Resuthane continues to be the best choice for food industry

Resuthane TG69 polyurethane screed has been applied in the main processing area, for a leading lamb abattoir Hammer International at Newport, Gwent. The floor is subject to frequent, heavy duty pressure washing as well as high impact, production usage.

Resuthane TG69 provides an anti-slip finish and at 9mm thickness can be pressure washed with hot water and steam cleaned in addition to outstanding chemical resistance. The inherent properties of Resuthane made the product ideal for the Hammer application.

Hammer International Ltd reported: “We decided to start with one area, as laying a floor system throughout our premises is a large project and one that we needed to be sure would be right. I would have no qualms in recommending the system and contractor to anyone as they did such a brilliant job and provided such a great product solution and we will definitely be giving them more work in the near future”

Resuthane is used throughout the food industry in heavy duty applications including breweries, meat production, bakeries and dairies.

July 2005

RESIN SURFACES LTD
Titan House, Lowick Close, Hazel Grove, Stockport SK7 5ED
T: 0161 483 1232 www.resinsurfaces.co.uk