FOOD SERVICES

Wherever food is being handled or prepared, cleanliness is imperative. With conventional construction materials the food service industry has the constant challenge of keeping floors, walls, and work areas sealed from contamination. In adverse conditions metal corrodes, concrete and tiles crack and wood rots.

1 SITUATION

2 PROCEDURE

The substrate will determine the surface preparation required. Cracks and holes are filled or repaired prior to application of LINE-X®. Some jobs may involve more in-depth preparation to ensure a successful application.

3 SOLUTION

Applied over a properly prepared substrate, LINE-X will eliminate corrosion and abrasion issues, as well as provide chemical and impact resistance. It is a permanently bonded, water-tight barrier which is both tough and aesthetically pleasing. Texture can be customized to provide a non-skid surface if requested.

4 RESULTS

LINE-X is a durable, seamless, monolithic membrane; providing an easy clean surface which does not trap contaminants.