



Floor actively fights microbes for top hygiene in food grade kitchens & laundries

Problem: Provide the means for maintaining an extremely high standard of hygiene in a busy commercial kitchen and laundry environment where tiles and their inherent problems are not an option.

Solution: A high-build, seamless, urethane-based floor with a finish that is anti-slip, tolerant of high temperatures and anti-microbial.

Constraints: The project was an active construction site where co-ordination between project manager and contractors was critical to ensure all trades finished on time. Other requirements included:

- Dust-free preparation and application
- Solvent-free high build finish
- Fast cure.

Materials: Over newly-placed concrete, the system comprised:

- Moisture barrier primed for early application over “green” concrete
- Dynamic MF urethane body coat including graded silica to produce an

- anti-slip profile for underfoot safety
- Top coats of tough, two-part, coloured urethane finish.

Method: Prepare by captive shotblasting and vacuum diamond grinding. Install a food grade epoxy cove to the perimeter. Follow with an application of the anti-microbial floor finish.

Moral: If you want a safe, hygienic, easy-clean and low maintenance food preparation area, follow the lead of other “super kitchens” such as Caterair, Qantas, Kwik Snax, Prince of Wales Hospital and now Moses Montefiore Jewish Home, all of which operate on a Dynamic Flooring Australia floor.

Achieved: Anti-microbial, tough, anti-skid, seamless floor finish

Client: Moses Montefiore Jewish Home

Place: Randwick, NSW

Specifier: McLachlan Lister

Materials: Dynamic MF anti-microbial urethane floor finish



New kitchens stay that way with a super-tough, hygienic floor finish, equipping staff with a bright, safe and easily maintained floor essential to the smooth operation of a busy kitchen

“Your business travels on its floors”