

## RESIN FLOORING FOR THE FOOD INDUSTRY

Technologically-advanced, high-performance resin flooring systems specifically for the food industry in compliance with current local legal requirements





# Index

**Page 2 Introduction**

**Page 3 Fields of application of the Mapefloor System**



**Page 4 Mapefloor CPU/MF**



**Page 6 Mapefloor CPU/HD**



**Page 8 Mapefloor System 91**



**Page 10 Mapefloor System 32**

**Page 12 Selection Chart of resin flooring specifically for the food industry**

**The Mapefloor range of high-performance resin flooring**





# Introduction



The implementation of EC directives which regulate and monitor environmental safety, 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 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:

- the food industry (dairies, abattoirs and fish processing plants);
- the sugar processing and packing industry;
- the wine industry;
- breweries;
- mineral water bottling plants.

# Fields of application

**Mapefloor System**, a complete range of epoxy, polyurethane and polyurethane-cement products, is comprised of 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** offer 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;
- very 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 shock.



# Mapefloor CPU/MF

**THREE-COMPONENT  
FORMULATE WITH FILLERS  
MADE FROM POLYURETHANE  
RESIN AND CEMENT WITH HIGH  
RESISTANCE TO CHEMICALS.**

## AREAS OF USE

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

## CHARACTERISTICS OF THE SYSTEM

- **Type:** self-levelling.
- **Thickness:** from 3 to 4 mm.
- **Colours available:** grey, green, beige, red and ochre yellow.
- **Safety in area of use:** particularly suitable for all areas of the food industry, including production areas.
- **Chemical resistance:** high. Also resistant to organic acids, tannin, lactic acid and oleic acid.
- **Resistance to temperatures:** up to 70°C.
- **Mechanical strength:** high.
- **Resistance to abrasion:** high.







POLYURETHANE - CEMENT FORMULATE  
**MAPEFLOOR CPU/MF**

PRIMER + SURFACE DUSTING  
**PRIMER SN + QUARTZ 0,5**

**CONCRETE**

# Mapefloor CPU/HD

## THREE-COMPONENT, HIGH-STRENGTH POLYURETHANE-CEMENT MORTAR WITH HIGH RESISTANCE TO CHEMICALS

### FIELDS OF APPLICATION

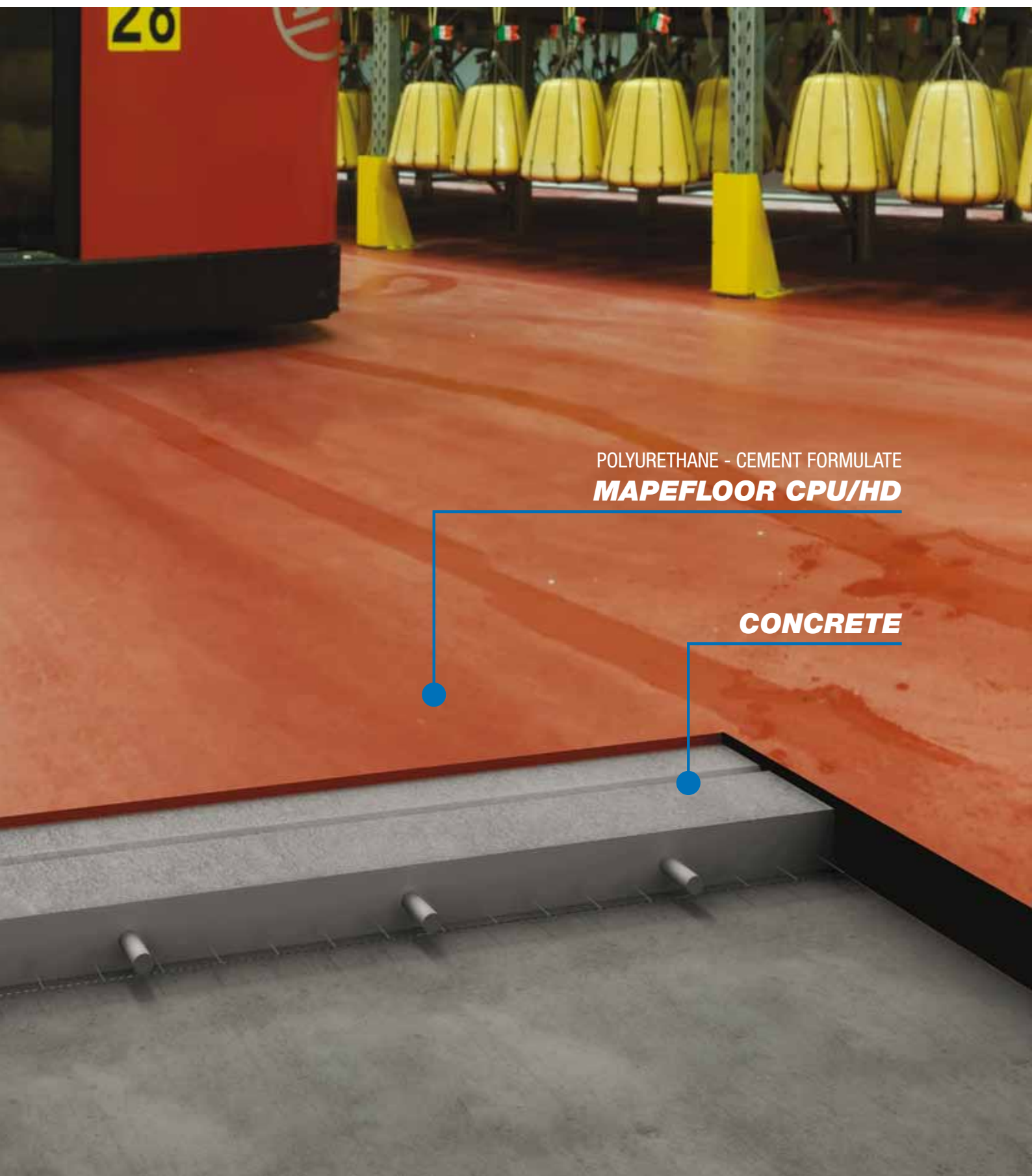
- floors subject to intense traffic of pallet trucks and moving vehicles;
- floors in production areas in food processing plants subject to frequent washing, such as fish and meat processing plants;
- floors in the dairy products industry;
- floors in breweries, wineries and bottling plants in general.

### CHARACTERISTICS OF THE SYSTEM

- **Type:** mortar.
- **Thickness:** from 6 to 9 mm.
- **Colours available:** beige, grey, ochre yellow and red.
- **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 temperatures:** excellent.  
Withstands in-service temperatures up to 120°C in dry environments and up to 100 °C in wet environments when applied in layers 9 mm thick.
- **Mechanical strength:** high.  
The product is suitable for floors subject to heavy traffic.
- **Resistance to abrasion:** high.







POLYURETHANE - CEMENT FORMULATE  
**MAPEFLOOR CPU/HD**

**CONCRETE**

# Mapefloor System 91

## TROWELLED EPOXY SYSTEM FOR INDUSTRIAL FLOORS, EXCELLENT FOR RENOVATING OLD FLOORS

### FIELDS OF APPLICATION

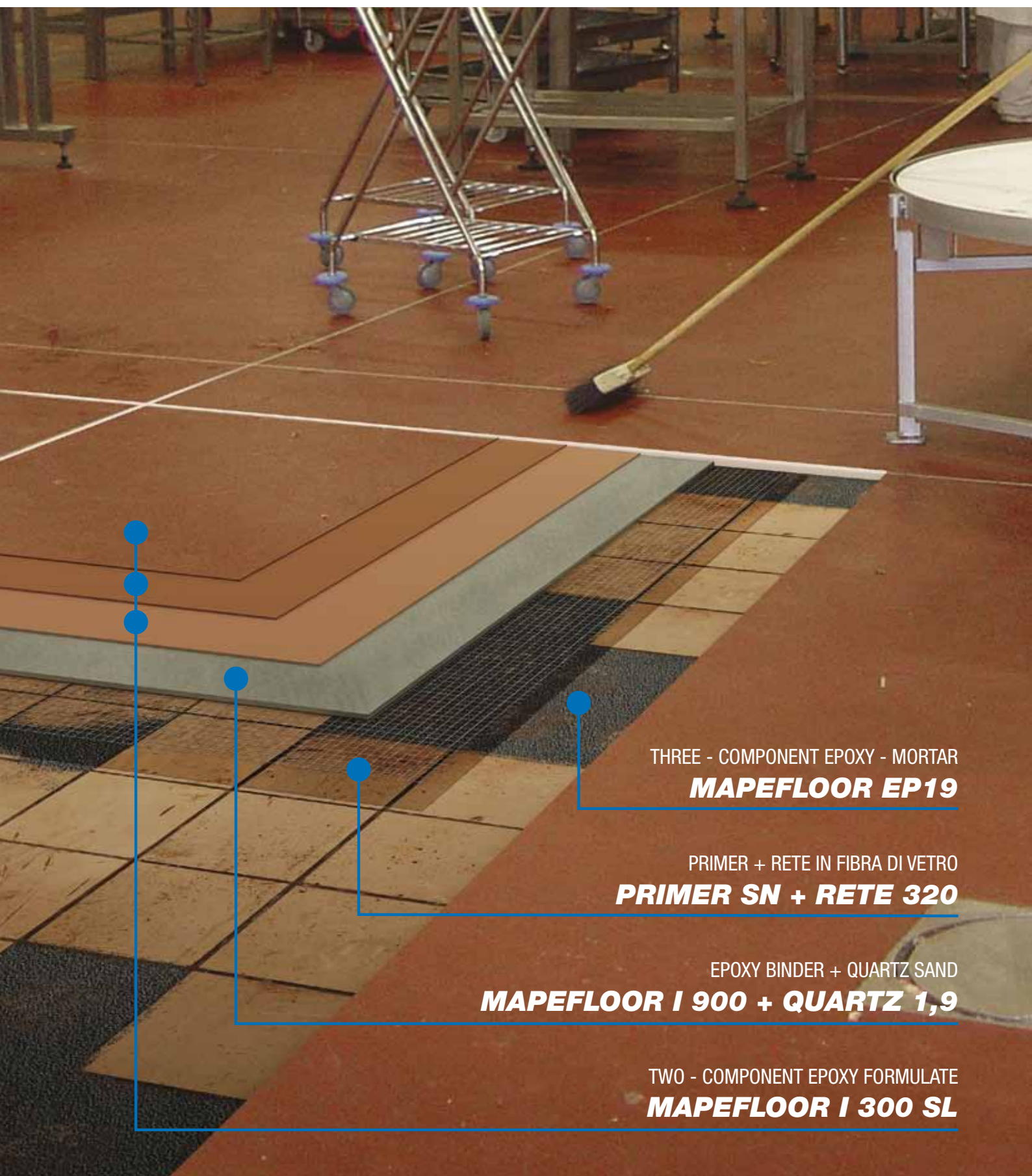
- floors subject to intense traffic of pallet trucks and moving vehicles;
- floors in production areas in food processing plants subject to frequent washing, such as fish and meat processing plants;
- floors in the dairy products industry;
- floors in breweries, wineries and bottling plants in general.

### 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, diesel, kerosene and petrol.
- **Mechanical strength:** high.  
The product is suitable for floors subject to heavy traffic.
- **Resistance to abrasion:** high.







THREE - COMPONENT EPOXY - MORTAR  
**MAPEFLOOR EP19**

PRIMER + RETE IN FIBRA DI VETRO  
**PRIMER SN + RETE 320**

EPOXY BINDER + QUARTZ SAND  
**MAPEFLOOR I 900 + QUARTZ 1,9**

TWO - COMPONENT EPOXY FORMULATE  
**MAPEFLOOR I 300 SL**



# Mapecolor 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.

### CHARACTERISTICS OF THE SYSTEM

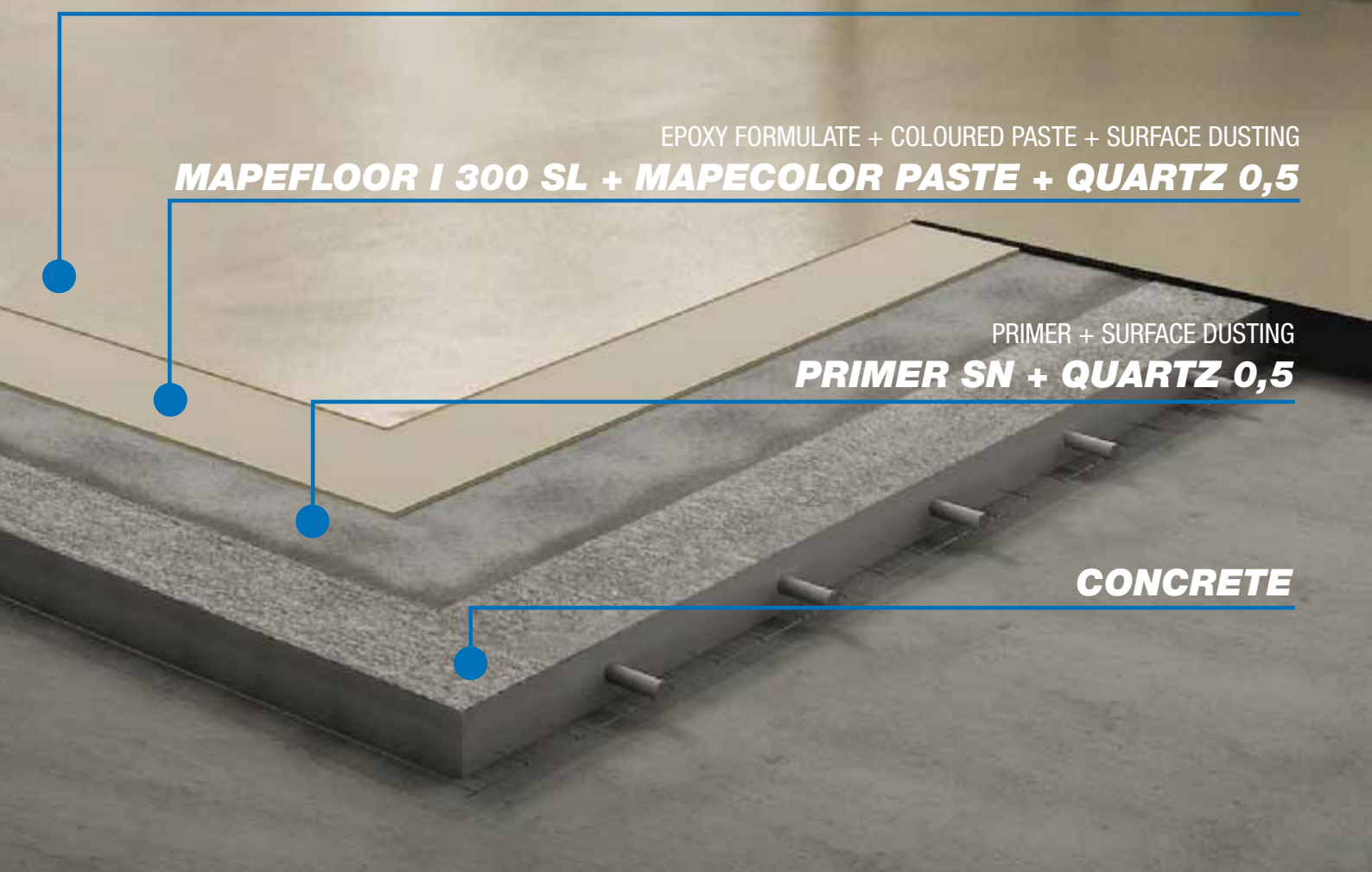
- **Type:** multi-layered.
- **Thickness:** from 3 to 3.5 mm.
- **Colours available:** range of colours from the [Mapecolor Paste](#) colour chart.
- **Safety in area of use:** particularly suitable for the food industry, in processing areas and areas used for storing products.
- **Chemical resistance:**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





EPOXY FORMULATE + COLOURED PASTE

**MAPEFLOOR I 300 SL + MAPECOLOR PASTE**



EPOXY FORMULATE + COLOURED PASTE + SURFACE DUSTING

**MAPEFLOOR I 300 SL + MAPECOLOR PASTE + QUARTZ 0,5**





PRIMER + SURFACE DUSTING

**PRIMER SN + QUARTZ 0,5**

**CONCRETE**

# Selection Chart

## INSTALLING RESIN COATINGS SPECIFICALLY FOR THE FOOD INDUSTRY

	MAPEFLOOR SYSTEM	TRAFFIC		CHEMICAL RESISTANCE		TYPE		
		MEDIUM-HEAVY	HEAVY	VERY HIGH	HIGH	MULTI-LAYERED	SELF-LEVELLING	MORTAR
	<b>Mapecolor System CPU/MF</b>		•		•		•	
	<b>Mapecolor System CPU/HD</b>		•	•				•
	<b>Mapecolor System 91</b>	•			•			
	<b>Mapecolor System 32</b>	•			•	•		



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.

	THICKNESS	EPOXY RESIN	POLYURETHANE CEMENT	PRODUCTS USED IN THE SYSTEMS							
DAMP EARTH				PRIMER SN	MAPEFLOOR I 300 SL	MAPEFLOOR I 900	MAPEFLOOR CPU/MF	MAPEFLOOR CPU/HD	QUARTZ 0,25	QUARTZ 0,5	QUARTZ 1,9
	from 3 to 4 mm		<div></div>	<div></div>			<div></div>			<div></div>	
	from 6 to 9 mm		<div></div>					<div></div>			
<div></div>	from 6 to 15 mm	<div></div>		<div></div>	<div></div>	<div></div>			<div></div>	<div></div>	<div></div>
	from 3 to 3.5 mm	<div></div>		<div></div>	<div></div>				<div></div>	<div></div>	

# RESIN FLOORING FOR THE FOOD INDUSTRY

## HEADQUARTERS

**MAPEI Spa**

Via Cafiero, 22 - 20158 Milan

Tel. +39-02-37673.1

Fax +39-02-37673.214

Internet: [www.mapei.com](http://www.mapei.com)

E-mail: [mapei@mapei.it](mailto:mapei@mapei.it)