Hospitality Kitchens

Hygiene **Solutions**

Hygienic Wall and Ceiling Solutions

Main Issues in Hospitality Kitchens:

Hospitality Kitchens areas are highly vulnerable areas and have the following issues:

- high levels of fungus and bacteria due to poor finishes leading to failure of food safety requirements and odours
- Staining from heavy moisture and cleaning
- Food stains on walls
- Continuous Cleaning of grout and other finishes due to pores in surface and joints
- Impact damage on walls
- Installation of most finishes like ceramic tiles and are time consuming and are extremely messy for renovations and new builds



Recommended Finishes

Glasbord® with Surfaseal® for Walls and Ceilings

Hygienic Glasbord® with Surfaseal® Wall panels by Crane Composites®

- Smooth / Embossed Finish
- 1.5mm / 1.9mm / 2.3mm Thick
- Fire Rating: Class C / Class B / Class A / FM Approval
- Available in 1.20m width to any length required, Can be made up to 2.4m Width.
- Color Match is available



Embossed White | 85



Smooth White | 85





Main Issue	How Glasbord® with Surfaseal®
	Provides a solution
high levels of damage including paint peel and dents	Glasbord® with Surfaseal®is extremely wearing and resistant to heavy cleaning. It is also completely waterproof and a pore free surface. It is also highly impact and scratch resistant.
Mold and Mildew growth leading to Odours and bacteria and loss of food safety	Glasbord® with Surfaseal® does not allow any mold or mildew growth and is ASTM tested.
Heavy staining on surfaces, water damage and rot	Glasbord® with Surfaseal®is extremely wearing and resistant to heavy cleaning.

Benefits

- Completely non porous surface, highly washable and stain resistant
- Chemical Resistant and resistant to repetitive heavy duty cleaning
- Mold and mildew free
- High impact and scratch resistance
- Easy and quick to install
- **HACCP** certified
- Fire rated: Class C, Class A and FM global
- UL GreenGuard Gold product certified for low chemicial emissions
- Extremely washable and supports repetitive cleaning process.

Certifications

































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Installation Options / Engineered Solutions



Glasbord® with Surfaseal® Self Adhesive peel and stick panels (Hygibreak®)



Glasbord® with Surfaseal® laminated on Rigid Board (Hygimat)



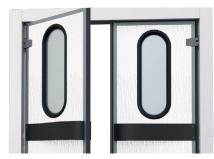
Glasbord® with Surfaseal® Sandwich Panels (Hygispan®)



Glasbord® with Surfaseal® Modular Panels (Hygicold)



Traditional Installation



Custom Made Hygienic Doors (Hygidoor)

Profiles and Accessories

- PVC profiles (division bars, inside corners, outside corners)
- Stainless Steel Profiles
- Safety Barriers
- Polyurathane seam sealant
- Heavy duty skirting
- Suspended Ceiling Grid



PVC Profiles



Polyurathane Seam Sealant



Skirting



Safety Barriers



Stainless Steel Profiles



Suspended Ceiling Grid













