

Stainless steel bump curb

The stainless steel bump curb system consists of 1.5 mm thick stainless steel (AISI 304) segments, which will be completely and fully welded on the project for a totally seamless wall protection system.

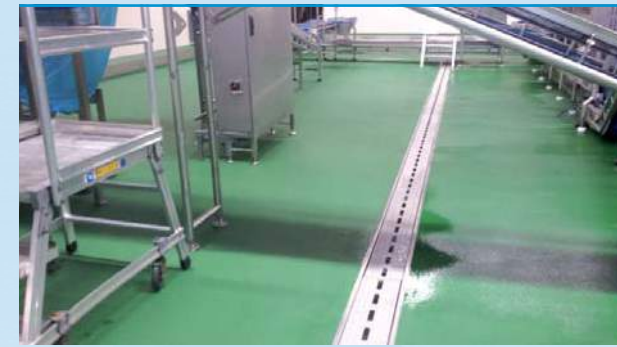
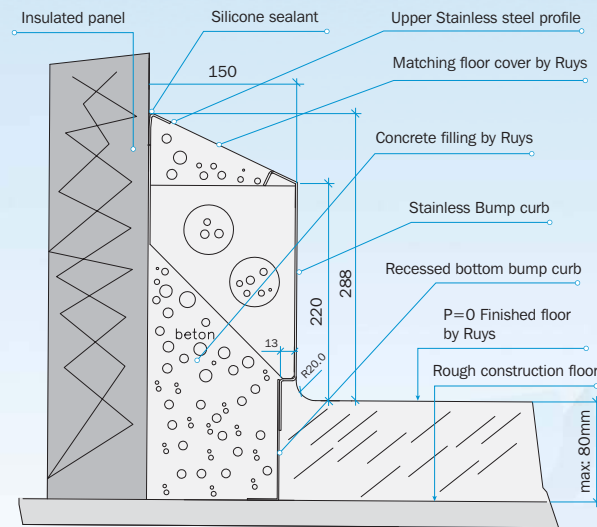
The 150 mm thick bump curb is installed on the rough construction floor, together with the matching stainless wall profile. To give extra strength steel dowel bars are drilled inside the bump curb to connect the complete system to the construction floor. This stainless unit is filled with special concrete mix

to form a dense and durable protection without any hollow areas or open seams. Because of the accessibility on the top this can be done very precise so no unhygienic hollow areas are left and a complete strong unit is formed.

The upper part is finish at an angle according to regulations and finally finished with the same quality material as the topping of the floor is made from. All in all the result is a practically indestructible hygienic bump curb with a great looking finish.

Characteristics:

- HACCP, BRC, EC and USDA approved.
- For new construction and renovation
- Complete closed system, fully welded
- Practically indestructible
- No unhygienic hollow areas
- Aesthetically pleasing
- Maintenance free



A selection of our references:

Margia Granite:

- Vion Food Group, Holland 24.000 m²
- Huuskens, Enschede Holland 18.000 m²
- Van Drie Group, Holland 15.000 m²
- Tonnies Fleischwerke, Germany 21.500 m²
- Tummel Fleisch, Germany 5.000 m²
- Rugenwalder Fleisch, Germany 5.500 m²
- Smithfield Inc., USA 19.000 m²
- Premium Standard Foods, USA 14.500 m²
- Armour Swift Eckrich, USA 7.000 m²
- IPC Indiana Packers, USA 6.500 m²
- Campofrio, Spain 6.000 m²
- El Pozo, Spain 9.000 m²
- Carniques, Celra 8.000 m²
- Adriaens, Zottegem Belgium 4.000 m²
- Ter Beke Group, Belgium 14.000 m²
- Bens, Belgium 6.500 m²
- Comeco Meat Group, Belgium 7.000 m²
- Inalca, Italy 8.000 m²
- Montorsi Italsalumi, Italy 13.500 m²
- Cadeo, Italy 5.000 m²
- Miccarina, Zwitserland 3.000 m²
- SVA Vitre, France 4.000 m²
- WD Meats, Ireland 5.000 m²
- Brinky Savernaija, Russia 15.000 m²
- Miratorg Belgorod, Russia 7.000 m²

Margia Stone:

- Premium Standard Foods, USA 3.000 m²
- SADA, Spain 2.500 m²
- El Pozo, Spain 3.500 m²
- Pluma, Belgium 5.500 m²
- Brinky, Savernaija Russia 9.000 m²
- Friesland Campina, various locations 16.000 m²
- Huuskens, Enschede Holland 11.000 m²
- Vion Food Group 12.000 m²
- Miratorg, Belgorod Russia 1.500 m²
- Ahold, various locations Holland 14.000 m²
- Luka, Vilvoorde Belgium 1.500 m²
- Meester Stegeman, Holland 6.500 m²
- 2Mates Cold Store, Duiven 800 m²
- Zandbergen (Frigo Mundo), Zoeterwoude 300 m²
- Huuskens, Enschede 1.000 m²
- Huuskens, Nijkerk 2.000 m²
- Gepo, Nieuw Vennepe 3.000 m²

Ucrete:

- Vezet Warmenhuizen, Holland 3.000 m²
- Friesland Campina, various locations 1.500 m²
- Natumi Troisdorf, Germany 3.000 m²
- Escorxador de la Garrotxa, Spain 1.600 m²
- Joris Ice, Belgium 400 m²

Practically all of the above references have combined the floor with our [stainless steel bump curbs](#).



RUYS
vloeren

*Do it right,
do it once!*



Curaçao 30, 7332 BM Apeldoorn
Postbus 558, 7300 AN Apeldoorn
Tel. 0031 (55) 533 53 63
Fax 0031 (55) 533 79 59
Email: info@ruysvloeren.nl
Website: www.ruysvloeren.nl



DEVELOPED FOR THE FOOD INDUSTRY



Margia Granite



Margia Stone



Ucrete

Stainless steel bump curb



Ruys Vloeren

At Ruys Vloeren we realise only too well that your industrial floor plays a crucial role in achieving an efficiently run business operation. Actually, you only get one chance to get it right. Thus, choosing the right floor in the right place is essential for obtaining long-term operational benefits. To get it right from the start, Ruys Vloeren offers several proven flooring

solutions all of which are installed by our 40 craftsmen with over 35 years of experience. Why not take advantage of our experience and expertise. Together we can analyse your production processes to determine the optimal flooring system, providing you with a trouble-free floor over the long-term.

Margia Granite

The best choice for the meat processing industry

Ruys Vloeren b.v., located in Apeldoorn, the Netherlands, is the exclusive producer of the Margia Floor. The Margia floor is a unique floor system because the granite ensures the anti-slip qualities, resistance to blood- and fatty acids and the fact that the floor, even after many, many years of intense use does not crack or delaminate and will stay anti-slip.

It is these qualities that make the Margia floor especially suitable for applications in the food industry, such as pork, beef and poultry slaughterhouses, meat processing facilities as well as other food processing facilities, such as vegetable, snack and fish industry.

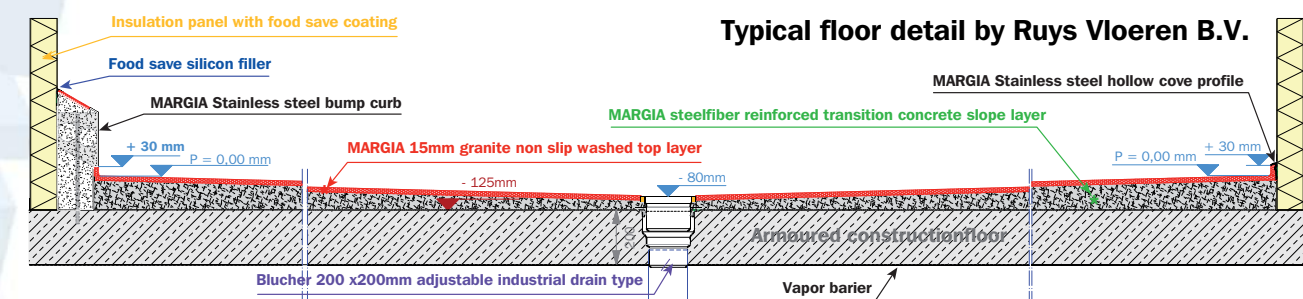
The Margia Floor consists of two layers. The bottom layer consists of concrete of a special composition and has a thickness of approximately 35 mm. Directly on the fresh bottom layer, the top layer is applied, which has a universal thickness of 15 mm. The special granite that forms this top layer has gone through numerous quality tests, and is the reason of the extreme durability and anti-slip qualities of the Margia floor. The extreme hardness and quality of the granite results in a floor that even after intense use, the wear on the floor will be such that the anti-slip qualities remain for the life of the floor. After applying this granite topping the floor is compressed with heavy rollers and dehydrated with vacuums so that a very dense, extremely hard and impervious topping is achieved. This compaction procedure explains why blood and fatty acid do not effect the floor quality. The very dense surface prevents

cracking and delaminating. The Margia floor is applied seamless with hollow coves. A common option is that the complete slope for a puddle free floor is built directly into the Margia floor. The Margia floor will withstand intense forklift traffic, and daily high pressure hot water cleaning practise with common detergents in the food industry.

The normal expected proven useful life of the Margia floor is estimated at 30+ years and the floor naturally meets all HACCP, EU and USDA requirements.

Advantages of the Margia floor:

- meets and exceeds all HACCP, EU- and USDA requirements
- is applied seamlessly with hollow coves and gutters
- stays anti-slip in wet conditions, even after many years of intense use
- resistant to blood- and fatty acids as well as common cleaning detergents
- guaranteed by normal use not to crack, break or delaminate
- proven useful life of 30 years
- a topping of all natural extremely hard granite



Margia Stone

The durable hard wearing Floor for the fish and poultry industry.

The Margia Stone Floor is a floor that was specially designed for the fish- and poultry industry and made of nature's hardest materials such as granite, titatiumslag, carborundum, etc.. Because of these qualities the Margia Stone is also widely used areas such as cooling cells and expeditions.

Extremely hard and hard wearing.

The Margia Stone is in principle a combination of two floor systems, which Ruys have been installing for many years, the Margia granite floor and the Korodur armoured floor. The Margia granite floor, often called slaughterhouse floor was too rough for the fish and poultry and the Korodur armoured floor was too smooth. The Margia Stone floor has combined the hard wearing qualities of the armoured floor together with the favourable qualities of the granite.

The result is a floor that is extremely hard wearing and resistant to 20 and more years of intense rolling and sliding pallets and forklift truck traffic.

Watertight and seamless

The total system of the 50 mm Margia Stone Floor is watertight and the floor is installed seamless by our own specially trained craftsmen.



The cementitious bonded floor is resistant to daily cleaning practise as well as blood and fatty acids common in the food industry. The Margia Stone topping is all natural and has a standard grey colour. The complete topping can be coloured trough and through in various colours, which will remain for the life of the floor.

Hollow coves, bump curbs and gutters can be formed with the same strong material.

Customized anti-slip qualities

The floor in traffic zones has to be safe for traffic and therefore calls for certain anti-slip qualities which will be different in dry cooling cells compared to wet processing rooms. The Margia floor can, during the last fase of installation, be finished to a smooth finish or to a medium antislip orange peel like finish or even more anti-slip. In this way you can customize you anti-slip needs per room.

Characteristics of the Margia Stone

- can be finished smooth as well as medium to heavy anti-slip.
- available in various colours.
- extremely hard wearing and resistant to all traffic (even steel wheel).
- easy to clean.
- Made of all natural and recyclable materials,
- Installed seamless with hollow coves.
- Meets HACCP, EU- and USDA requirements.



Ucrete

Chemical and thermal resistant floors.

Ucrete floors have an excellent resistance against almost all chemicals, such as organic acids and solvents. Other types of synthetic floors are quickly damaged by harsh chemicals. There are very few chemicals in the world which will harm the Ucrete floor. Whereas there are several that might cause some discoloration, the quality of the Ucrete floor will remain intact. Below is a list of chemicals, wherein "R" signifies that they will not harm the Ucrete floor, even after long-term contact.

The other unique aspect of the polyurethane-cement Ucrete floor is its heat resistance. While most epoxy and polymer floors show damage and delamination as soon as they are exposed to temperatures above 60°C, the Ucrete floor can be resistant to temperatures up to 130°C.

These characteristics of the Ucrete floor give it the qualities of a ceramic floor without the seams.

Ucrete floors are also particularly suitable in areas where extreme thermal shocks appear, such as shock freezers and areas where large quantities of extremely hot water are regularly dispersed over the floor. Ruys Vloeren combines the Ucrete material with its own specially designed, steel-fibre reinforced concrete slope layer to ensure a trouble-free and puddle-free floor.

Chemical product	Conc. %	Temp. °C	UCRETE® DP/UD200 TZ/MFWR HF100RT
Lactic Acid	85	60	R
Gasoline	—	20	R
Sodium hydroxide	50	60	R
Calcium chloride	50	20	R
Citric acid	60	20	R
Brine (Sodium chloride)	Saturated	20	R
Acetic acid	40	20	R
Vegetable oils	—	80	R
Hydrochloric acid	37	20	R

An extensive list of chemical products and the resistance of the Ucrete floor to them is available upon request.

Ucrete floors can be applied in four different thicknesses ranging between 4 and 12 mm, depending on temperature resistance requirements. A 4 mm floor thickness is resistant up to 60°C. With a 12 mm thick floor, temperature resistance of up to 150°C can be attained. Most applications are suitable with a 6 mm system.

The anti-slip qualities of the Ucrete floor can also be customized. The anti-slip qualities are expressed in the R-value according to the German DIN 51130. The higher the R value the better the anti-slip.

Thickness	Resistance
• 4 mm	Complete temperature resistance up to 60°C
• 6 mm	Complete temperature resistance up to 70°C and light steam cleaning.
• 9 mm	Complete temperature resistance up to 120°C and light steam cleaning.
• 12 mm	fully-temperature resistant up to 130°C, occasionally liquid spillage to 150°C and steam thorough cleaning

Advantages of Ucrete:

- Can be put in use quickly (after 48 hours)
- Seamless application
- High compression strength
- Chemical resistant
- Impervious
- Slight thickness
- Completely temperature resistant to 130°C

Application sectors:

- Canning/preserving
- Car washes
- Dairy industry
- Beverage industry
- Pharmaceutical industry
- Chemical industry
- Meat industry

- UCRETE® UD200, DP10 R11
- UCRETE® DP 20 R13

