

Stonclad UF is Optimal Floor for Leading US Meat Processor

Products Used: Stonclad® UF

Application Area: Processing rooms; cryovac room; freezer corridor.



PROBLEM

Floors for meat processing and packaging rooms must withstand heavy-duty conditions and cleaning, organic and chemical acids, as well as operating conditions between 40 and 50°F. The environment is wet and requires superior slip resistance.

SOLUTION

With flint aggregate mixed into the mortar matrix, Stonclad UF continues to present texture as the floor wears, so it consistently provides slip resistance over time. This polyurethane flooring system is suitable for low-temperature environments, offers thermal shock/cycling resistance, chemical resistance, and withstands impact and traffic. It can also be installed quickly, reducing downtime for food manufacturers.

DESIGN ELEMENTS

Slate and steel gray

Flint aggregate mixed into mortar matrix for consistent texture

“Out of all the floors I’ve seen, nothing stands up to our harsh, wet, greasy environment while maintaining a consistent texture like this system. We are extremely pleased to work with Stonhard.” - Facility Manager

OUR CERTIFICATIONS & MEMBERSHIPS

Stonhard products for food manufacturers are certified food safe by HACCP International. Stonhard is a member of the U.S. Green Building Council and is on the Manufacturer Advisory Panel for the HPD Collaborative.

THE STONHARD DIFFERENCE

Stonhard is the unprecedented world leader in manufacturing and installing high-performance seamless, resinous floor, wall and lining systems. With more than a century of experience, Stonhard provides its customers with a single-source warranty covering both products and installation.

