



Midland Meats

United Kingdom



Project

Midland Meats gave Sherwin-Williams a brief that the floor finish would have to provide a long-term cleanable solution, be laid to a slight fall in the floor and be able to incorporate the drainage channels situated in the substrate.

The system also required high levels of anti-slip as the floor surface is almost constantly wet due to the facilities cleaning regime and production.

Substrate: Concrete.

Requirements: To provide a long-term, cleanable solution.

Specifications: Meeting all relevant environmental and health and safety regulations.

Client: Midland Meats.

System

The solution was Resuthane™ TG69, a polyurethane screed system that has a long life expectancy of 10 years as a minimum. It also can be laid to falls and easily incorporate the existing drainage channels.

This system provided a surface with high levels of anti-slip suitable for both dry and wet conditions. Another important factor in choosing Resuthane™ TG69 is the classification as a food safe product by Campden BRI, meaning that the system could be installed around production, keeping costly shutdowns to a minimum.

The result was a floor system that was delivered on time and on budget. It will also provide a working environment in which production staff can work safely for many years to come.



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