

Industrial Poultry Facilities

Hygiene Solutions

Hygienic Wall and Ceiling Solutions

Main Issues in Industrial Poultry Facilities:

Poultry Processing facilities face extensive heavy duty usage and are required to maintain an extremely high hygiene standard. Standard wall finishes are insufficient and face the following issues:

- high levels of fungus and bacterial harbourage due to poor finishes leading to failure of food safety requirements and odours
- Impact damages due to high weight of product
- High levels of Rust on surfaces due to mixture of caustic and high strength chlorine based cleaning agents for disinfection
- Continuous cleaning of walls and surfaces with high pressure water degrade the panels and are no longer hygienic
- High levels of blood and other biological masses react with wall surfaces and allow bacterial growth
- Surfaces are often porous due to protective layer only being a few microns thick



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
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. The embossed Surface is specially designed for high impact and scratch resistance as well as allows foam to slowly track down a wall increasing exposure time and reducing foam usage.
Stains and damage on walls due to impacts and water related issues	Glasbord® with Surfaseal® Does not need any repainting once installed and can withstand continuous cleaning for years.
Rust on walls	Glasbord® with Surfaseal® is lifetime non-corrosive and does not contain any metal

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 chemical emissions
- ✓ Extremely washable and supports repetitive cleaning process.

Certifications



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Installation Options / Engineered Solutions



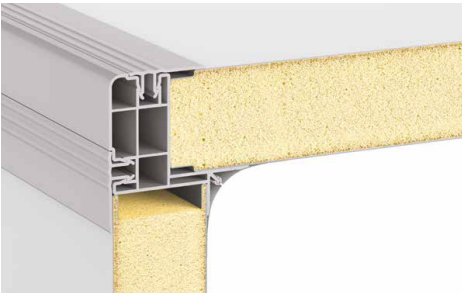
Glasbord® with Surfaseal® Self Adhesive peel and stick panels (Hygibreak®)



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

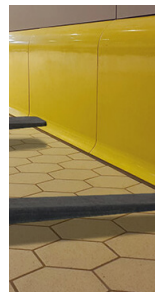
- PVC profiles (division bars, inside corners, outside corners)
- Stainless Steel Profiles
- Safety Barriers
- Polyurathane seam sealant
- Heavy duty skirting
- Suspended Ceiling Grid



PVC Profiles



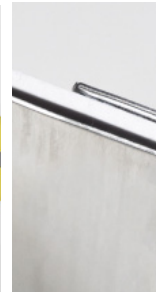
Polyurathane Seam Sealant



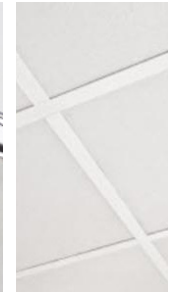
Heavy duty Skirting



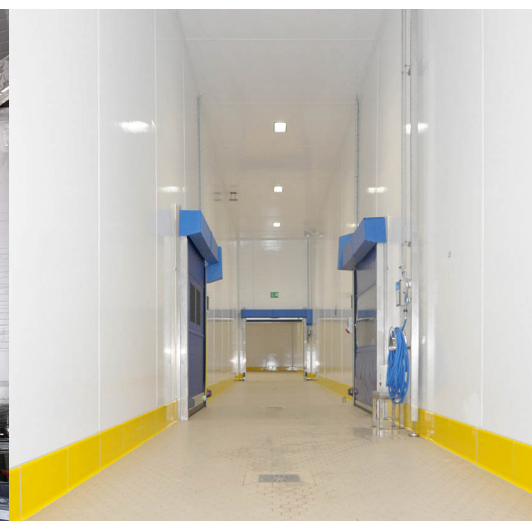
Safety Barriers



Stainless Steel Profiles



Suspended Ceiling Grid



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