

PRACTICAL FLOOR FOR FOOD RETAILER

The busy Makro cash and carry store at Charlton was recently refurbished, with particular focus being on the fish and meat area where Ryebrook Resins was contracted to lay a practical and hardwearing, seamless resin floor.

Ryebrook was able to offer the floor finish in two unique colours to match Makro's in-store branding, with a deep red for the meat area and green for the fish. Open for trading throughout the refurbishment, the installation of the floor was successfully fast-tracked, ensuring it was completed to deadline.



“Hygienic and easy to clean, a resin floor is ideal for heavy usage situations where food products are being sold,” comments Tony Hills, MD for Ryebrook. In addition, it offers excellent resistance to damage from loading as well being abrasion resistant.

The sub-floor in the meat and fish retail space at the Charlton store was an uneven combination of new concrete base and an old cement and sand screed.

Ryebrook prepared and keyed the concrete base in the usual way using a hand diamond grinder with vacuum attachment whilst the cement and sand screed was rotary sanded.

Two coats of damp proof membrane were then laid, with the second coat being scattered with aggregate to get a suitably keyed surface.

The Ryescreed Quartz resin screed was hand laid at 4mm thickness and finished with two coats of the clear seal, with additional coloured aggregate sandwiched in between, providing additional slip resistance.

Makro is a unique out of town wholesaler offering a food and non-food product mix to its registered card-holding customers. Since its inception in the UK in 1971, Makro has expanded to incorporate 33 purpose built retail outlets across the country.

Ryebrook is discussing possible further flooring refurbishments with Makro's Architects, Leach Rhodes Walker.

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