



RESIN SURFACES LIMITED

## **RSL gives hotels and restaurants 5 Star floors**

North West manufacturer, Resin Surfaces Limited (RSL), is proving itself to be the connoisseur's choice of resin flooring. Its product range is now a fixture in some of the UK's best hotels and restaurants, including The Savoy, The Mayfair and the Michelin-starred Bath Priory Hotel and Restaurant.



RSL's flagship products in these areas are Resuthane TG69, a water-based polyurethane resin screed, and epoxy resin screed Resucrete. Both are ideal for the kitchen environment as they provide a hard-wearing hygienic floor surface that can survive aggressive cleaning methods.

As a polyurethane-based product, Resuthane TG69 is non-taint and highly resistant to chemical attack. Another key strength of the product is that it can also be steam-cleaned and withstand boiling water: both key considerations in a busy kitchen.

Resucrete is an anti-slip epoxy-based alternative that provides similar levels of resistance to chemical and bacterial attack.

Formulated to meet all the day-to-day challenges encountered in food preparation, RSL's product range will furnish a kitchen with an anti-slip, seamless floor finish that leaves no cracks or joints in which bacteria can multiply. And which can also be mechanically cleaned.

RSL managing director, Ivy Wroe, commented: "Hygiene is a critically important issue in hotel and restaurant kitchens. After all, the last thing anyone wants to take home from a meal out is a stomach bug. Ensuring that kitchens can be cleaned to satisfactory standards is crucial – and one of the best reasons for installing a polyurethane floor."

Ivy concludes: "As the foundation of a hardwearing, hygienic floor Resuthane TG69 has been developed to be the best in the business. We are delighted to see it so widely adopted in the restaurant business and look forward to Resuthane finding a home in far more kitchens."

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