

Requirements of floor for slaughterhouses in a meat processing factory

1. Strength
 - ◆ Minimum C25, suitable for heavy traffic, wear resistance and corrosion resistance to avoid fast weathering
 - ◆ Good impact resistance, since the hooks often fall down to make damage
2. Slip resistance
 - ◆ The oils, greases and flood are often sticky and slip during meat processing
 - ◆ In workshops of pickled foods, the oils and greases are also found on the floor
3. Leakage and moisture resistance
 - ◆ Daily cleaning with hot water or high-pressure water
 - ◆ There is a lot of steam during the production
4. No cracking, no hydrops
 - ◆ Bacteria can hide in the cracks which doesn't meet the hygiene requirements
 - ◆ Hydrops makes the floor damaged, corroded easily
5. Strong wear resistance
 - ◆ Trolley and forklift transportation with hard PU, Nylon and rubber tires must be considered, which may lead road erosion, exposed sand, and then the hygiene problems
6. Easier cleaning of the surface
7. Bases and acids resistance
 - ◆ Bloodletting between: flood accelerator is acidic to damage the floor
8. Convenient for repair
 - ◆ Continuous production requests the repair work at damp environment without shut down
9. Quality guarantee
 - ◆ 5 years quality guarantee, repair free of charge if the damage is not man-made; technical support after 5 years, paid service
 - ◆ 10 years for use without big damage, otherwise the repair work is free of charge