Installation of our 9mm thick, Procrete HD flooring and coving system, complete with Progrid Anti-slip for prolonged slip resistance
- Works to be programmed into 200m² lots, to ensure handover for production within a 48 hour window, from commencement to product cure / production commencement

EXTREME SURFACE REMEDIATION PROCESS WET PRODUCTION / WEEKEND SHUTDOWN



The various processes involved in a successful Wet Area refurbishment, During a short weekend maintenance shutdown.

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