



DURABLE & HYGIENIC: A FLOORING RECIPE FOR SUCCESS

Stonhard's seamless flooring systems protect every area in your food and beverage industry.

PRODUCTS & INSTALLATION

Stonhard formulates and installs durable, hygienic, seamless floors and walls designed to tackle the specific demands of food manufacturers. Our non-porous floors are HACCP International certified, tailored to your facility, and installation is scheduled according to your timeline, prioritizing minimal disruption and downtime.

THE PERFORMANCE YOU REQUIRE

Stonhard floors provide a wide range of performance benefits, customized to your needs:

-  Chemical resistant
-  Abrasion resistant
-  Anti-microbial
-  Slip resistant
-  Thermal cycling/shock resistant
-  Easy to clean

THE DESIGN YOU DESIRE

Stonhard provides a wide range of color choices, including customizable logos and safety line markings. With various textures available, our floors offer improved grip and safety, especially in wet or oily environments. Stonhard's seamless, hygienic design prevents the accumulation and growth of bacteria on your floor.

THE EXPERTISE WE PROVIDE

More than a century of manufacturing and installing seamless floors. We meet safety regulations and honor specifications. Our direct sales force along with the Architectural, Design & Engineering Team and Construction Management Group, work with you from product recommendation to final walkthrough.

OUR CERTIFICATIONS

Stonhard floors for the food & beverage industry carry an HACCP International certification. We are a proud member of the U.S. Green Building Council, the Manufacturer Advisory Panel for the HPD Collaborative, and are listed with mindful MATERIALS (mM).



stonhard.com

800.257.7953