

Flooring for kitchens, Food Processing, Food Production and Catering Premises



The ultimate fast track resin system

Robex Gauteng | Robex Western Cape | Robex Kwa-Zulu Natal | Robex Australia

Food Safe Flooring System

The preparation, cooking and serving of food and beverages for human consumption must be conducted in a hygienic environment. Now more than ever, working surfaces in food preparation areas are under scrutiny.

Essential Requirements

- All surfaces must be easy to clean and sterile
- Aesthetics must be pleasing and surface finishes light in colour
- Preparation and processing areas must be non-slip under wet conditions
- Surfaces must be able to withstand aggressive cleaning and sterilising regimes including steam cleaning
- Floor surfaces must be laid to effective drainage
- Floor surfaces must be tough and durable, able to withstand foot traffic and steel wheeled trolleys
- Surfaces must be non-staining, non-dusting and biologically inert
- Vertical and horizontal interfaces need to be seamless
- Drains and sumps need to be lined and allow free flow of spillage



Our track record...

Thousands of square meters laid and hundreds of job references are testimony to the quality and suitability of the Robex Food Safe System for use in kitchens.

Robex S.A. Food Safe MMA resins offer distinct advantages to owner/specifiers, engineers and contractors alike:

Owner/Specifier

- Fast turnaround
- High chemical and biological resistance
- High resistance to impact and mechanical wear
- Non-absorbent surfaces
- Long service life
- Seamless, smooth or non-slip surfaces
- Highly decorative finish
- May be applied in subzero temperatures
- Overnight installations possible
- Can be applied on old and new substrates of concrete, ceramic tiles and wood
- Suitable for steam cleaning

Engineer

- Fully bonded - reduces risk of detachment/impact/tracking
- Wide temperature range of application
- May be applied at varying thicknesses
- Semi-flexible
- One system for vertical and horizontal applications
- Various degrees of non-slip finishes can be created

Contractor

- Rapid application, up to 250 - 500m² per day (1 crew)
- Applied in the widest range of climatic conditions (-30°C to +35°C)
- Problem solving solution for clients

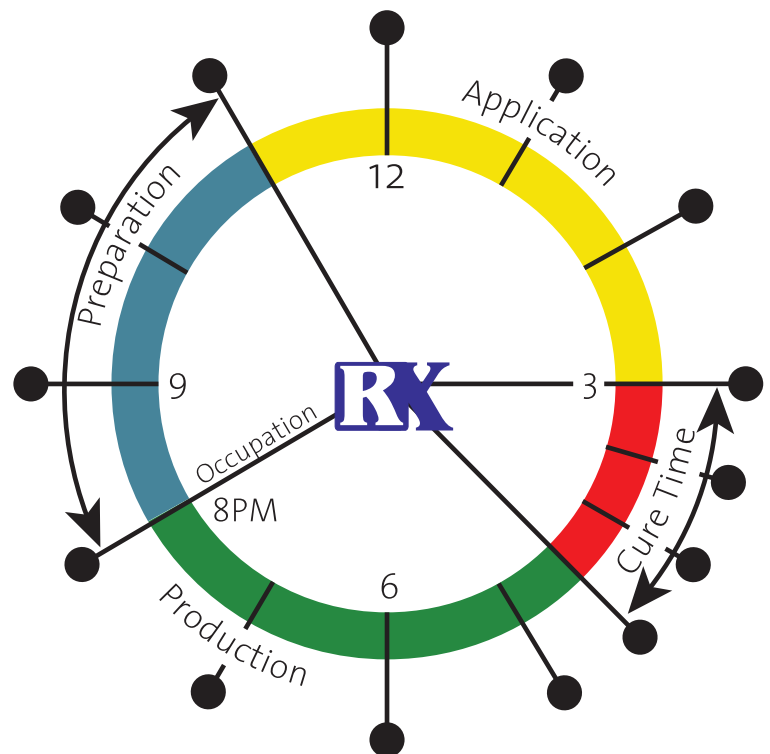
The Robex S.A. Food Safe System will transform your kitchen floor areas overnight, with no disruption to your facility and no loss of income.

The series of images below show a typical industrial kitchen floor with difficult to clean grout lines and damaged tiles. The conventional method of dealing with the problem would be to re-tile. This is not only costly, but also extremely time consuming, resulting in loss of income during the shut down period. With the Robex S.A. Food Safe System, your food preparation area will be up and running again in no time.



Ready for use in 2 hours!

*Always a little faster...
always state-of-the-art solutions!*



Tomorrow's Floor - Today!



Some of our clients include:



Crown National
Southern Sun
JHB Zoo

Drake & Skull
SAPPI Group
Roche

University of Johannesburg
Zinchem
Matla Colliery
Goldfields
Daybreak Farms
American Embassy
Dunlop
Melbourne Zoo

Element Six
Scaw Metals
Sun International
Pretoria Zoo
Liberty Props
The Westcliff Hotel
Garden Court Groups
Aquarium of Western Australia

Johnson Controls
Loreal
Caxton Printers
Merk Pharmaceuticals
Nissan Diesel
Clicks Distribution
Taronga Zoo

Intercontinental Hotels
Hendler & Hart
Mondi Group
Ushaka Marine World
Metropolitan Props
Hilton Hotels
Subic Bay Aquarium

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