

Prepare on it.
Care on it.
Live on it.

The coating systems for your
food safety.

viacor.
— Live on it.

viacor.

THE WELL-ESTABLISHED, GO-TO
COMPANY FOR INNOVATIVE AND
INDIVIDUAL SYNTHETIC RESIN
FLOORING.

We, **VIACOR** Polymer GmbH, based in Rottenburg am Neckar, offer our customers a large variety of floor coating systems from classical flooring systems through to highly durable, conductive, decorative or chemical-resistant special systems and car park coatings.

Our sports flooring brand, **PORPLASTIC**, includes flooring for sports centres, athletic tracks in stadiums, tennis courts, multifunctional fields and fall-protection surfaces in its range.

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FOR FOOD & BEVERAGE



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TECHNICAL INFORMATION



VIACRETE
FOR

FOOD & BEVERAGE

MEAT, FISH, DRINKS, HERBS AND SPICES, FROZEN FOOD AND OTHER SECTORS OF THE FOOD INDUSTRY ALL BENEFIT FROM THE ADVANTAGES OFFERED BY SEAMLESS INDUSTRIAL FLOORING SYSTEMS.

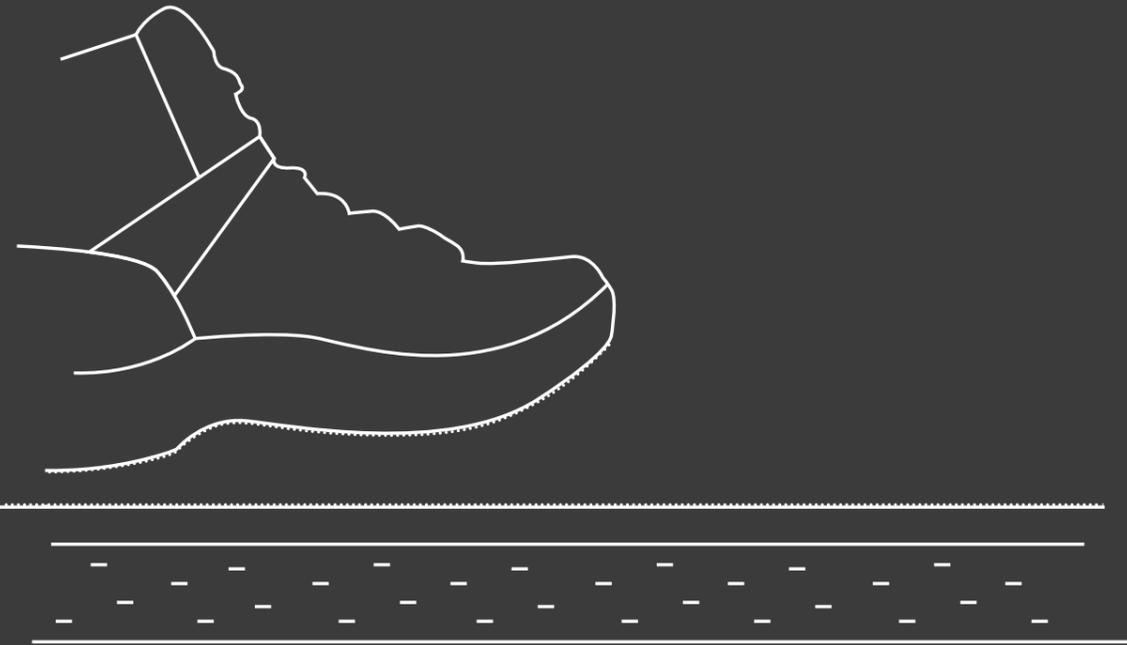
VIACRETE coating systems are extremely robust flooring surfaces. A special formula, based on solvent-free, low emission polyurethane resin with cement elements and filler materials, provides high-performing flooring surfaces for mechanical, thermal and chemically stressed industrial surfaces, which can be used for many years.

Examples of instances where the flooring needs to be thermally-resistant include the effects of hot water loads, a very high resistance against changes in temperature, a robust mechanical load and the high impact and effective chemical resistance against a wide range of additional factors. Further beneficial features of the surface coating are their compliance with occupational safety standards and varying anti-slip classifications, which adhere to technical regulations for workplaces (TGRA ASR A1.5/1.2) and the former BGR 181 standard.

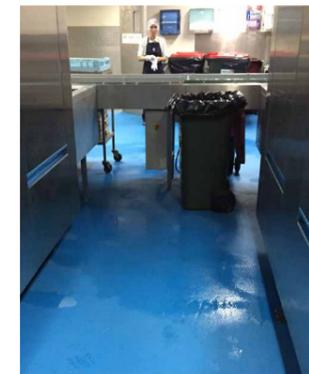
There is a variety of **VIACRETE** systems to choose from to fulfil a wide range of customer requirements and the area where they are to be applied. There are different models, appearances, layer thicknesses and installations.

BAKING, CEREAL PRODUCTS

- / **ANTI-SLIP** even with flour dust and water on the surface
- / **CHEMICALLY-RESISTANT** against fats, sodium bicarbonate and more
- / **SMOOTH SURFACE** - easy to clean
- / **HIGHLY RESISTANT TO HEAVY MECHANICAL LOADS** - accessible with polyamide (rubber) wheels
- / **CONDUCTIVE** - prevents danger from an explosion caused by dust



ITS EXCELLENT ANTI-SLIP PROPERTIES
ENSURE THAT VIACRETE MEETS THE HIGHEST
DEMANDS OF THE FOOD INDUSTRY.



Flooring surfaces in bakeries have to be of a high quality due to the different work surfaces which are found within them. One of the most important factors is their anti-slip properties. They have to be in accordance with technical regulations for workplaces (TGRA ASR A1.5/1.2) and the former BGR 181, which state that the flooring has to comply with at least R 11 in areas where dough is prepared and R 12 in areas where mainly grease or liquid-based products are produced, as well as washing-up areas. Cold-storage rooms, which have an anti-slip of R 10, are also included in this.



Where there are deep-fat fryers, a sloping outlet needs to be installed, so that the grease can be released on a daily basis and the sediment should also be removed.

There are some general requirements such as water-permeability, smooth and easy to clean surfaces, as well as surfaces which are resistant to disinfectants and other chemicals, and these also apply to all of the rooms within the bakery.

As a seamless flooring system, the **VIACRETE** polyurethane concrete surfaces fulfil all the criteria required for industrial large-scale bakeries and cereal manufacturers.



MEAT, FISH

/ NO CROSS-CONTAMINATION OF
ODOURS OR TASTE - from the fish to the meat

/ THERMAL SHOCK RESISTANCE - impact of hot water of up to 130°C

/ CHEMICAL RESISTANCE

/ ANTI-SLIP PROPERTIES from R9-R13

Fish and meat are two unique types of food. The fish and meat industries are under constant scrutiny and must adhere to the most stringent of safety regulations. Suppliers must provide all necessary documentation, including the HACCP certification in accordance with the current GMP regulations and must comply with the IFS standards.

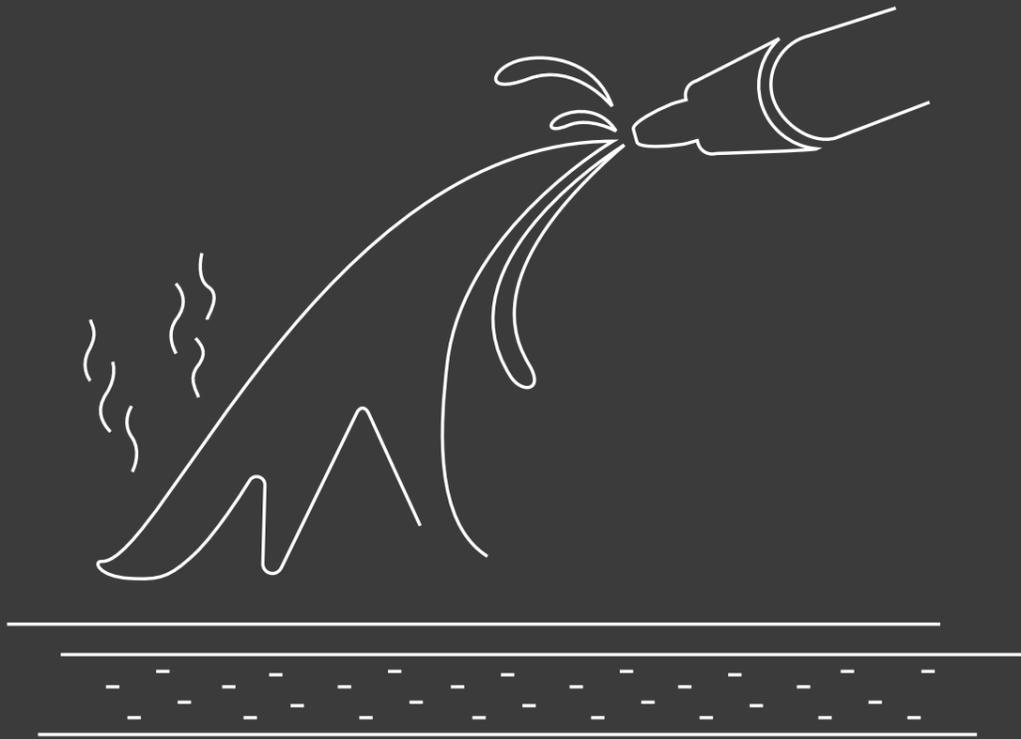
These certifications and audits also serve as a guarantee that the flooring contains certain properties, such as an extremely high resistance against thermal shock caused by very high temperatures, a high impact strength, as well as abrasion and chemical-resistance. In addition, there needs to be a guarantee that there is no health risk caused by emissions from the flooring product. The formation of germs and bacteria is reduced by the easy-to-clean surface. Therefore smooth and seamless transitions to the wall and all rising components need to be installed with appropriate concave profiles and wall coatings.

VIACRETE polyurethane concrete coatings are tested for their fire behaviour properties and comply with the B_{fl}-s1 (EN 13501-1) standard.

The most important consideration for any manufacturer is the safety and quality of the product for the consumer. There cannot be any odour or taste cross-contamination between the fish and the meat.

An additional advantage of the **VIACRETE** industrial flooring is its slip resistance when walking on it and the easy-to-clean properties. This flooring system has been devised for everyday heavy-duty operations and it impresses with its extremely long operating life and low life-cycle costs.





VIACRETE'S INDUSTRIAL FLOORING
IS RESISTANT TO HOT WATER LOADS
AND THERMAL SHOCKS.

DRINKS, JUICE, WINE & BEER

- / EXTREME THERMAL SHOCK-RESISTANCE
- / AN ONGOING RESILIENCE TO HOT WATER
- / HIGH SLIP RESISTANCE with different displacement spaces
- / HIGH MECHANICAL RESISTANCE to rolling loads
- / HIGH CHEMICAL RESISTANCE

The production and bottling of drinks can cause significant chemical, mechanical and thermal side-effects to the flooring. A resistance against these effects, though, is not the sole requirement of industrial flooring and the safety of the staff working on the wet flooring also has to be guaranteed.

In addition to the above, flooring surfaces are subjected to daily cleaning with chemical cleaning and disinfectant products so breweries, wine and fruit juice producers and manufacturers of other types of drinks need a flooring system which is anti-slip, water impermeable and has thermal resistance.

VIACRETE'S industrial flooring systems are durable against the continuous stresses of hot water and also excel with an excellent thermal shock resistance when faced with the challenges of changes from hot to cold water and vice versa. Keeping the flooring clean is made easier by the smooth layering and chemical resistance and **VIACRETE** flooring further impresses with its resistance against stains caused by wine, beer and fruit juice.

VIACRETE coatings are an extremely safe flooring solution. If necessary, a slip resistance of between R9 and R13 can be chosen, and this fulfils all the requirements laid out within the food & beverage industry.



FROZEN, CON- VENIENCE FOOD

- / COLD-RESISTANT up to -45 °C
- / HYGIENIC SURFACES - smooth and seamless
- / EASY TO CLEAN

Fresh food for ready-made and frozen meals requires a quick processing time. Fresh products delivered from farms or from other manufacturers need to be heated up to very high temperatures in order to be cooked, fried and baked in very quick succession, so that they can be stored in deep freezers as quickly as possible thereafter.

VIACRETE's industrial flooring for the food industry meets these demanding requirements. For example, the challenges of hot water in cooking areas, oil spillages and also the thermal shocks in chilled and frozen areas with temperatures ranging from -45deg. C to +130 deg. C. Even with the simultaneous impact of mechanical forces or from chemical pressures, the floor remains undamaged.

Time is money and in the food industry there is a constant stream of raw materials, materials and products being transported and loaded. The daily use of fork lift and loading trucks and trolleys doesn't leave any wear and tear marks on the **VIACRETE** coatings.



DAIRY, CHEESE FACTORIES

/ RESISTANT AGAINST LACTIC AND PHOSPHORIC ACID

/ HYGIENIC SURFACES - no breeding ground for microorganisms

/ NO WATER ABSORPTION in the coating

/ NON-SLIP SURFACES even in a layer of water



Dairy and cheese factories need to have a hygienic environment, as germs and bacteria thrive on milk. The smooth and seamless **VIACRETE** flooring coatings prevent microorganisms or germs from having a breeding ground. The reason for this is the smooth, porefilling surface which doesn't absorb any water, so the floor covering remains untouched.

A further requisite for high-performing industrial flooring for milk processing is its chemical resistance. Lactic acid and also salt can cause permanent damage. **VIACRETE** is able to withstand this for a long period of time.

The many advantages of its hygienic, anti-slip and chemical, mechanical and thermal shock-resistant properties, as well as being able to withstand the impact of daily cleaning with cleaning products and steam cleaners, makes **VIACRETE** flooring an excellent choice for milk processing within the food industry.

VIACRETE IS EXTREMELY RESISTANT AGAINST CHEMICALS. LACTIC ACID AND SALT, IN PARTICULAR, CAN CAUSE PERMANENT DAMAGE. VIACRETE IS ABLE TO WITHSTAND THIS FOR A LONG PERIOD OF TIME.





TECHNICAL INFORMATION

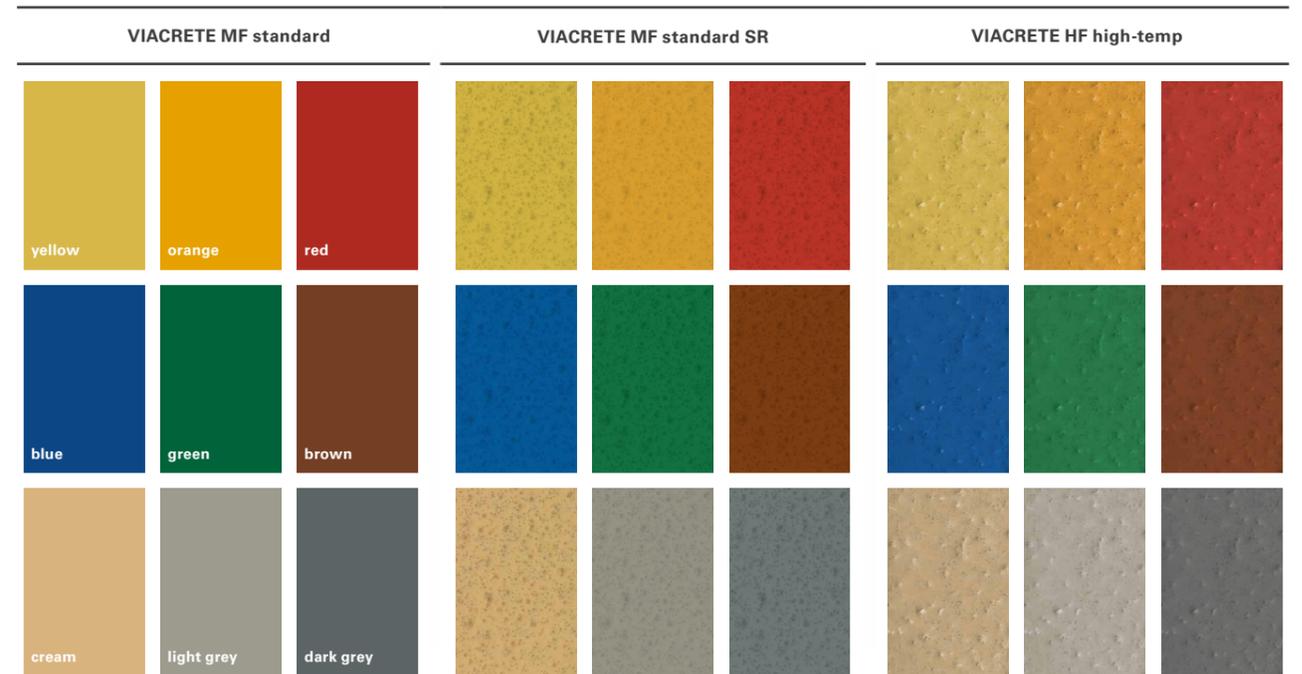
APPLICATION AREAS:

- / FOOD AND BEVERAGE PRODUCTION
- / READY AND FROZEN MEALS
- / PET FOOD PRODUCTION
- / CHEMICAL AND PHARMACEUTICAL PRODUCTION

FEATURES OF THE VIACRETE SYSTEM:

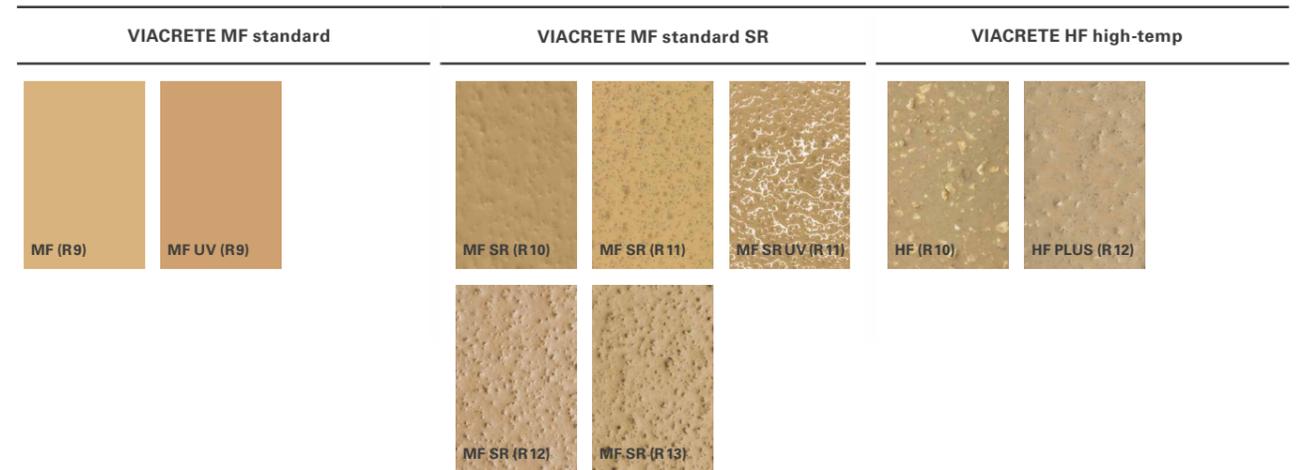
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|--|---|
|  HYGIENIC SURFACES |  CHEMICALLY-RESISTANT |
|  HACCP-CERTIFIED |  IMPACT-RESISTANT |
|  GMP
Fulfills the GMP guidelines |  ABRASION-RESISTANT |
|  IFS
Fulfills the IFS standards |  THERMAL SHOCK RESISTANT |
|  VERY LOW EMISSIONS
in accordance with AgBB, M1 and other standards in the food processing industry |  ODOURLESS
no odour or taste cross-contamination across foodstuffs |
|  WATERPROOF |  EASY TO CLEAN
easy to clean and maintain |
|  SOLVENT-FREE |  FIRE RESISTANCE CLASS B_{fl}-s1
in accordance with EN 13501-1 |
|  ANTI-SLIP
from R9-R13 |  JOINTLESS |
|  CONDUCTIVE |  UV-RESISTANT ALTERNATIVES |

COLOURS



Please note: There may be small differences in colour, gloss and surface texture. The colours displayed on the monitor or the print-out may also differ from the original colour.

VISUAL DIFFERENCES BETWEEN EACH SYSTEM



SYSTEM COMPARISON

	VIACRETE MF standard	VIACRETE MF standard SR	VIACRETE HF high-temp
System coating strength	3–6 mm höhere Schichten 2-lagig	4,0–6,0 mm	6,0–12,0 mm
Thermal resistance dry and wet (hot water)	-5 °C bis +60 °C (3–4 mm) -15 °C bis +70 °C (5–6 mm)	-5 °C bis +60 °C (3–4 mm) -15 °C bis +90 °C (5–6 mm)	-15 °C bis +100 °C (6 mm) -25 °C bis +120 °C (9 mm) -45 °C bis +130 °C (12 mm)
Anti-slip properties	Homogenous surface at least R9	Textured surface R10 to R13	Low to medium textured surface R10 to R12
Chemical resistance	sehr gut	sehr gut	exzellent
No water absorption <i>in accordance with the »European Directive on the Hygiene of Foodstuff«</i>	0 g/24 h	0 g/24 h	0 g/24 h
Tes-MB-216 <i>bacterial cleanability</i>	> 3.26 Log ₁₀	> 3.26 Log ₁₀	> 3.26 Log ₁₀
Abrasion-resistant	≤ 25 mg	≤ 25 mg	≤ 25 mg
Impact strength	≥ 4 Nm (IR4)	≥ 4 Nm (IR4)	≥ 4 Nm (IR4)
Fire behaviour class	B _{fl} -s1	B _{fl} -s1	B _{fl} -s1

AREAS OF APPLICATION

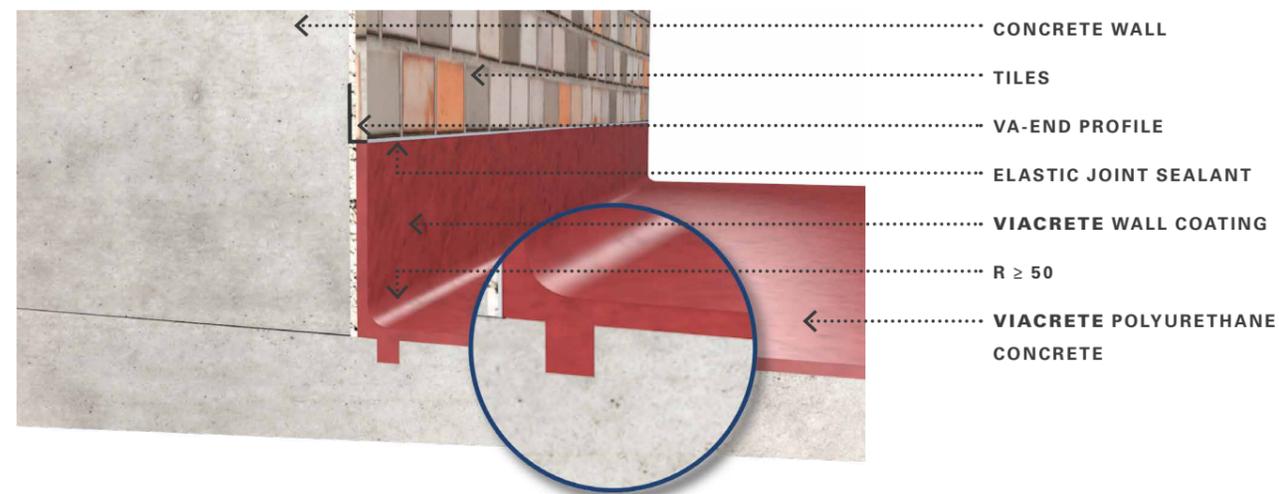
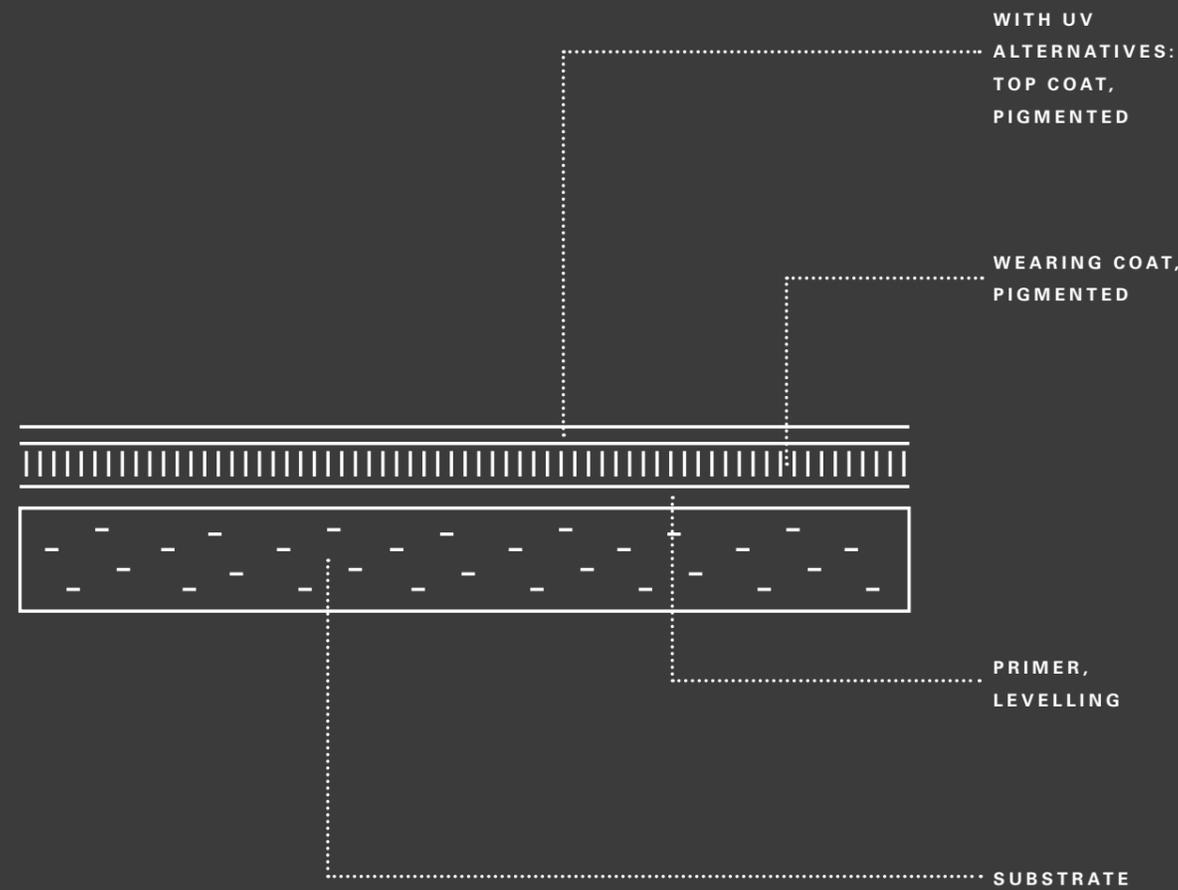
	VIACRETE MF standard (+ UV alternative)	VIACRETE MF standard SR (+ UV alternative)	VIACRETE HF high-temp
Dry and moderately wet production areas	x		
Wet production and work areas		x	x
Dairy and cheese production	x	x	x
Fish processing organisations		x	x
Meat and processed meat production		x	x
Specialist slaughterhouses and abattoirs			x
Commercial kitchens		x	
Food and beverage industry	x	x	x
Cooling and deep freeze areas			x
Warehouse and distribution centres	x		
Chemical industry/Manufacturing	x		x
Printing plants	x		
Stock and distribution centres			x

CHEMICAL RESISTANCE

Chemical substances	Concentration (%)	Temperature (°C)	Result
Acetic acid	26	20	R
Ammonia hydroxide	28	20	R
Aniline	100	20	R
Antifreeze (ethylene glycol)	100	20	R
Beer	-	20	R
Benzene	100	20	L
Benzoic acid	100	20	R
Blood	-	20	R
Brine (sodium chloride)	Saturated	20	R
Butanol	100	20	R
Calcium disulphide	100	20	L
Calcium hydrochloride	Saturated	20	R
Chlorine solution	Saturated	20	R
Chromic acid	30	20	R
Citric acid	60	20	R
Cresol	100	20	L
Crude oil	-	20	R
Ethanol	100	20	R
Formic acid	70	20	R
Gasoline	-	20	R
Hexane	100	20	L
Hydrochloric acid	35	20	R
Hydrogen peroxide	30	20	R
Isopropanol	100	20	R
Jet fuel	-	20	L
Lactic acid	85	20	R
Maleic acid	30	20	R
Methacrylic acid	100	20	R
Methanol	100	20	R
Methyl ethyl ketone	100	20	L
Milk	-	20	R
Mineral oil	-	20	R
Nitric acid	30	20	R
Oleic acid	100	80	R
Phosphoric acid	85	20	R
Potassium hydroxide	50	20	R
Styrene	100	20	R
Sodium hydroxide	50	60	R
Sodium hypochlorite	15	20	R
Sulphuric acid	50	20	R
Tetrahydrofuran	100	20	L
Toluene	100	20	R
Vegetable oil	-	80	R
Water (distilled)	-	85	R
Wine	-	20	R
Xylene	100	20	R

Note: R=Resistant, L=Limited resistance (Applicable to spillage condition)

THE VIACRETE SYSTEME



i To request our installation manual, please complete our online form or send an email to info@viacor.de



VIACRETE MF standard

+ UV ALTERNATIVE
+ CONDUCTIVE ALTERNATIVE

- Excellent chemical resistance
- High-impact strength and abrasion resistance
- High thermal shock resistance
- Odourless, no odour or taste cross-contamination across foodstuffs
- Solvent-free
- Low-emission in accordance with AgBB, M1 and other European standards
- Simple to clean and maintain
- Compliant with the HACCP and GMP regulations in the food processing industry
- Quick reusability and water-tight
- Matt, slip-resistant surface of R9 as a minimum
- Fire resistance class B_{fl}-s1



VIACRETE MF standard SR

+ UV ALTERNATIVE
+ CONDUCTIVE ALTERNATIVE

- Anti-slip surfaces of R10–R12 and higher
- Odourless, no odour or taste cross-contamination across foodstuffs
- Jointless surfaces
- Complies with the HACCP and GMP regulations in the food processing industry
- Low-emission in accordance with AgBB and other European standards
- Simple to clean and maintain (with hot water and steam jet cleaning)
- Quick reusability and water-tight
- High-impact resistance
- High-abrasion resistance
- Fire resistance class B_{fl}-s1



VIACRETE HF high-temp

- Anti-slip surfaces of R10–R12 and higher
- Odourless, no odour or taste cross-contamination across foodstuffs
- Jointless surfaces
- Complies with the HACCP and GMP regulations in the food processing industry
- Low-emission in accordance with AgBB and other European standards
- Simple to clean and maintain (with hot water and steam jet cleaning)
- Very high thermal shock resistance in the region of -45°C to +120°C
- Quick reusability and water-tight
- High-impact resistance
- High-abrasion resistance
- Fire resistance class B_{fl}-s1





VIASOL
FOR

KITCHENS & CANTEENS

/ DECORATIVE SURFACES

/ MECHANICAL DURABILITY

for use with agricultural machinery, pallet and forklift trucks

/ EASY TO CLEAN with high-pressure cleaners (steam or cold water)

/ RESISTANT TO DISCOLOURATION caused by food and spices

/ ANTI-SLIP from R 10 – R 12

The floor surface is of particular importance in large and industrial kitchens for both safety and hygienic reasons. It's vital that there are no uneven areas, trip hazards or dangerous slopes in large kitchens. It's also imperative that there are no hazards caused by sliding, for example, trolleys sliding across the floor and the flooring must be safe to stand on and have anti-slip properties. Hygienic is defined as a floor where no dirt or bacteria is permanently able to settle on. This can be prevented by using jointless floorings, seamless cross-overs to the walls, rising components with concave fillets or triangular skirtings as well as vertical coatings for water-conducted areas. These measures help to ensure that the flooring is easier to keep clean as there are no nooks or grooves where dirt is able to settle.

The **VIASOL DESIGN** flooring coating systems fulfil all criteria in the food processing industry. The systems are produced with an anti-slip rating of R 10 – R 12, are laid seamlessly, can be manufactured flawlessly using a prefabricated skirting profile and are very easy to clean.

In addition, the **VIASOL DESIGN** floor coatings meet the stringent emission requirements in accordance with AgBB, M1 and other European standards.

The coloured quartz sand coatings impress with their physical qualities and furthermore the individual mixing of colours also adds an extra visual element. Furthermore, they have a good resistance to any discolouring caused by food and spices. The **VIASOL DESIGN** industrial flooring range is characterised by its unique and diverse qualities.

TECHNICAL INFORMATION

AREAS OF APPLICATION:

- / LARGE KITCHENS, CANTEENS, COUNTER AREAS
- / CELLARS AND PUBLIC HOUSES, CAFES
- / TRADESHOW KITCHENS, FAST-FOOD CHAINS
- / HOTEL KITCHENS, REFRIGERATING AREAS
- / RESTAURANTS, TOILETS

COLOURS

Examples for quartz sand mixtures

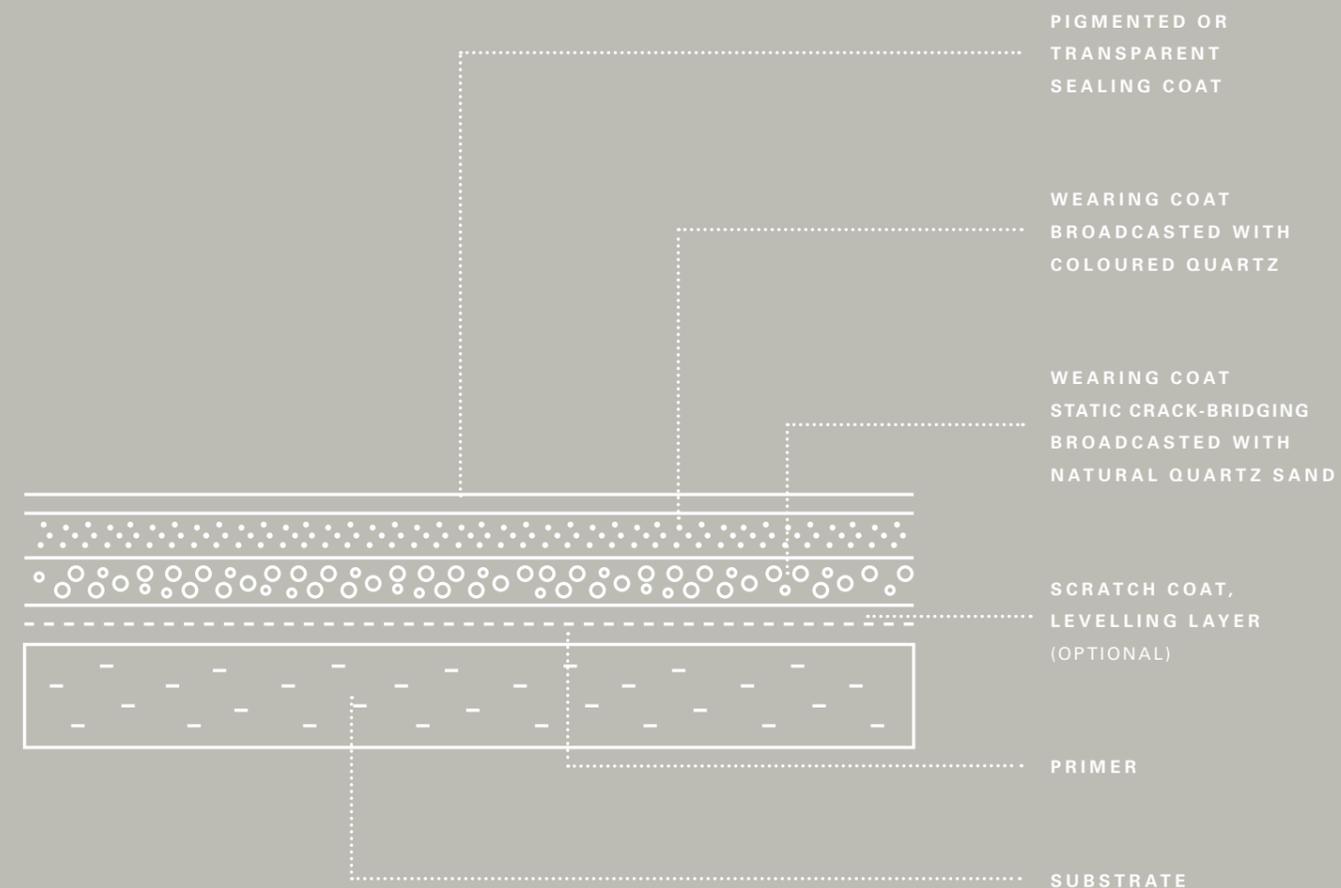


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FEATURES OF THE VIASOL SYSTEM

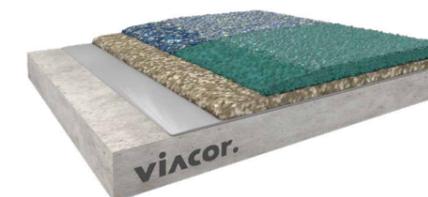
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|---|---|
|  MECHANICALLY DURABLE & IMPACT-RESISTANT |  THERMAL RESISTANCE UP TO 60°C |
|  ABRASION-RESISTANT |  IDEAL FOR PERMANENTLY WET AREAS |
|  ANTI-SLIP
R10-R12 |  FIRE RESISTANCE CLASS B _{fl} -s1 |
|  RESISTANT AGAINST DISCOLOURATION |  APPROVAL FOR USE ON SHIPS |
|  HYGIENIC |  CONDUCTIVE |
|  STATIC CRACK-BRIDGING |  UV-RESISTANT ALTERNATIVES |

VIASOL DESIGN SYSTEMS



VIASOL UNIFLEX CUISINE SR

- For light to medium loads
- Highly abrasion- and shock-resistant
- Hygienic, conforms to the European Union's European hygiene standards (ISEGA certified)
- Jointless and seamlessly laid, water-resistant
- Static crack-bridging
- Thermal resistance of up to 60°C for warm water load
- Available in many colours
- Good grip on many different bases, also ideal for areas touching the soil using a barrier primer
- Fire resistance class B_{fl}-s1
- Anti-slip classifications R10, R11, R12
- Good resistance to discolouration caused by food and spices



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FLOORING SYSTEMS!

Functional
Floor Coatings.

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