

FOODSAFE FLOORING

- **health and safety compliant**

The Ryebrook Resins **FoodSafe** flooring system has been developed to specifically meet current Health and Safety regulations for food production facilities, restaurants and commercial kitchens. Providing a completely seamless finish the threat of microbes and bacteria being harboured in hard-to-clean joints is removed. Formulated to withstand the heat of steam cleaning, the impervious finish is simple to clean to a high standard of hygiene whilst risk of thermal shock damaging the floor during the cooking process is also significantly reduced.

- **comprehensive protection**

Further improving hygiene levels Ryebrook recommends a radius cove skirting around the perimeter of a room, creating a seamless wall/floor join. Offering the best possible customer and staff care, a slightly textured, slip-resistant finish can be added to the floor.

- **fast installation**

With Ryebrook's professional team of installers a resin floor can be laid surprisingly quickly and to minimise downtime in larger production environments the floor is laid in sections.

- **an aesthetic option**

Increasing the functionality of the floor, Ryebrook offers a range of twelve colourways, allowing demarcation of specific areas and walkways, as well as producing an aesthetically attractive finish.

- **testimonial**

"We have worked with Ryebrook Resins on two previous occasions when refurbishing Chinese restaurants," explains Michael Tam of the main contracting firm, Tam & Co. "Their **FoodSafe** floor is exceptionally hard-wearing, giving the ideal finish for any area which has to work to stringent health and safety guidelines."

For further details please contact:-

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