

RESIN FLOORING FOR THE FOOD INDUSTRY

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MAPEI®

ADHESIVES · SEALANTS · CHEMICAL PRODUCTS FOR BUILDING

Front cover:
Fontalba Mineral
Water Plant
Montalbano Elicona (ME)
Italy

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"Linea Azzurra Co. Ltd" fish processing plant - Genova - Italy





Brewery
Riga - Latvia

The implementation of EC directives which regulate and monitor environmental safety in compliance with HACCP directives (Regulation No 852/2004 of the European Parliament) and the safety in the workplace (D. Lgs. 81/2008), include the introduction of increasingly severe hygiene norms and the respect of high performance levels for coatings applied in industrial environments which treat and process foodstuffs.

The hygiene requirements laid down by the norms regarding food safety require that specific materials are used for surfaces in food and drink processing and packaging areas.
The following are some of the sectors which are covered by the abovementioned norms:

- food preserving industry;
- fish processing plants;
- abattoirs;
- meat processing plants;
- pasta factories;
- roasting;
- the sugar processing and packing industry;
- the wine industry;
- drink production (such as beer, fruit juices, carbonated beverages);
- mineral water bottling plants;
- retail distribution and packaging;
- refrigerating rooms.



"Toucher" Butcher's - Barbiano (BZ) - Italy

FIELDS OF **APPLICATION**

Mapefloor System, a complete range of epoxy and polyurethane-cement-based products, comprised of a series of coatings specifically designed for use in the food industry, in compliance with current EC norms regarding hygiene and safety within areas used for processing and packing foodstuffs.

Mapefloor System offers durable, functional systems which are quick and safe to install, thanks to the use of specific, latest-technology resinous materials which meet all the requirements for such environments:

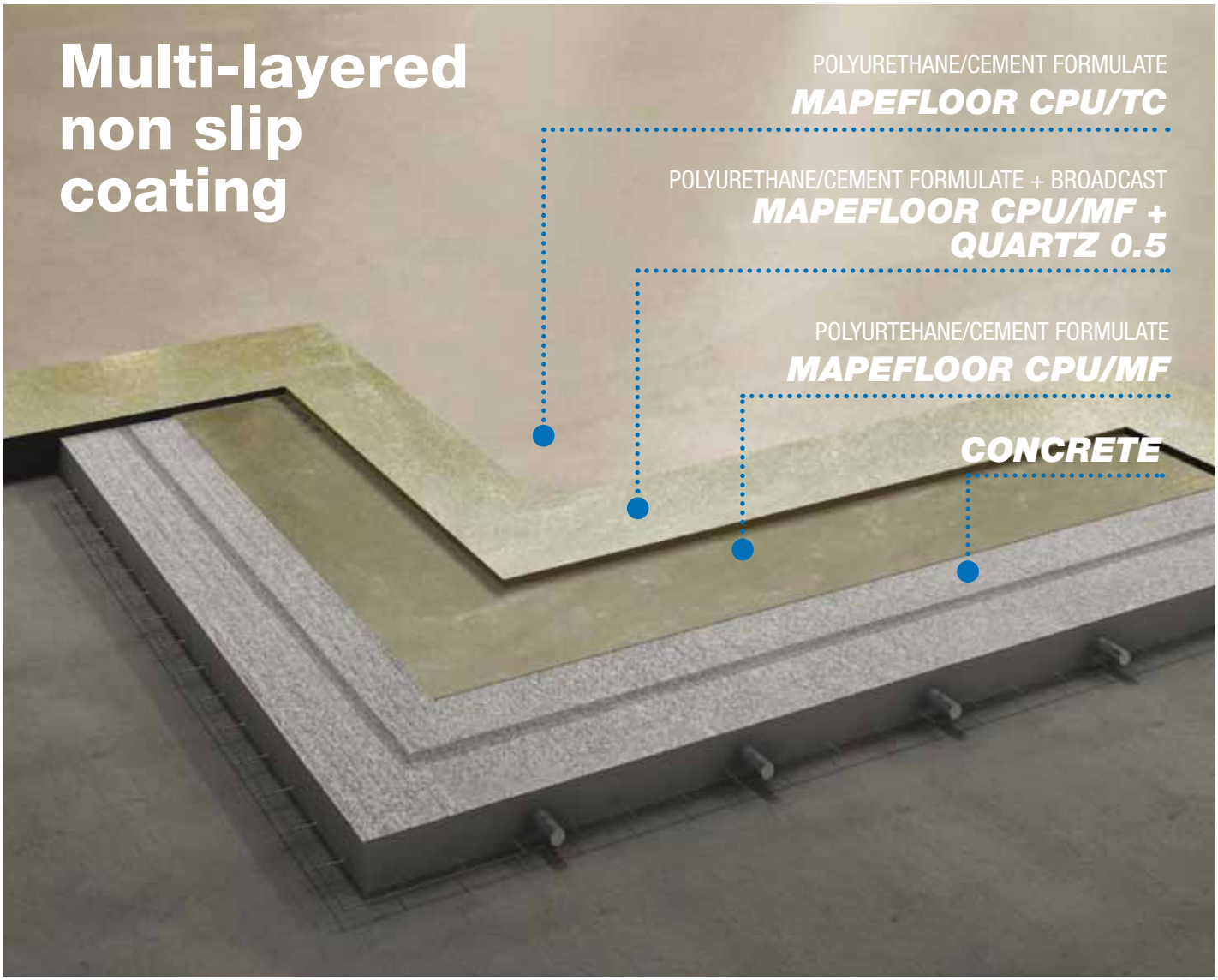
- perfectly continuous surfaces with an extremely limited inclusion of joints, to avoid areas where dirt and bacteria may collect;
- high resistance to frequent contact with chemical substances (acids, base chemicals, blood, milk, wine, drinks in general, etc.);
- easy to clean and resistant to frequent washing;
- safe, non-slip surfaces, even in the presence of liquids;
- resistant to mechanical stress, abrasion and impact caused by the continuous movement of mechanical transport such as fork-lifts and pallet trucks;
- surfaces which are totally impermeable to liquids and oils;
- surfaces which are resistant to frequent, considerable thermal shocks.

"Minozzo" Dairy - Minozzo (RE) - Italy



Mapefloor CPU/MF

THREE-COMPONENT HIGH-STRENGTH POLYURETHANE/CEMENT-BASED MORTAR WITH HIGH RESISTANCE TO CHEMICALS FOR COATING INDUSTRIAL FLOORS IN LAYERS FROM 3 TO 6 mm THICK



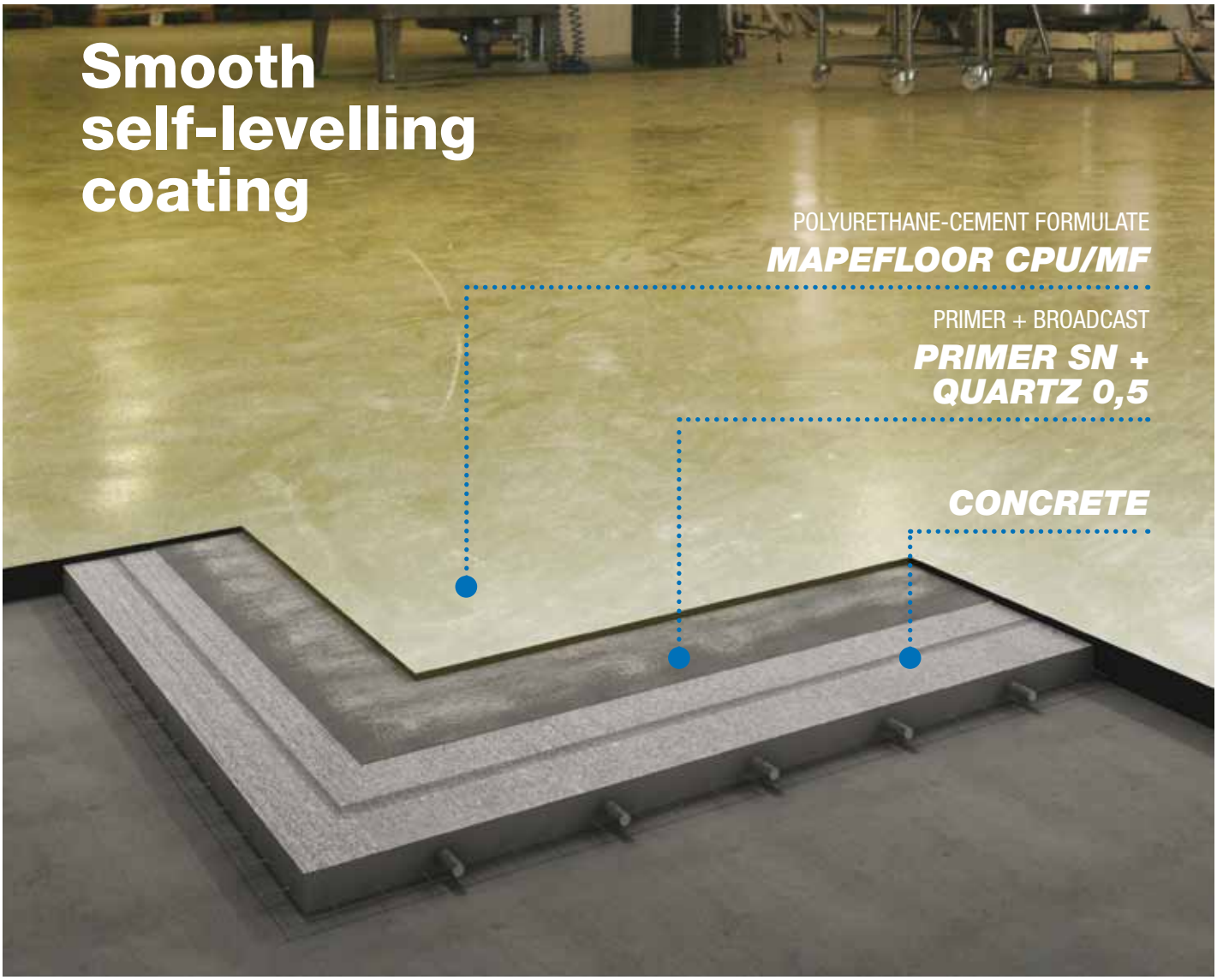
FIELDS OF APPLICATION

- Floors in the food industry;
- Floors in the sugar industry;
- Floors in the mineral water industry.



CHARACTERISTICS OF THE SYSTEM

- **Type:** self-levelling and multi-layered.
- **Thickness:** from 3 to 6 mm.
- **Colours available:** grey, green, beige, red and ochre yellow (**Mapecolor CPU** colour range).
- **Safety in area of use:** particularly suitable for all areas (also the wet ones) of the food industry, including production areas.
- **Chemical resistance:** high. Also resistant to organic acids, tannin, lactic acid, oleic acid, sugars, etc.
- **Resistance to thermal shocks:** up to 70°C.
- **Resistance to temperatures:** in-service temperature range for 6 mm thick coating: from - 40°C to 70°C.
- **Mechanical strength:** high.
- **Resistance to abrasion:** high.



Mapefloor CPU/HD

THREE-COMPONENT, HIGH-STRENGTH POLYURETHANE/ CEMENT-BASED MORTAR WITH HIGH RESISTANCE TO CHEMICALS FOR COATING INDUSTRIAL FLOORS IN LAYERS FROM 6 TO 9 mm THICK

FIELDS OF APPLICATION

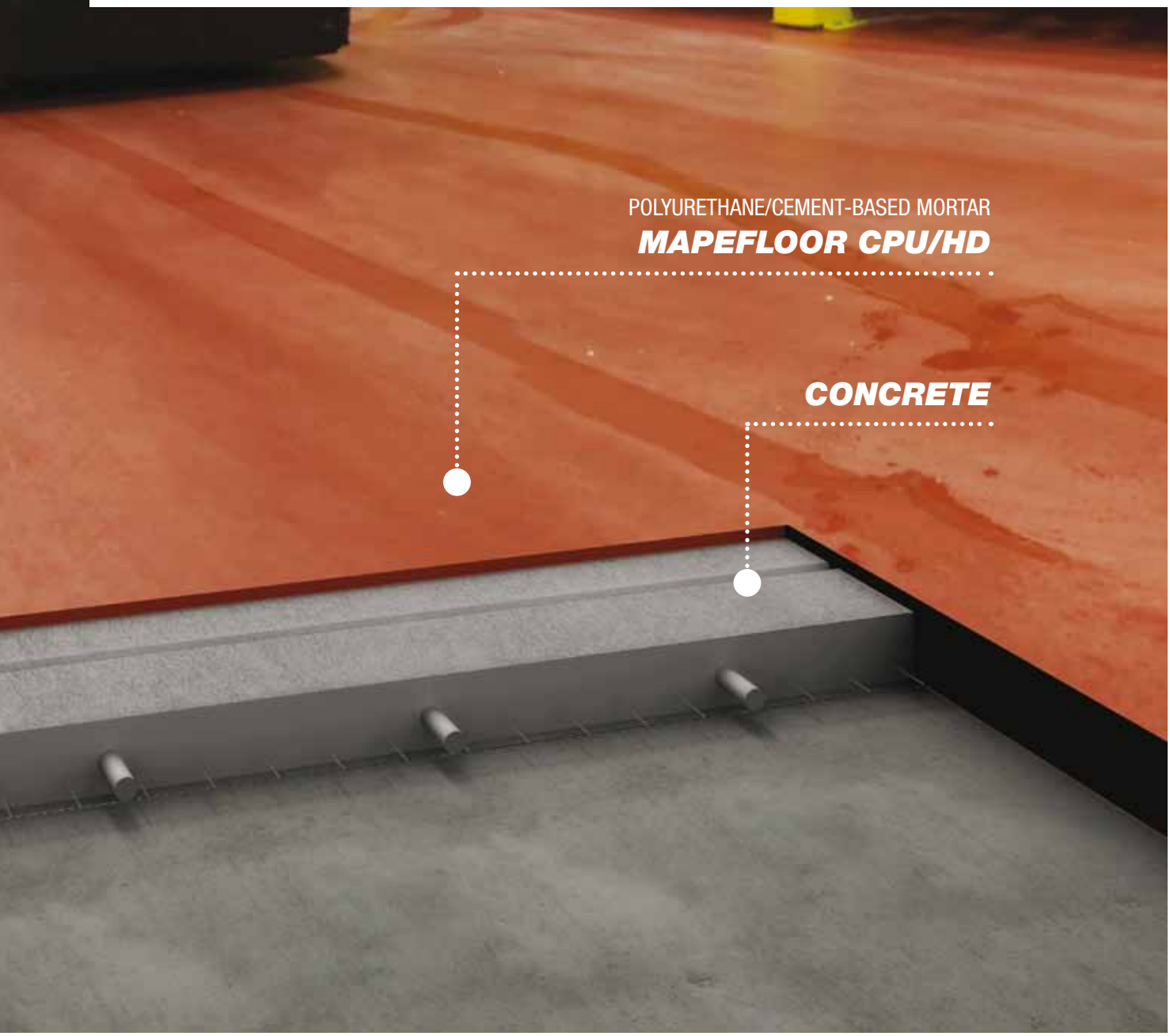
- Floors subject to intense traffic of pallet trucks and moving vehicles;
- Floors in production areas in food processing plants subject to frequent washing, such as fish and meat processing plants;
- Floors in the dairy products industry;
- Floors in breweries, wineries and bottling plants in general.





CHARACTERISTICS OF THE SYSTEM

- **Type:** mortar.
- **Thickness:** from 6 to 9 mm.
- **Colours available:** beige, grey, green, ochre yellow and red (**Mapecolor CPU** colour range).
- **Safety in area of use:** particularly suitable for all areas of the food industry, including production areas.
- **Chemical resistance:** high. Resistant to almost all chemical substances, such as diluted acids, alkalis, salts, oils, grease, hydrocarbons and aggressive gases.
- **Resistance to thermal shocks:** of up to 120°C for a 9 mm thick coating.
- **Resistance to temperatures:** in-service temperature range for 9 mm thick coating: from - 40°C to 120°C.
- **Mechanical strength:** high. The product is suitable for floors subject to heavy traffic.
- **Resistance to abrasion:** high.



CHARACTERISTICS OF THE SYSTEM

- **Type:** mortar.
- **Thickness:** from 6 to 9 mm.
- **Colours available:** beige, grey, green, ochre yellow and red (**Mapecolor CPU** colour range).
- **Safety in area of use:** particularly suitable for all areas of the food industry, including production areas.
- **Chemical resistance:** high. Resistant to almost all chemical substances, such as diluted acids, alkalis, salts, oils, grease, hydrocarbons and aggressive gases.
- **Resistance to thermal shocks:** of up to 120°C for a 9 mm thick coating.
- **Resistance to temperatures:** in-service temperature range for 9 mm thick coating: from - 40°C to 120°C
- **Mechanical strength:** high. The product is suitable for floors subject to heavy traffic.
- **Resistance to abrasion:** high.





Mapefloor CPU/RT

THREE-COMPONENT, HIGH-STRENGTH POLYURETHANE/ CEMENT-BASED MORTAR WITH HIGH CHEMICAL AND MECHANICAL RESISTANCE, EASY TO BE APPLIED, FOR COATING INDUSTRIAL FLOORS IN LAYERS FROM 6 TO 9 mm THICK



FIELDS OF APPLICATION

- Floors subject to intense traffic of pallet trucks and moving vehicles;
- Floors in production areas in food processing plants subject to frequent washing, such as fish and meat processing plants;
- Floors in the dairy products industry;
- Floors in breweries, wineries and bottling plants in general.

Mapefloor System 91

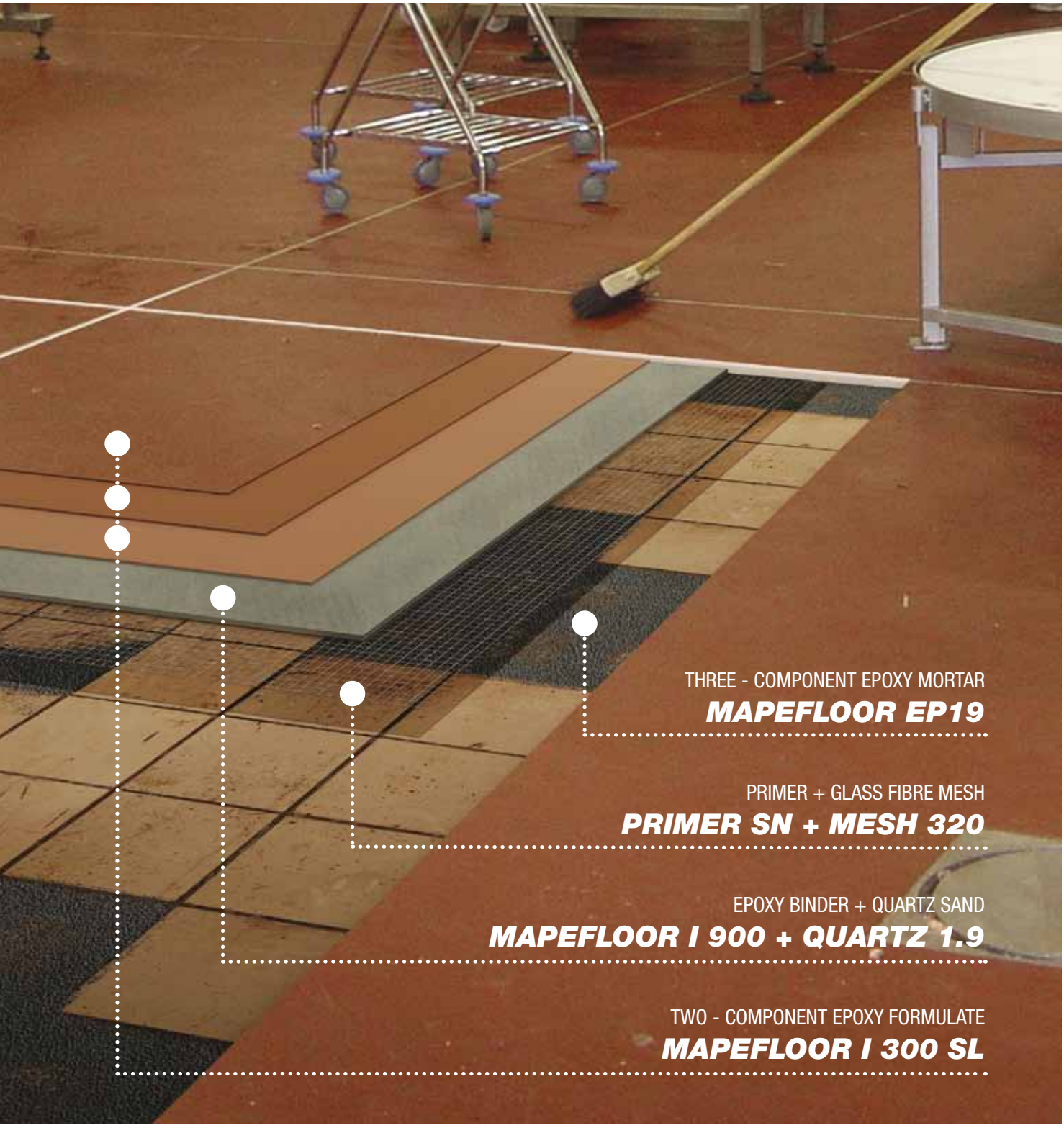
EPOXY MORTAR SCREED SYSTEM FOR INDUSTRIAL FLOORS, EXCELLENT FOR RENOVATING OLD FLOORS



FIELDS OF APPLICATION

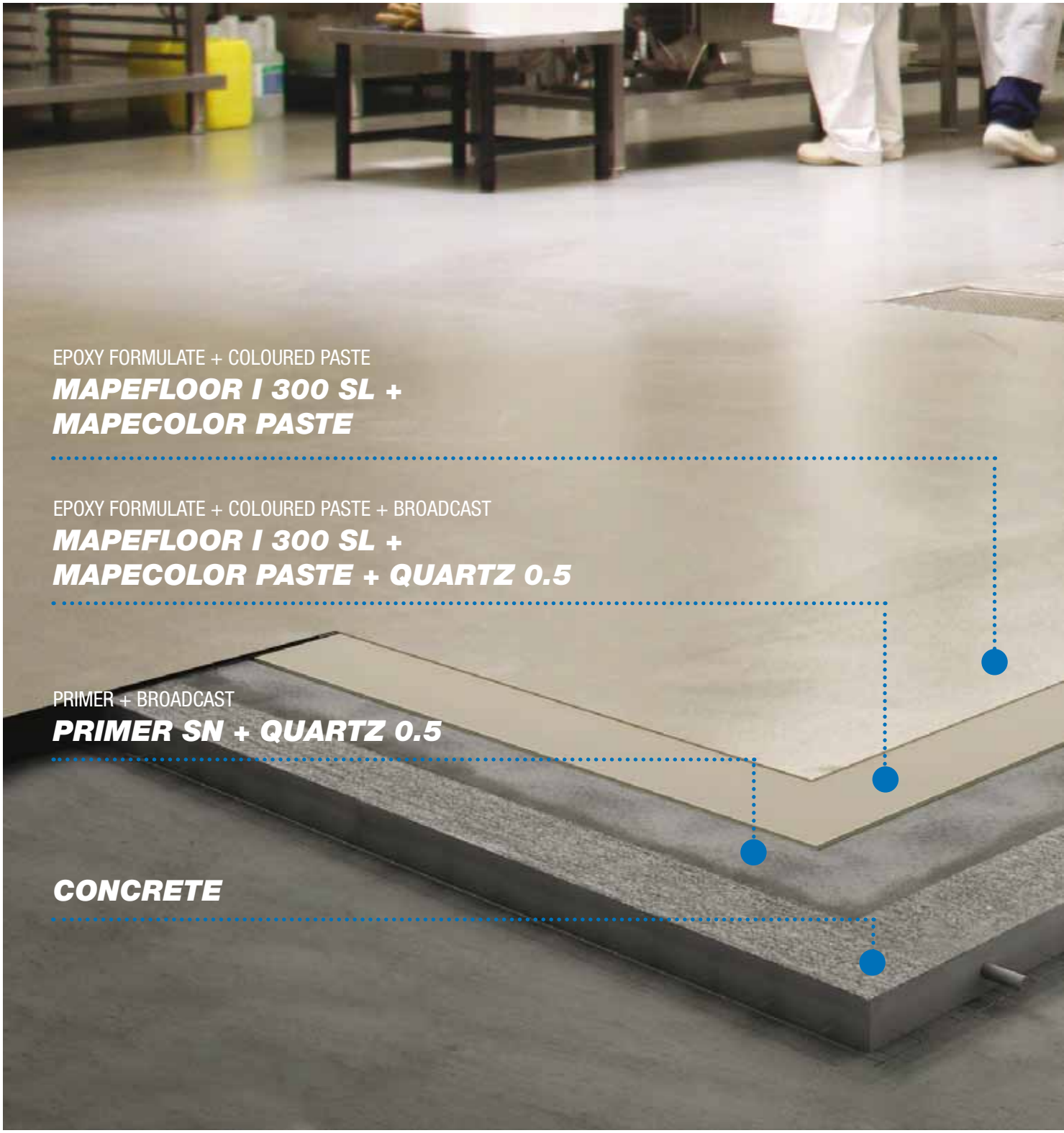
- Floors subject to intense traffic of pallet trucks and moving vehicles;
- Floors in production areas in food processing plants subject to frequent washing, such as fish and meat processing plants;
- Floors in the dairy products industry;
- Floors in breweries, wineries and bottling plants in general.





CHARACTERISTICS OF THE SYSTEM

- **Type:** mortar.
- **Thickness:** from 6 to 15 mm.
- **Colours available:** range of colours from the **Mapecolor Paste** colour chart.
- **Safety in area of use:** particularly suitable for the food industry, in processing areas and areas used for storing products.
- **Chemical resistance:** high. Resistant to almost all chemical substances, such as diluted acids, alkalis, detergents, sugars, mineral oils.
- **Mechanical strength:** high. The product is suitable for floors subject to heavy traffic.
- **Resistance to abrasion:** high.



CHARACTERISTICS OF THE SYSTEM

- **Type:** multi-layered.
- **Thickness:** from 3 to 3.5 mm.
- **Colours available:** range of colours from the **Mapecolor Paste** colour chart.
- **Safety in area of use:** particularly suitable for the food industry, in processing areas and areas used for storing products.
- **Chemical resistance:** high. Resistant to almost all chemical substances, such as diluted acids, alkalis, detergents, sugars and mineral oils.
- **Mechanical strength:** high. The product is suitable for floors subject to heavy traffic.
- **Resistance to abrasion:** high.



Mapefloor System 32

MULTI-LAYERED EPOXY SYSTEM FOR INDUSTRIAL FLOORS SUBJECT TO MEDIUM-HEAVY TRAFFIC

FIELDS OF APPLICATION

- Floors in production areas in the food industry, in areas used for processing and storing products;
- Floors in laboratories;
- Floors in aseptic rooms.



DETAIL OF **SYSTEMS**



Mapefloor CPU/COVE
Three-component polyurethane/ cement-based mortar for the realization of covings and details





Mapefloor CPU/TC
Three-component polyurethane/ cement-based formulate for coating walls and for finishing coats on polyurethane/cementitious systems for industrial floors





Mapeflex PU45
One-component, rapid-hardening, paintable, thixotropic polyurethane sealant and adhesive with a high modulus of elasticity





"Minozzo" Dairy - Minozzo (RE) - Italia

Mapefloor System

MAPEFLOOR SYSTEM PRODUCTS ARE USED IN THE FOLLOWING FIELDS OF APPLICATION:



Mapefloor CPU/MF



Mapefloor CPU/HD



Mapefloor CPU/RT



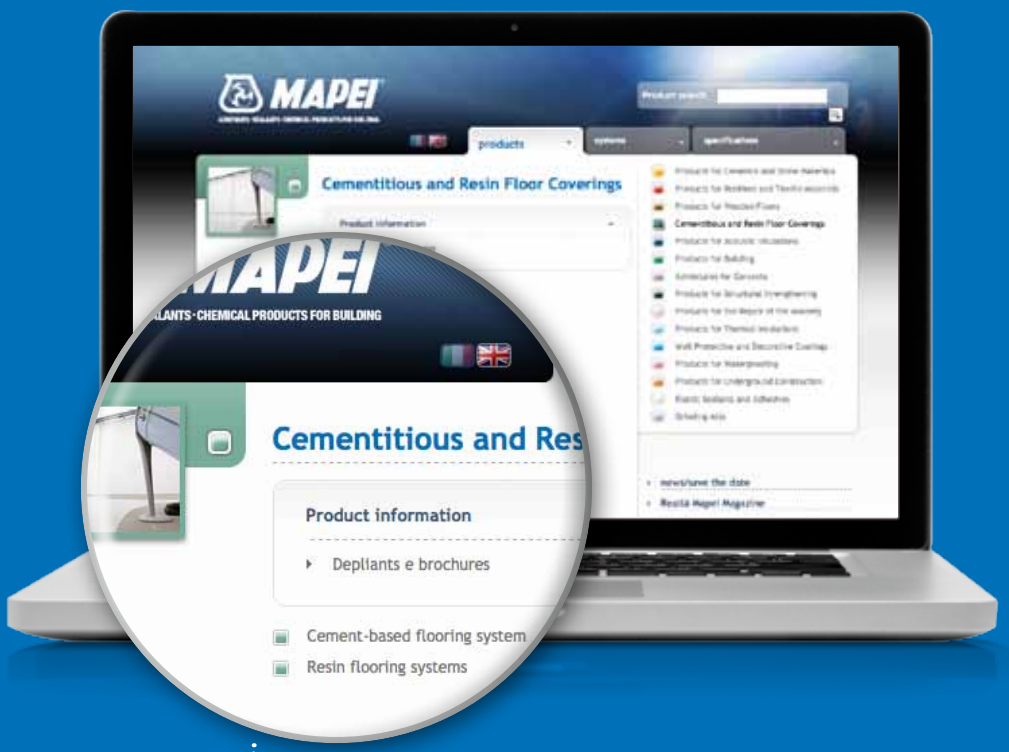
Mapefloor System 91



Mapefloor System 32

Food preserving industry	Sugar processing industry	Mineral water bottling plants	Industries subject to heavy traffic of trolleys or vehicles	Fish and meat processing plants	Dairy products industry	Bottling plants	Products processing and stocking	Laboratories	Aseptic rooms
									
									
									
									
									

We are at your complete disposal for further details, surveys and requests for technical solutions regarding installation of the **MAPEFLOOR SYSTEM** specifically for the food industry.



Technical documentation
From the technical area menu you can view the technical documentation divided per product lines and type of document.

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