

FLOORING SYSTEMS FOR THE FOOD INDUSTRY



Food and hygiene: inseparable

The food processing industry covers a wide range of companies and suppliers worldwide, and is more dynamic than ever. From meat, poultry, fruit, vegetables to fish processing, bakeries and dairy production. Everywhere, research & development and process & product technology are becoming increasingly important to meet the needs of modern consumers. More and more processing is required of products before they are in shops as finished products. Think, for instance, of filleting, cutting, processing and packaging into the desired product. This increases the importance of hygiene and food safety, and requires additional production processes and environments.

Food processing is usually partly automated and partly manual, with hygiene, quality and efficiency being paramount. Food safety and hygiene form an inseparable dichotomy, as there is always a risk of contamination from various bacteria, especially in areas where more is done than just washing and packaging. During the production and processing process, the floor therefore forms the basis for optimum hygiene.

For many, a floor will be no more than a detail, and yet an industrial floor in a food processing environment is an important aspect. Floors have specific functions at every stage of the wet and dry processing process. Upon arrival on site, during cleaning, cutting, heating, processing, freezing, packaging and preparing for transport. For every function and area, Bolidt provides a specific floor finish; seamless, strong and antiskid. Easy to clean thoroughly, durable and with optimum mechanical and, where necessary, thermal resistance. Bolidt has been supplying reliable flooring systems for every area in the food processing industry for 60 years.

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All expertise under one roof

Building production facilities for the food processing industry is teamwork. With 60 years of experience, Bolidt is a much sought-after team player for innovative, hygienic and durable flooring systems. An important advantage is that Bolidt has all the expertise in-house and completely unburdens customers in the food sector. From development, production, advice and sales to application and maintenance; Bolidt controls all parts of the supply chain of its flooring systems for the food processing industry. Just as important; Bolidt thinks along with its customers. Because every production process within the food industry has its own requirements, and the choice for an industrial floor is custom-made, Bolidt pays a lot of attention to the advice, preparation and planning of the implementation and project management. Bolidt therefore has everything under one roof.

From start to finish

Bolidt treats its people and environment with care. Acting in an environmentally friendly way is an important aspect of business operations. The world, which belongs to Bolidt's working area, is treated responsibly. The emphasis is on longterm thinking. In all four facets of the company - development, production, sales and application - the focus is not only on now, but also on later.

A deal is a deal

Besides valuable and professional advice on floor finishes, planning and logistics of floor finish application are at least as important. After all, halting or delaying a production process costs a lot of money. That is why 'a deal is a deal' at Bolidt, without sacrificing flexibility. Bolidt has a 24/7 mentality and likes to draw up a schedule that is feasible for everyone. Bolidt makes every effort to meet deadlines and ensures continuous coordination and communication with clients and other parties involved. Timing and preparations are essential for success on the building site.

Own production in the Netherlands, flexible possibilities

Bolidt has its own modern production facilities in the Netherlands, where the flooring systems are produced with great care. An important advantage for a customer is that Bolidt can always respond quickly and adequately to specific wishes.

Own specialised application teams

Not only the Bolidt flooring systems are of high quality. Equally important are the Bolidt professionals. In the laboratory and in our own production facilities, dedicated professionals work daily on the development and production of innovative and sustainable flooring systems for the food industry. Professional application of the Bolidt systems for the food processing industry is guaranteed by our own specialised application teams. These are permanent teams of well-trained and highly experienced employees. They are fully specialised in applying and maintaining Bolidt flooring systems for the food industry.



Quality as a basis

The basis of all Bolidt flooring systems consists of polymer-based thermosetting synthetics. This material with its special properties has been developed by Bolidt for floor and wall finishes in the food industry. Depending on the specific application, area and environment, Bolidt adjusts the composition. The Bolidt flooring systems have a number of important characteristics.

From antimicrobial to antiskid

Because Bolidt floor systems are applied seamlessly and are poretight, bacteria have no chance to germinate. The flooring systems are completely sealed across their entire thickness, not just the top layer. No water ingress can occur, which could, for example, lead to mould in the floor.

The high scratch resistance guarantees this protection. The impermeability to liquids also prevents harmful substances from penetrating the subfloor and disrupting the continuity of the production process. The system also ensures that the floor transitions seamlessly into walls, corners, columns, skirting, channels and drains for a perfect, seamless finish. The detailing is an essential part of Bolidt's total solutions, to ensure the best possible hygiene. Instead of using kit joints - which can easily come loose - Bolidt works with detailing in the floor that can enclose stainless steel gutters, as a result of which the Bolidt floor is homogeneously attached to the stainless steel.

Durable anti-slip finishes guarantee safety in both wet and dry situations. Maintenance is simple and cleaning easy. Important basic properties. But there is more.

Flexibility guaranteed

Flexibility is crucial for companies in the food sector. Expansions, innovations and changes are the order of the day. Spatial adjustments are inevitable. Floors must be easy to repair and easy to expand. Bolidt offers a maintenance contract that gives area for these kinds of changes. The fast drying time ensures that the production process is interrupted as little as possible. Changes are made possible this way. And the life cycle costs go down.

Optimal hygiene

Bolidt flooring systems are perfect for large surfaces, but also for small details. Bolidt offers the most varied finishes. There are seamless connections to walls, facades, columns, gutters, sills and more. The hollow plinth gives the possibility to avoid corners of (less than) 90°. This type of finish - together with its seamless and pore-tight nature - ensures optimum hygiene. Since floors in the food processing industry often present hygienic challenges, and are therefore included in hygiene regulations and certifications, Bolidt's high-quality flooring systems contribute to meeting HACCP requirements and affiliated

certifications, such as BRC, GLOBAL G.A.P., IFS Food, RIK, SKAL and GFSI. Indispensable for the food processing industry.

Sustainable

Bolidt does not supply floors, but flooring systems. Every area in the food processing industry gets a specific floor system, tailored to its use. By tailoring the system to its specific use, a long lifespan is guaranteed, thus ensuring continuity.





Bolidt floors require minimum maintenance. That not only saves in costs, but also ensures that the continuous production process hardly has to be interrupted for maintenance work. Due to the optimal structure of the floor surface and the absence of protective films or layers on our flooring systems, maintenance and cleaning are very easy.



Functional and aesthetic

When developing flooring systems, there is a temptation to focus all attention on functional requirements. Floors in today's food processing industry must of course be strong, antiskid, durable, hygienic and easy to clean and maintain. But appearance is also important. At Bolidt, there is a lot to choose from in this respect, too.

Doing more with colour

The use of colour in floors can create surprising, playful and, at the same time, functional effects. Colours can be linked to specific area functions. This is not only visually pleasing, it can also simplify communication between them, for example. The use of colour can mark out areas.

Functional under all conditions

At every stage of food processing, floors have specific functions. Unloading, storage, cleaning, cutting, freezing, packing, shipping; Bolidt has seamless, strong and antiskid floor finishes available for every area.

Resistant to... everything

Bolidt flooring systems for food processing companies are liquid-tight, pore-tight and resistant to mechanical, chemical and heat loads. This makes them optimally resistant to all materials, liquids and agents used in food processing. The floors in shipping and packaging areas can be driven intensively with forklift trucks and pushed with pallets without any problems. Bolidt always offers the right floor solution.

Minimum maintenance

Bolidt floor systems are known for their durability. Due to the optimal structure of the floor surface and the absence of protective films or layers on Bolidt floor systems, maintenance and cleaning are very easy.



Maintenance-friendly and durable

To properly assess an investment in flooring systems for the food processing industry, it is important to look beyond the initial investment. A lower initial investment is less valuable if high costs soon have to be incurred for professional maintenance and costly repairs. Bolidt therefore also looks at the lifespan of a floor for the food processing industry.

Maintenance

When it comes to maintenance and maintenance costs of the flooring systems, Bolidt dares to look far ahead. Bolidt takes this (financial) responsibility and matches the extremely long lifespan of the flooring and wall systems supplied by Bolidt. If you want certainty in advance about your total investment, then choose a maintenance contract. With this you will not have to worry about your floor systems and Bolidt will carry out an annual inspection. Bolidt has various models, which provide insight into the expected maintenance costs.

Cleaning

The cleaning aspect is an important element in choosing a floor. Because cleaning costs money, it is one of the most important considerations in the selection process. In the case of production or handling processes involving wet production, daily cleaning is required. If this can be done in three hours, while it takes five hours for another floor, this is an important consideration. It is for this reason that Bolidt supervises the cleaning process of its flooring systems with a cleaning consultant who draws up a cleaning protocol. Because cleaning maintains the functional properties of the floor, and thus also guarantees hygiene, Bolidt also guides and advises its clients on the subject of cleaning.

Non-porous

In order to clean industrial floors for the food-processing industry quickly and properly, they must be non-porous. That is why Bolidt offers floor systems that are completely sealed over the entire thickness of the system. This is in contrast to many other floor systems where often only the top layer seals the floor. If this sealing gets damaged, water ingress can occur, causing mould in the floor, for example. With a fully sealed Bolidt floor, you don't have this problem.

Investing in the future

All the materials Bolidt uses for its flooring systems are carefully selected. Bolidt pays a lot of attention to the use, consumption and recycling of the materials produced. The substances are free of chemical diluents and are completely used during application. Even after their long lifespan, Bolidt products are suitable for (re)use. Bolidt takes its responsibility and continues to invest in sustainable products and processes. Because by doing so, we also invest in the generations to come.

Responsible products

Since its establishment in 1964, Bolidt makes maximum use of natural, non-rare raw materials. The starting point is that the functionality of our systems is fully guaranteed. In terms of material use, Bolidt meets the general emission requirements; the products contain no solvents and no unpleasant odours are released during application. This prevents problems with the environmental and labour inspectorates and possible delays. Moreover, all Bolidt flooring systems are free of PVC and plasticizers.

Besides product development, Bolidt is innovative and trendsetting in order to make the application of its flooring systems with its own people, faster, more efficient and more sustainable. Bolidt works according to the LEAN principle: a management philosophy aimed at eliminating waste and things that do not add value, and where improvements are continually made to increase customer value. A continuous process applicable in all parts of the company.

HACCP and other regulations Because floors in the seafood processing industry often present hygienic challenges and are therefore included in the HACCP, Bolidt's high-quality flooring systems contribute to meet HACCP requirements and associated certification such as BRC, GLOBAL G.A.P. and IFS Food.





New! Bolidtop[®] 801



Our new powerhouse for the food industry, applied in one uniquely designed layer.

Bolidtop 801 excels on all fronts. Power, Performance and Protection. And: Bolidtop 801 is the strongest single-layer floor for the food industry. Besides optimum protection, this flooring system is very cost-effective due to the short time of application. It was therefore specially developed for the food sector, where optimum performance is a requirement, as is minimal downtime of the production process.

The floor system consists of a single layer, which can be installed very quickly after pouring the supporting floor. This achieves a very fast turnaround time.

Highly suitable for environments with high mechanical, chemical and thermal loads from the production process.

Optimal hygienic floor: liquid-tight, impermeable and easy to clean.

Contributes to compliance with HACCP requirements and related certifications, such as BRC, GLOBAL G.A.P., IFS Food, RIK, SKAL and GFSI.

9 standard colours that achieve all performance levels and offer the freedom to create playful yet functional effects.

















A specific application for each area

Entrance

The first impression is made in the entrance area; the building's business card. At this location, colour, shape and material are of great significance. Functionally, high wear resistance and good cleanability are necessary. This is because the load in the entrance area is high and dirt is carried from outside to inside by employees and visitors.

Corridors

Corridors are the thoroughfares of food-producing companies. Every day, they lead thousands of products from one area to another. Flatness and seamlessness are the most important properties, which floors should have here. It is also important that the floor is easy to clean. This is because of the traffic between production, warehouse and other areas and the extra dirt this brings. Threshold-free transitions with adjacent areas and a low-maintenance character ensure optimum accessibility.

Production areas

In both dry and wet conditions, a floor in this area must be safe. A perfect anti-slip function is crucial. Furthermore, production areas place high demands on the mechanical and chemical resistance of floor systems. Depending on the type of industry, floors must meet HACCP requirements (food industry), GMP (pharmacy), impermeability to liquids (repair workshops), electrical conductivity (electronics industry) and chemical resistance (pharmacy, laboratories, food and soft drink industry). In addition, the floor has to be resistant to intensive driving traffic, falling objects and abrasive influences. Bolidt's many types of floors offer a suitable and durable solution even for the most demanding and specific situations.

Loading and unloading areas

Loading and unloading bays have a lot to endure. Trucks are loaded and unloaded using forklift trucks and hand pallet trucks. This causes intensive loading and abrasive wear on the floor surface. As loading and unloading take place (partly) outside, the floors must also provide sufficient grip in wet conditions. A durable and antiskid wearing layer makes this possible. Bolidt has years of experience with wearing courses on bridges and ship decks. This knowledge has been used in the development of durable flooring systems for industrial applications.

Laboratories

For laboratories, it is important that the floor does not emit particles or retain particles from the air or the environment. A seamless, smooth and dense floor is the motto here. Hygiene is also important. Often, the floor must be resistant to aggressive chemicals, such as organic and inorganic acids and solvents. Electrically conductive floors that counteract static charges contribute to good functionality, as there should be no dust exposure in laboratories. The possible special colours of light in this very specific area were also taken into account when developing laboratory floors.

Cooling and freezing rooms

Companies in the food industry often have a refrigerated storage or production area. In some places, they also freeze. This requires temperatureresistant floors. A dust-binding sealing of the concrete floor is highly effective and facilitates cleaning. The floor must withstand intensive forklift traffic and meet HACCP requirements. This is achieved by a liquid-tight floor finished with hollow plinths, ball sills and/or rounded corners.

Offices

Different requirements actually apply to offices than to other factory areas. Considerably less wear resistance is required, but it is not entirely unimportant. Design and atmosphere play a key role here. Office spaces should be calm and uncluttered and have a pleasant appearance. Since chairs are moved around a lot, scratch resistance is important. Thanks to their good cleanability, Bolidt floors in offices are an excellent match for those in production and storage areas.

Toilets, changing and shower rooms

Hygiene is very important in these areas. The floor has to be easy to

clean and keep clean. Straight or sharp corners where dirt can remain should be avoided as much as possible. A rounded and seamless transition between the floor and wall finish can prevent this. Bolidt offers various finishes such as the in-situ manufactured hollow plinth. A fungicidal wall coating that is flexible and watertight provides extra security. Because of the intensive use, the floor has to be wear-resistant as well as hygienic.



Discover which flooring system is right for your area in four easy steps.



Floor systems for the food industry

Every space requires specific properties. All Bolidt floor systems are seamless, durable, low-maintenance and are processed in-situ. Below you will find an overview of the flooring systems applied by Bolidt in the food industry.



Bolidtop[®] 910 CHR

Bolidtop 910 CHR is a floor finishing system of approx. 3.5 mm thickness based on three component synthetic resins with a high chemical resistance, which are particularly resistant to (an)organic acids. Mechanical loads in the form of medium-heavy traffic, such as forklift trucks and heavy pallet transport, can do their work on this floor. Because of its antiskid surface, Bolidtop 910 CHR is very suitable for wet and oily conditions. The system is scratch-resistant, seamless, durable, impermeable and low-maintenance.



Bolidtop[®] 801

Unique 1-layer flooring system with a terrazzo look of 5 mm thickness that is very robust. Ideally suited for environments in which high mechanical, chemical and thermal loads from the production process are the order of the day. Heavy traffic is what Bolidtop 801 can withstand. The antiskid surface (R11) lends itself to use in wet conditions.



Bolidtop[®] 700

Robust flooring system with a terrazzo look, approx. 5 mm thick, with high resistance to pressure, impact and shock, which can be very heavily loaded. Bolidtop 700 is resistant to the most usual chemicals. The slightly rough surface (R10) contributes to a safe working environment in, for example, storage areas.



Bolidtop[®] 700 PT

Robust floor system with carefully finished surface with a terrazzo look of approx. 5 mm. Hygiene aspects are far-reaching: seamless and the absence of pores makes the flooring system impermeable. Extra care was taken with the surface structure. Bolidtop 700 PT is characterised by high pressure, impact and shock resistance and was developed for areas where durability, hygiene and high mechanical loads come together. This flooring system is resistant to the most usual chemicals.

Bolidtop[®] 700 EM

Reinforced, robust and non-slip flooring system, approximately 9 mm thick, is suitable for renovating areas with heavy traffic. Owing to its antiskid surface (R11) the system, which is supplied with stretch metal, is extremely suitable for wet and oily conditions and resistant to the most usual chemicals.

Bolidtop[®] 700 EMRF

Reinforced, robust and non-slip flooring system, approximately 9 mm thick, is suitable for renovating areas with heavy traffic. Due to its antiskid surface (R12) the stretch metal reinforced system is extremely suitable for wet and oily conditions and resistant to the most usual chemicals.

Bolidtop[®] 700 MRF

Decking system with a terrazzo look of approx. 5 mm thick that is very robust and resistant to chemicals. Heavy traffic is what the Bolidtop 700 MRF can withstand. The texture of the very antiskid surface (R12) lends itself to use in wet and slippery conditions.

Bolidtop[®] 700 RF

Robust, antiskid flooring system with a terrazzo look of approx. 5 mm thick with high resistance to pressure, impact and damage, which can be very heavily loaded. Bolidtop 700 RF is resistant to the most usual chemicals. The antiskid surface (R12) contributes to a safe working environment.

Bolidtop[®] 550

Cast flooring system of approx. 5 mm thick with a closed pore-free surface. The Bolidtop 550 connects without height differences to the Bolidtop 700 and 800 series and because of its flow properties and layer thickness it is very suitable for situations under existing machines. Its wear-resistant characteristics and resistance to the most usual chemicals make this flooring system very suitable for medium loads and heavy (forklift) traffic.











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Bolidtop[®] Stato 500 SAR I

This highly chemical-resistant, electrically conductive floor finishing of approx. 4.5 mm meets the latest electrical standards. Its resistance to organic solvents such as acteon is exceptional. This level floor is suitable for medium (forklift) traffic. An optimal silicon deco blend gives a calm, well-groomed appearance and is applied to an electrically isolated substrate. The durability, the seamless, fluid-tight character and the high wear-resistance are such that Bolidtop Stato 500 SAR I is suitable for medium mechanical loads.

This approx. 3 mm non-slip flooring system has a closed surface without pores. This cast and littered work floor is suitable for medium (forklift) traffic and comes into its own in wet and oily conditions. The Bolidtop 500 RF is antiskid due to the guartz strewn into the surface and is resistant to the most usual chemicals.

Bolidtop[®] 500 RF







Bolidtop[®] 500

Cast flooring system of approx. 2 mm thick with a closed pore-free surface. The Bolidtop 500 has an even surface texture and its seamless character, its wear-resistance characteristics and resistance to the most usual chemicals make this flooring system very suitable for medium loads and medium (forklift) traffic in refrigerated areas to max. 5 °C.

Bolidtop[®] 525 Deco

Cast flooring system of approx. 2 mm thick with a closed pore-free surface. This flooring system gives the space a fresh look with depth due to the unique combination of sparsely scattered flakes and main colour. Bolidtop 525 Deco is seamless, impermeable, scratch-free and the scattered deco flakes increase wet and dry antiskid properties.

Bolidtop[®] 525 TF

Cast floor system of approx. 2 mm thick with a closed pore-free surface. Bolidtop 525 TF is seamless, impermeable and has a light surface texture, which creates extra antiskid properties. The tough elastic properties of this floor give Bolidtop 525 TF a comfortable character and make it very suitable for use in wet cells and changing rooms.

Bolidtop® FiftyFifty

A modern and comfortable flooring system of 2 mm that gives a lively effect to the space due to two closely related colours. Bolidtop FiftyFifty is somewhat contact noise reducing and heat conducting. This flooring system is extremely suitable for intensive walking traffic in offices and canteens, for example.

Bolidtop[®] 200 RF

Thanks to its layer thickness this non-slip flooring system can be purchased at low initial cost. The crusts enclosed in the pigmented compound ensure wearresistance. Mechanical loads in the form of pallet trucks can do their work on this floor. Bolidtop 200 RF is resistant to the most usual chemicals.

Bolicoat® 50

This coating system is intended as a dust binder and can be applied at low initial cost. Bolicoat 50 is a floor coating consisting of two layers. The surface covered with this coating becomes dust-free and acquires a cared-for appearance. The texture of the substrate remains highly visible. A wide range of colours gives numerous possibilities so that this coating system fits into the ambience of the environment.















We would like to invite you to visit our Bolidt Innovation Center and get acquainted with our pioneering flooring solutions for the food industry.

At this inspiring location, you can test and experience the performance of our flooring systems yourself so that you can make the right considerations for a carefree foundation of your production facility. Experience how the Bolidt flooring systems are created in our R&D Center, what they are made of and how they are subjected to relentless mechanical, thermal and chemical tests. On our exhibit floor, full of practical set-ups, you can test the different performance of our flooring systems for the food industry yourself. We will show you how we seamlessly finish details such as gutters, skirting and manholes to ensure hygiene. And, of course, we provide you with personalised flooring advice tailored to your production facility.

For an optimal experience, a visit of at least 1.5 hours is recommended. Time well spent because we guarantee you will leave with a wealth of information on:

- The right antiskid that contributes to a safe working environment.
- The performance of our Bolidtop floors under high and very low temperatures.
- High pressure, impact and shock resistance of our Bolidtop systems.
- The resistance to chemicals
- Seamless connections to detailing, for optimum hygiene.
- The process from preparation to application and completion.

You will go home with a tailor-made flooring recommendation.

We look forward to welcome you.

Fill in the form and we will contact you to arrange a date.



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