



# FOOD AREA FLOORING

Installation by the Manufacturer

Metz Floors - A great foundation for  
your next food project



# REQUIREMENTS

Commercial kitchens are a most demanding work environment. Busy people in relatively confined areas moving quickly over oily dirty floors, all whilst using sharp utensils amongst hot surfaces and boiling liquids.

Food production facilities can have all of the above on a larger scale combined with forklifts moving heavy items at high speed.

Both environments need a floor that will perform in providing long term safety, hygiene and durability.

## STANDARDS COMPLIANCE

The two main standards applicable specifically to food production areas are:

- Food Premises and Equipment Standard 3.2.3 and
- AS4674-2004 Design, Construction and Fitout of Food Premises.

These apply to all commercial kitchens, food and beverage plants - they even apply to your garbage areas.

Slip Resistance is a massive issue in Australia. There a number of standards addressing the issue, most importantly AS HB-197:1999, AS HB-198:2014, AS4586-2013 and AS4663-2013.

Further, there are other standards that will apply to the various components of your facilities flooring - such as waterproofing, tiling, coatings etc.



Metz tiles being tested at the factory in Germany

**Slip Resistance** - Owners and Managers of food facilities have an obligation to provide a safe working environment for their staff and there is a need to also protect customers, visitors and contractors also.

There is a balance between slip resistance and cleanability however Metz has a range of products proven to perform for commercial kitchens and food plants of all types.



**Strength** - floors must resist physical loads, impacts, abrasion and must bond well to the floor base beneath. High temperatures exist adjacent to ovens, fryers etc - and the floor system must cope with these also.



**Cleanability** - This comes from the combination of correctly installed floor slopes, an impermeable flooring material that is not overly hard to clean coupled with the right cleaning processes. Floor to wall junctions must be covered to ease cleaning.



**Corrosion Resistance** - all foodstuffs are corrosive. The worst food areas are where hot fats are in frequent contact, and poultry fat is the most aggressive. All components of the flooring system must be designed to resist corrosion or the result will be impossible to clean floors firstly, thereafter unstable corroding floors not fit for purpose.

# METZ CAPABILITIES

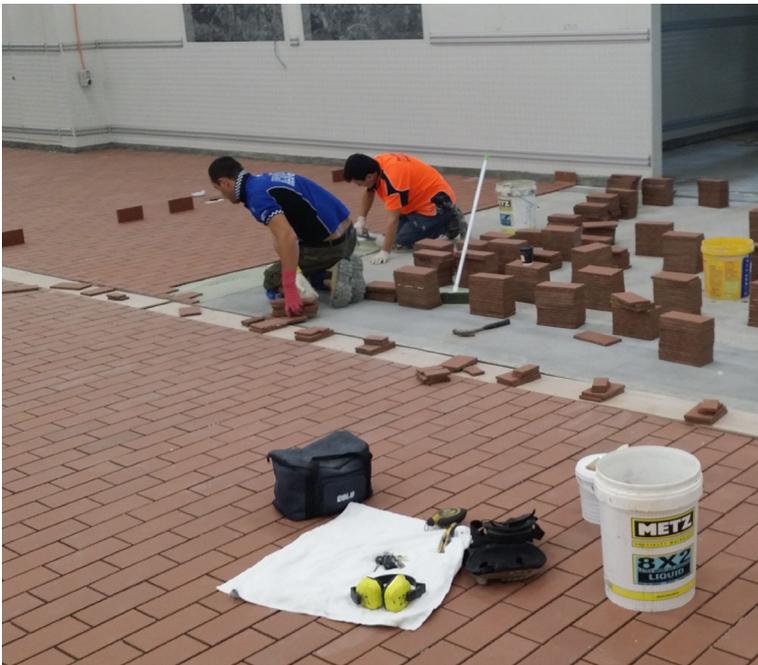
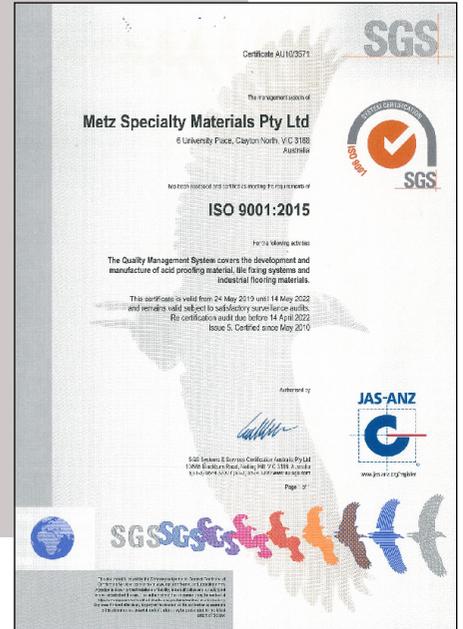
**MANUFACTURE & INSTALLER** - Metz manufactures the various fixing and coating materials highlighted in this brochure in our Quality Accredited manufacturing plant in Clayton North, Victoria. the tiles shown are all manufactured in Germany.

No other Australian company can offer the range of materials manufactured, supplied and installed that Metz can.

Because Metz provides both ceramic tile systems as well as a wide variety of coating systems we will recommend to you the most suitable system for your needs. Often in food plants especially a combination of systems across the plant makes both practical and economic sense.

## SERVICES OFFERED

- New area tiling systems
- New area coating systems
- Tiling repairs including regrouting 24/7
- Coating repairs 24/7
- Movement joint upgrading
- CIP and Wastewater corrosion resistant lining





## TILING SYSTEMS

Metz tiling systems are the proven performer and the premium choice for kitchens in the busiest restaurants, hotels, hospitals, TAFE's, jails and other institutional providers such as aged care facilities, schools and colleges.

In food and beverage plants where loads are increased Metz has a range of tiling systems fit for the task.

With floor tiles in all these areas tile thickness is the key to durability. Increased thickness provides extra strength, impact resistance and most critically an increased depth of epoxy grout. Metz supplies custom made European tiles in a range of colours for kitchens and food plants.



### METZ SICODUR®

12mm thick P5 tiles in 150x150 & 200x200 format in six colours – Grigio, Verde, Scuro, Cotto, Carbone & Ardesia. Sicodur is specially formulated to Metz requirements, retaining a P5 slip rating after 5,000 cycles of accelerated wear testing (AWT).

Internal & external pillars are available.

Sicodur Hexagonal format available for major projects. Consult Metz for more information.





## TILING SYSTEMS

### METZ VIBRATION RANGE

A premium tile available in multiple colours, thickness from 15mm, in both hexagonal and rectangular formats. Vibration tile fixing produces extremely smooth floors with finer joints than traditional tiling.

### COVE TILES

Food areas require a minimum radius cove of 25mm at wall to floor junction. Metz food area tiles have complimentary coves with smooth finish for ease of cleaning.

### FIXING MATERIALS

Metz manufactures and installs complete systems to compliment our tiles comprising waterproofing membranes, screeding materials, adhesives, epoxy grouts and polyurethane movement joint sealant.

Our range of the mandatory epoxy grout is extensive, whether fast setting is required for out of hours repairs, you have the harshest hot oily corrosive environment, or a lighter duty cafe Metz has the right material to use.

A critical component of the floor tiling system is movement joints. The tile floor is typically split into bays no more than 5mx5m and the material used to seal these joints must cope with movement, be corrosion resistant, yet be tough enough to withstand heavy wheeled traffic.

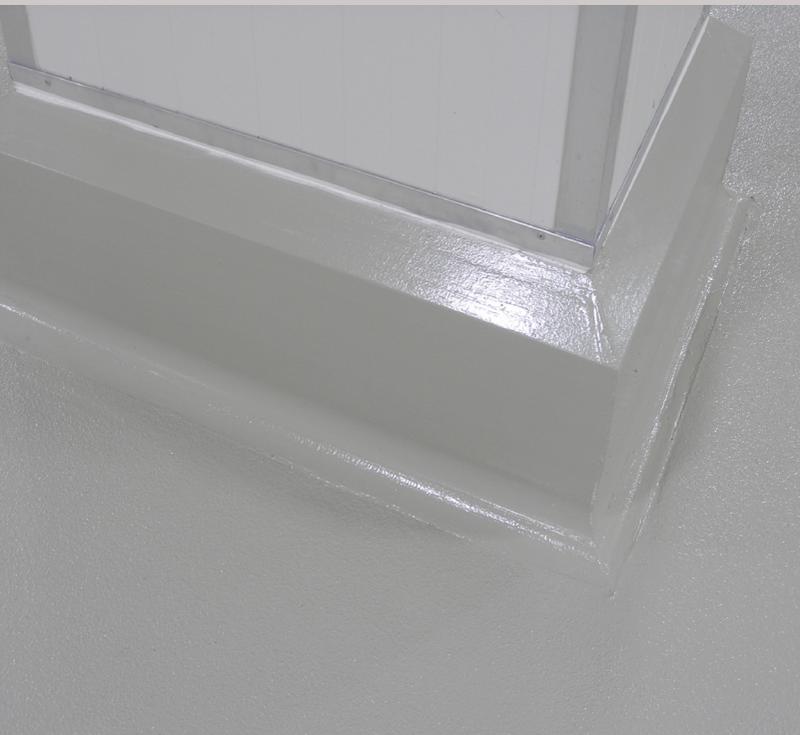




## COATING SYSTEMS

Coating systems comprise a range of material types, application techniques and thicknesses. The materials are liquid applied on site. Depending upon technique a wide array of slip resistant finishes is possible. 'Roll Coats' comprise multiple roller applied thin films of resin systems, usually less than 1mm in thickness. 'Self levellers' are liquid applied to typically 2-4mm, into which sand aggregate is usually broadcast to help achieve a slip resistance surface.

'Screeds' are heavier filled systems that are trowelled into place. Such Metz systems can be finished mechanically using a power floating system. The most common material types in use are epoxy and polyurethane systems. Both have their relative advantages. Consult Metz regarding which is better suited for your particular application.





## COATING SYSTEMS

Coatings are usually quicker to install and cheaper than a properly specified tile system for kitchen and food plants. Metz's view after nearly 70 years of experience solving clients food flooring problems is that in almost all situations tiles will provide a superior longer term solution, however we recognise that clients do not always have the time or budget to tile all floor areas. Some clients insist on coatings, some traditionally prefer tiles.

Metz coating solutions for floors include:

- **Metz Epoxy Sealer** - a two-part, water based epoxy sealer
- **Metz 9HB** - a 100% solids epoxy coating suitable for lighter duty environments
- **Metz 93PU Coating** - a 100% solids high build polyurethane coating material suitable for higher temperatures
- **Metz-33SL** - a 4-5mm highly slip resistance epoxy system suited to medium duty kitchens, food production areas, washups etc.
- **Metz 93PU-TG** - a 7-10mm polyurethane screed material for the heaviest loads



# ABOUT METZ

Metz was founded in 1953 by Phillip Metz. Our focus immediately was heavy duty industrial flooring and specialty corrosion resistant cements for use in chemical plants, power stations etc. A factory opened in Melbourne to manufacture a specialised range of adhesives and mortars, which we complimented by importing European specialty floor tiles

Food and beverage plants were initially the largest part of the business, however commercial kitchens have the same requirements as food plants. The need for hygienic, cleanable, heavy duty, slip and corrosion resistant materials meant that Metz excelled in providing and installing materials for commercial kitchens.



**Head Office & Distribution Centre**  
27-29 Liberty Road, Huntingwood NSW 2148



**Melbourne Office**  
6 University Place, Clayton North VIC 3149



**Manufacturing Plant**  
6 University Place, Clayton North VIC 3149



**Brisbane Office**  
Unit 16, 42 Smith St, Capalaba QLD 4157

Without a doubt Metz has supplied and/or installed more commercial kitchen floor tiling systems than any other company in Australia, as well as hundreds of thousands of square metres of kitchen and food plant floors across Australasia.

Metz' ability to combine manufacturing, supply and installation of such a wide range of flooring materials for food areas is unique in Australia. We can offer your next project a 'supply and apply' meaningful warranty, or we can undertake out of hours repairs to keep you running.

Contact one of our offices below for more assistance with your food area facility flooring.



**Sydney**  
Unit 36, 69 O'Riordan St, Alexandria NSW 2015



**Melbourne**  
108 Gipps St, Collingwood VIC 3066



**Perth**  
993 - 995 Hay St, Perth WA 6000



**Brisbane**  
124 Petrie Tce, Petrie Terrace QLD 4000



[metz.net.au](http://metz.net.au)  
[metztiles.com.au](http://metztiles.com.au)

Metz Specialty Ceramic Tiles  
a division of Metz Specialty Materials Pty Ltd  
Metz Project Services Pty Ltd  
Metz Middle East Limited