

HYCHEM Hycrete "Food Grade Flooring" for kitchens, catering

Food-grade polyurethane cement floor for kitchens and catering, 6–9 mm

Areas of application

- FOOD & BEVERAGE PROCESSING
- PACKAGING & BOTTLING LINES
- COMMERCIAL KITCHENS & CATERING FACILITIES
- Bars
- Agv areas
- COOLROOMS & FREEZERS
- Tank farms
- WAREHOUSING & STORAGE

Product description

Hychem Hycrete "Food-Tuff" is an extremely durable & hard-wearing PU concrete topping resistant to a wide range of chemicals and cleaning agents. Designed to tolerate the most demanding environments it can handle heavy vehicular traffic and constant moisture, hot or cold. Formulated to withstand exposure to temperatures of up to 130°C when applied as a 9mm topping.

- Seamless & impermeable installation
- Anti-slip to meet all relevant standards & requirements
- HACCP approved
- Hygienic & anti-microbial
- Rapid, low-odour installation
- Supplied in kits to maintain consistency
- UV colour-stable system available
- Anti-Static version available

SYSTEM – HYCRETE "Food-Tuff" installed @ 6mm - 9mm DFT

- PRIMING – where necessary. For old or porous surfaces it may be necessary to prime first. If necessary prime with GP epoxy fully broadcast with quartz or a Hycrete SL scratch-coat at 1mm with broadcast.
- HYCRETE SL BASECOAT - apply by trowel a base of the Hycrete SL at the required thickness (4-7mm) to be broadcast with the appropriate chosen aggregate (quartz, bauxite or calcined alumina) to provide the required final anti-slip texture and preferred wear requirements.
- SEAL-COAT – apply 1 heavy topcoat of Hycrete TC or TC UV. Depending on the surface texture, a second coat may be required and is preferred.

Preparation – industry standards

It is important that all new or old concrete surfaces are thoroughly prepared before the application of any coating system. It is highly recommended that any surface preparation is carried out in accordance with industry standards and publications such as NACE 02203 item No. 22420 or ICRI Technical Guideline No. 03732.

Product application – various

Application techniques vary depending on the product being applied and the film thickness of the system.

Sealers and coatings are normally either spray or roller applied whilst high build 1mm+ topping systems are usually applied by a combination of roller and trowel.

The thickness of the installed system will influence the durability and ultimate service life of the system.

Product & system selection

Refer to each specific Hychem technical data sheet for more detailed information regarding the application of individual products or systems.

Hychem floors can be cleaned using a mechanical scrubbing machine or similar using alkaline based cleaning agents for best results. All floors should be thoroughly rinsed with clean water following this procedure.

Hychem offer a full system specifications service upon request.

Full product warranties can be provided by Hychem where required provided that suitable specifications are followed.

How to specify Hychem HYCRETE "Food-Tuff"

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"Install Hychem Hycrete "Food-Tuff" as per the Hycrete SL TDS at 6mm for exposure up to 80° C and 9mm for exposure up to 130° C. For a UV stable topcoat use Hycrete TC UV"

Nominate the required P or R slip resistant rating.

If you require any assistance, Hychem can provide you with a full system specification upon request.

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