

CONTAMINATION CONTROL FLOATING FLOOR MATS – FOOD INDUSTRY

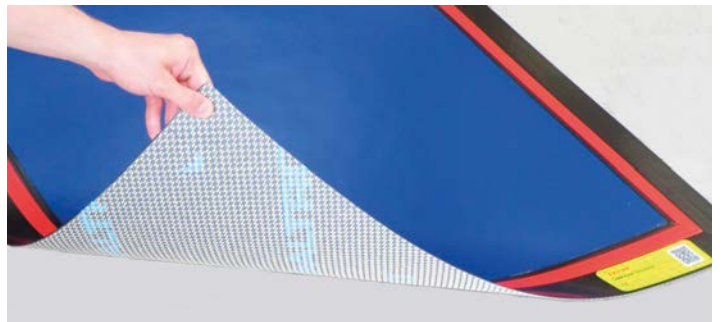


Food Hygiene is becoming ever more transparent with demands creating a shift in the way suppliers are monitoring cross contamination risks.

Dycem Contamination Control Floating Floor Mats support the strict microbial needs of the Food industry, whilst offering a flexible disinfection routine to benefit contamination control.

KEY BENEFITS

- Easy to use and easily self-installed
- Long lasting, cost effective alternative to peel-off mats
- Perfect replacement for foot baths
- Biomaster impregnated to protect from various infections such as Salmonella and Ecoli



AREAS DYCEM FLOATING FLOOR MATS BENEFIT

- Pedestrian Hygiene Stations
- Finished Goods Storage
- Primary Packaging / Assembly
- Communal Entry / Exits to Production
- Hi-Care Zone Entries
- Kitchens / Catering Facilities



EXAMPLE OF THE **FLOATING FLOOR MAT**

FLOATING FLOOR MATS

COLOUR OPTIONS

RED



GREEN



SLATE



MIDNIGHT



TITANIUM



COBALT



SIZE

Completely customisable allowing six footfalls or three full wheel rotations to remove contamination



SUPPLENESS

Conforms to shoe and wheel profiles collecting and retaining particles between 1-100 microns



SMOOTHNESS

Polymeric surface creates natural tack and short-range electromagnetic forces (Van der Waals)



SILVER

Biomaster, a silver ion-based antimicrobial, proven to protect against 50+ organisms



STATIC DISSIPATIVE

Surface resistivity of 10 ohm protecting against Electrostatic Discharge (ESD)



SERVICE

Local customer support before, during and after you purchase

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