

Kemtile Limited – The Best of Both Worlds

Maybe you need a new floor in your main production area or you are planning an extension or brand new facility. What flooring materials should you choose? Which will last longest and perform best under your specific manufacturing conditions? Which will conform to both the tough Health and Safety legislation and the stringent hygiene standards demanded in a modern brewery or distillery? What about the sub-floor, drains and wall finishes? How many companies are you going to have to talk to and how much will it all cost?

Good news- Kemtile Limited have over 25 years experience supplying hygienic floor and wall finishes to the food, drink and pharmaceutical industries. In this area Kemtile and the materials producers who supply them are leaders in their field. Kemtile offer both ceramic and seamless flooring with Ucrete and Kagetec and so they are one of only a handful of companies who can advise you on the best system without bias.

As a general rule where existing floors have the correct falls to drains then Kemtile would recommend using Ucrete seamless flooring as it is cheaper. If the existing floor is flat then they would recommend Kagetec ceramic flooring as falls can be incorporated into the work making that the less expensive option.

Kemtile can also install stainless steel kerbs. The stainless steel kerbs that Kemtile supply and install are designed and produced by SAW McBride & Sons specifically for the Food & Drink Industry. The kerbs are manufactured in factory controlled conditions in lengths of up to 20 metres.

The kerbs can be fixed against existing walls or, where the facility is a large open space that needs dividing into manufacturing areas, the kerbs act as demarcation. They can also be used to form bunds within which the flooring is laid. Different flooring systems and thicknesses can be laid either side of the kerb. Corners to walls and pillars are preformed in the factory.

And that isn't all - Kemtile can prepare your sub-floor, design and install the drainage and supply the wall finishes. In fact Kemtile can work as principal contractor so you only deal with one company reducing both your costs and your stress.

All Kemtile operatives all carry CSCS cards and Food Industry Passports and Kemtile are registered under the Safecontractor accreditation scheme.

So look no further. Kemtile is your one stop shop for building a hygienic manufacturing facility. For more information visit the website at www.kemtile.co.uk or phone 01925 763045.