



The only **floor coating**
in a **HACCP** environment
that cures at
the speed of light

The catering and food sectors are often in use seven days a week, making maintenance of the floor almost impossible. The solution? SolidLux Instant Coating. An opaque floor coating that cures immediately under UV light and is immediately accessible. See first, then believe? View the practical experiences on solidluxcoating.com or contact us for a demonstration.

- ✓ Instantly accessible
- ✓ No influence on taste and smell
- ✓ Solvent free



Kitchen Royal Concert Hall

"A new floor coating that complies with all hygiene requirements and is applied within a few hours. You have to see to believe it."



Floor cheese processing Royal A-Ware

"A stronger coating that fits perfectly in a food environment, is odorless and also solvent-free.
SolidLux is doing well."

SolidLux - HACCP SolidLux's opaque UV floor coating system contributes to the hygiene requirements set out in the HACCP system ('Hazard Analysis and Critical Control Points'). HACCP is a food safety system, intended for companies and institutions that work with food (for people, but also animal feed and cattle feed).

An HACCP floor is liquid-tight, hygienic and easy to clean or disinfect. By curing with UV light, SolidLux floors are 100% liquid-tight and contain no solvents (VOC-free). A SolidLux floor is seamless, so there is no chance for bacteria to settle. In addition, the floor is easy to clean according to a hygiene

plan. SolidLux offers systems for coating various substrates within various (food) industries, kitchens and care sectors. The SolidLux system has been applied in a number of areas that meet the HACCP standards.

For full practical experiences, visit solidluxcoating.com



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