



Achieved: Hygienic, easy to clean, anti-skid, seamless floor and wall finishes.

Client: Prince of Wales Hospital.

Place: Randwick, NSW.

Material: Self-levelling and food grade epoxy



How to make poor food preparation floors safe, smooth, hygienic and easy to clean

PROBLEMS: The old tiled surface required constant maintenance. Tiles needed frequent replacement and re-grouting. Also the uneven surface gave the kitchen trolleys a bumpy ride and was a nightmare for the cleaners to clean and keep clean.

SOLUTION: To design a preparation and resurfacing system that not only would solve these problems but also lent itself to application directly to the existing tiles.

CONSTRAINTS: Because the work areas are adjacent to kitchens that have to be kept fully operational, Dynamic Flooring Australia needed to ensure:

- Dust-free surface preparation,
- A food grade finish, and
- Minimum time on the job.

MATERIALS: For the floors, Dynamic Flooring Australia used its self-levelling product, Dynamic SL. For the walls, the team chose the Dynamic WB & HP food grade epoxy systems.

METHOD: Prepare the surface by dry vacuum diamond grinding. Then install an epoxy coving before applying the floor and wall finishes.

RESULT: An hygienic, anti-skid, seamless wall, coving and floor finish that exceeds health guidelines.

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

Tiles gave trolleys a bumpy ride, collected contaminants and were a cleaning and maintenance nightmare; in contrast to now, with trolleys gliding smoothly on a floor that befits a hospital food preparation area, is safe, easy to clean and handsome

"Your business travels on its floors"