

Flowcrete

for the world at your feet

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CONTACT OUR
EXPERT TEAM
TODAY!



ISO 22196



HACCP INTERNATIONAL CERTIFIED ANTIMICROBIAL CEMENTITIOUS URETHANE



Flowcrete Americas' HACCP International and ISO 22196 certified cementitious urethane flooring materials have been evaluated through third party testing methods for physical, chemical and microbiological food safety risks and classified as food-safe for use in wet and dry processing areas.



Contains a silver-ion antimicrobial, Polygiene®



Positively textured profile to minimize slip risks



Allows safe transmission of water vapor from the slab below



Protects against chemicals, fats, hot oils, sugar and acids



Resistant to intermittent temperatures of up to 250°F



Minimal surface joints ensure the floor is easy to clean



Part of
The Euclid Group

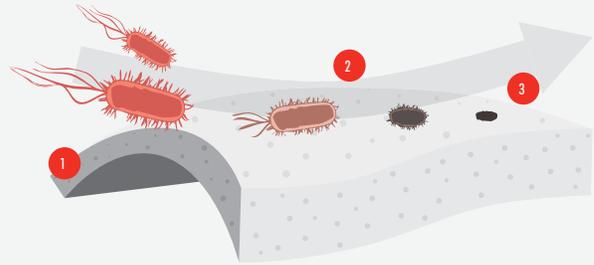


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Flowfresh - Antimicrobial Cementitious Urethane

FLOWFRESH SYSTEM	THICKNESS	DESCRIPTION
Flowfresh SL	1/8" - 3/16"	A slurry broadcast, cost effective cementitious urethane floor screed
Flowfresh MF	3/16" - 1/4"	A self-leveling, smooth matte cementitious urethane floor screed
Flowfresh Ultra Flakes	3/16" - 1/4"	A cementitious urethane and polyurea floor system containing decorative flakes
Flowfresh SR	1/4" - 5/16"	A slurry broadcast and highly slip resistant cementitious urethane mortar
Flowfresh SRQ	1/4" - 5/16"	A slurry broadcast cementitious urethane mortar with quartz aggregates
Flowfresh TZ	1/4"	A trowelled cementitious urethane terrazzo containing flint aggregates
Flowfresh HF & RT	1/4" - 3/8"	Heavy-duty trowelled cementitious urethane floor mortars
Flowfresh IF	3/8" - 1/2"	An iron-filled trowelled cementitious urethane mortar
Flowfresh Cove	1/8" - 3/16"	A cementitious urethane coving mortar

How Does Polygiene® Work?



- 1 The silver ions are homogeneously distributed throughout the floor
- 2 Silver ions migrate to the surface
- 3 They protect the surface from degradation caused by microbial growth

BACTERIAL RESISTANCE (ISO 22196)

SARS-CoV	✓	Salmonella Typhi	✓
MRSA	✓	Enterococcus Faecalis	✓
E-coli	✓	Staphylococcus Aureus	✓
Listeria	✓	Streptococcus Pyogenes	✓
C.difficile	✓	Pseudomonas Aeruginosa	✓
Proteus Vulgaris	✓	Campila Bacta	✓



Meat, Poultry & Seafood



Dairy & Cheese Processing



Bottling Plants & Brewhouses



Catering Kitchens



Healthcare Environments



Pharmaceutical Facilities

Book A FREE AIA CES Registered Lunch & Learn Seminar

Our new Lunch & Learn Seminar ensures architects, engineers and food manufacturers are armed with all of the information they need to specify floors that not only withstand the difficult conditions and surface criteria found in food plants, but that actively protect the surface from failing!

TO BOOK...

email us at
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