



RX-FOODSAFE

Flooring for kitchens, food processing, food production and catering premises.

The ultimate fast track resin system.

ROBEX

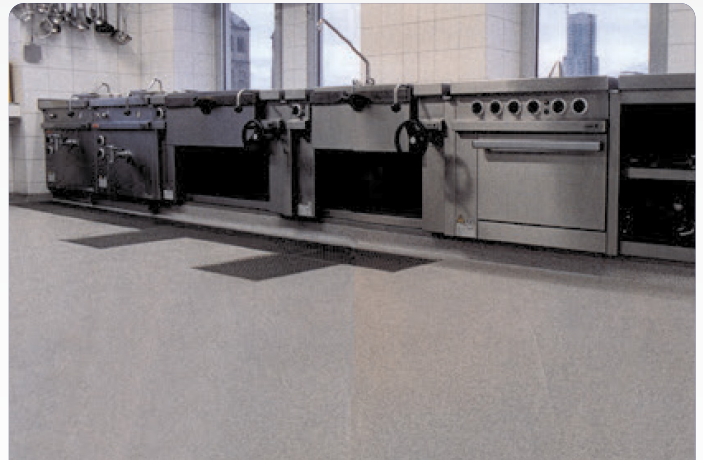
www.robexusa.com

Foodsafe 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 sterile regimes, including steam cleaning.
- Floor surfaces must be laid to effective drainage.
- Floor surfaces must be tough, durable and 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 USA Foodsafe System for use in kitchens.

Robex Foodsafe MMA resins offer distinct advantages to owners / specifiers, engineers and contractors alike.

Owner / Specifier

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

Engineer

- Wide temperature range of application
- May be applied at a varied thickness
- Semi-flexible
- One system for vertical and horizontal applications
- Various degrees of non-slip finishes can be created

Contractor

- Rapid application, up to 150m²
- Applied in the widest range of climatic conditions (-30°C to + 35°C)
- Problem solving solutions for clients



The Robex USA Foodsafe System will transform your kitchen floor areas overnight, with no disruption to your facility and no loss of income.

The series of images on the right show a typical industrial kitchen floor with no 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 shutdown period. With the Robex USA Foodsafe System, your food preparation area will be up and running again in no time.



Before

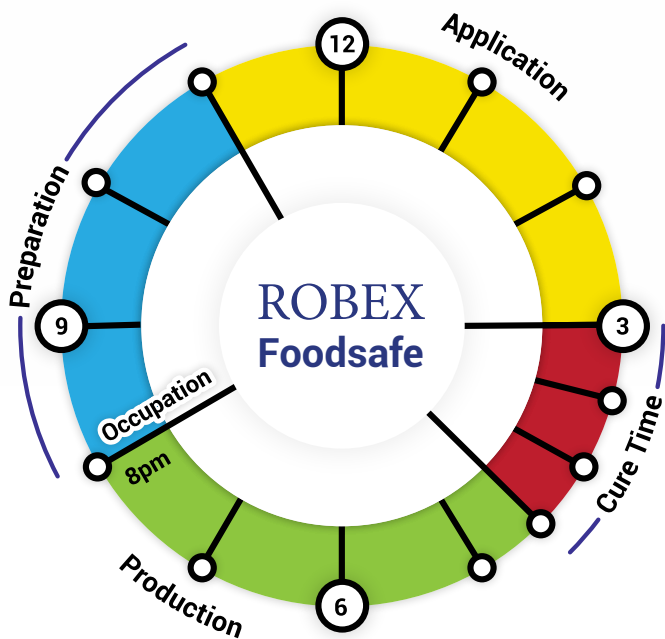


During preparation

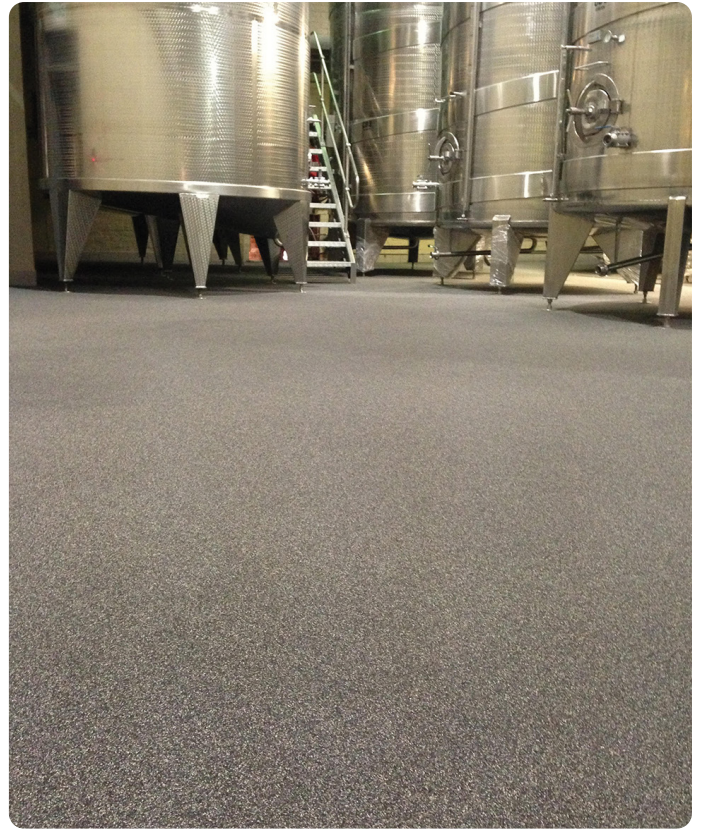


After

Ready to use in 2 hours!



Tomorrow's Floor - Today!



Some of our clients include:



We take pride in the quality of our products and strive to provide the best in customer service. Our high standards extend to every aspect of our business including our RX Foodsafe Applicators.

Contact us
Get in touch with our team for any enquiries:
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