

### Flowcrete Floor Is No Red Herring



• Product: Peran STB & Flowcrete WWF • Market Sector: Food & Drink • Location: Poland  
• Client: Contimax • Date: 2004

A hygienic flooring system from Flowcrete has helped a Polish fish processing plant successfully target the UK market. Contimax, who have their main office near Krakow, process sixteen tons of herring, salmon, mackerel, trout and halibut at the factory every day.

Contimax was able to expand after initial refurbishment work was carried out, which included the installation of a Flowcrete floor throughout the main processing area in 2000. Now work has recently been completed with the second application project.

The first stage of the Contimax project saw almost 4,000m<sup>2</sup> of Peran STB Compact installed in the production area, corridors and staff dining room. In the latest development at the site, the same floor finish was applied in staff changing rooms and shower areas. The work was completed with the use of Flowcrete WWF wall paint with decorative flakes in these areas to create a fresh, hygienic and easy-to-clean environment.

Peran STB was the perfect choice for the extreme conditions, which included very cold temperatures and heavy salt and water spillage. Peran STB is a hardwearing, decorative resin floor topping, made up of colour quartz granules, encapsulated in clear resin. Its hygienic, seamless finish makes it a popular choice for the food industry. The product also offers excellent slip-resistance and is available in a range of colours, with either a matt or gloss finish.

*“Even now after four years, we receive compliments on the quality of the floor from visitors. We didn’t hesitate to invite Flowcrete back for the second phase of the development.”*

(Contimax Managing Director, Andrzej Cieslik)