

Flooring Systems

Choosing the floor to meet your needs

When choosing a floor it is important to consider the service conditions, maintenance criteria, safety requirements, installation time as well as the aesthetics. Floor coatings and floor surfacing systems are long-term investments that when properly chosen can reduce maintenance costs, energy costs and down-time.

Systems designed for Bio-Medical, Pharmaceutical And Food Processing Dry and Wet Processes

Anti-Microbial Aggregate Filled Epoxy Systems for Dry Process Floors



Aggregate filled performance flooring systems are available in anti-microbial systems that do not provide a host for mold, mildew and bacteria. Dudick Steri-Flor systems are specifically designed to meet the needs of bio-medical, pharmaceutical companies, cosmetics manufacturers and food processors. This easily cleaned, slip-resistant flooring system for primarily dry processes provides the facility owner with a long-term wear solution. The Steri-Flor system can be tailored to meet the needs of the facility owner in terms of color selection and appearance.

The Dudick Steri-Flor can be applied as a broadcast system or a trowel system. The broadcast system consists of a prime coat and a minimum of two aggregate filled broadcast base coats followed by finish coats to seal the quartz aggregate into the floor. The trowel system consists of a prime coat followed by a trowel finished base coat finished with a grout coat. This type of floor has improved chemical resistance due to the Dudick Steri-Flor resin system.

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Food Processing Floors Wet Processes



Food processing operations require slip-resistant floors with cleanability, low odor with fast return to service as well as chemical resistance to acids and sugars. Epoxies filled with silica or aluminum oxide are common to food processing operations, however epoxies dry slowly and require relatively dry concrete for proper adhesion. Wet food processing operations using steam, hot water or hot oil will damage and delaminate epoxy floor systems. Constant exposure of the epoxy resin to wet processes eventually weakens the epoxy concrete bond which results in a shortened life expectancy for epoxy flooring systems.

We have a better solution for food processors with wet operations...

Dudick, Inc. supplies Shock-Crete, an anti-microbial, slip-resistant, cleanable, low odor cementitious urethane to food processors from canners to bakeries to commercial kitchens. Twelve hours after Shock-Crete is applied the food operations can be back in full service with minimal impact on the facility or loss of revenue due to an extended shut-down.

Shock-Crete is available in a self-leveling material (Shock-Crete SL) as well as a trowel applied surfacer (Shock-Crete HD). Shock-Crete SL is used on food processing floors that are in relatively good shape and not subjected to steam cleaning or hot oil and hot water spills. Shock-Crete HD is used on floors that require resurfacing or are subjected to steam cleaning, hot oil and hot water spills. Shock-Crete's anti-microbial component does not host bacteria, mildew or mold. Shock-Crete is easily cleaned with one California fruit processor reporting a 17% reduction in water usage as well as a reduction in labor hours spent on facility cleaning.

Shock-Crete's slip resistance and seamless application have earned high marks from facility operators citing dramatic declines in slips and falls. Back injuries to fork lift operators have also substantially declined due to Shock-Crete's smooth, easily transited surface.

Shock-Crete provides a durable, easily cleaned, long-lasting flooring solution for food processors. Shock-Crete is a solution that will offer years of outstanding performance with proven process savings through its cleanability, slip resistance and anti-microbial properties.

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