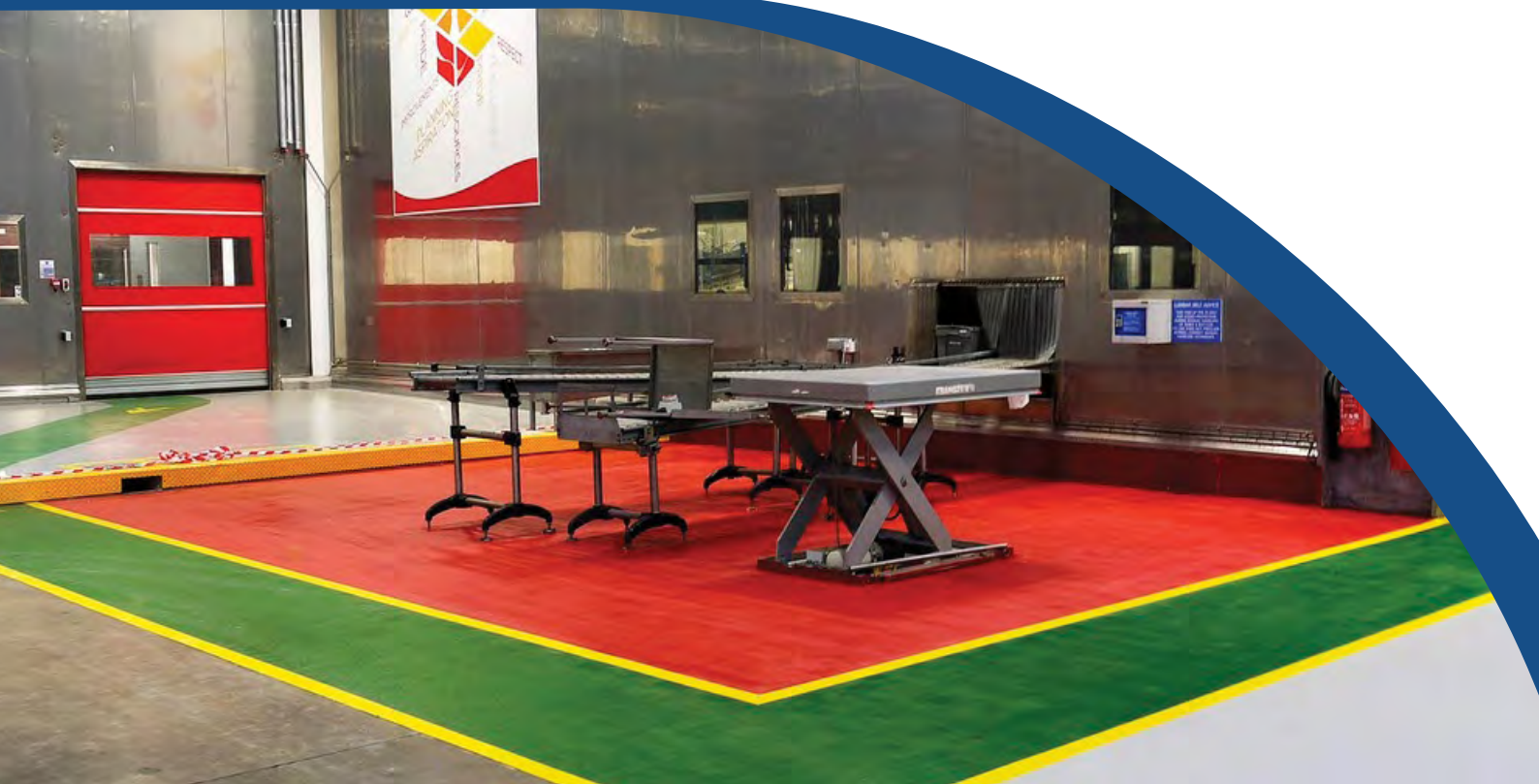


SPECIALIST RESIN FLOORING
FOR THE FOOD INDUSTRY



QUALITY UNDERFOOT



Larsen Contracts have been providing specialist resin flooring to the Food, Meat processing and Drinks industries for over 30 years. We understand the importance of hygienic, hard wearing and slip resistance flooring for businesses in this sector. We provide finishes of the highest standards to comply with industry audits and guidelines for good hygiene practice and to ensure efficient production. Our clients include international companies such as Coca-Cola, Cadburys, Kerry Foods, DANONE and Dale Farm Foods. We have an excellent reputation in this sector with many long standing client relationships.

BENEFITS OF RESIN FLOORING

EASY MAINTENANCE

Resin flooring is designed to be hard-wearing, producing non-taint surfaces that are abrasion resistant and easy to clean. Bespoke Flooring systems allow for ease of maintenance and conforms to relevant Health & Safety regulations

HYGENIC

With Seamless resin flooring, spillages can not be trapped in joints and crevices. It is also sterile, dust free, durable and low maintenance

SAFER WORKING ENVIROMENTS

Slip resistance and anti-static flooring creates a safer work place for your employees and meets today's stringent health and safety standards. It can help protect your business from potential injury claims

ATTRACTIVE FINISHES

A choice of attractive and durable coatings which are strong, robust and suitable for wet and dry process environments.

COMPLIANCE WITH FOOD INDUSTRY AUDITS

Larsen appreciates the rigorous food industry audits that many of our clients undergo for the major retailers within the Retailers Association and for EFSIS. Following risk assessment Larsen can deliver appropriate solutions to ensure you meet the exacting standards required within your budget and timescales

QUICK AND INSTANT DRYING

To minimise factory downtimes and disruption to production, Larsen can install the quickest instant drying flooring systems available

Hygienic

Durable

EASY CLEANING

Low Maintenance

Anti Static

INSTANT DRYING

SLIP RESISTANT



BESPOKE FLOORING SOLUTIONS

Larsen Contracts install a wide range of resin flooring applications working with the major manufacturers to offer bespoke solutions for food & drink production and preparation environments.

What type of flooring systems should be used?

Clients operating in the food and drink production and preparation sectors have very stringent and specific criteria.

In Food Processing and manufacturing environments such as slaughter halls, food production, beverage plants and industrial kitchens, floors are exposed to heavy duty conditions including aggressive cleaning methods. Hygiene, cleanliness, safety and durability are vital. These flooring systems will need to be durable, slip resistant, easy clean and come with additional protection such as chemical resistant seal coats, antimicrobial additives and an adjustable anti-slip profile.

Freezers and cold stores require speciality flooring systems that can be installed at low temperatures and in damp conditions, as well as cure in a short turnaround time to reduce client downtime and the associated risk of food spoilage in refurbishment projects. These systems should also be low odour to avoid imparting any unpleasant taste or smell onto foodstuffs.

In packaging environments and warehouses light to medium duty coatings can offer a cost effective solution. These systems will provide a seamless and protective layer for the concrete substrate - supporting the heavy impact of mechanical equipment and meeting food grade hygiene standards.

Larsen work with all the major flooring manufacturers to create bespoke solutions according to our clients' needs and budget.



Flooring Systems

POLYURETHANE SEAMLESS FLOORING

POLYMER & CONCRETE SCREED TO FALLS

STAINLESS STEEL DRAINABLE SYSTEMS

MMA FAST DRYING FLOOR ANTI-SLIP FLOOR FINISHES

WALL COATING SYSTEMS ANTIMICROBIAL

BUND LINING

FLOOR AND WALL JOINTS

LOW TEMPERATURE RESISTANT FLOOR FINISHES

HEALTH & QUALITY STANDARDS

OUR FOOD INDUSTRY CLIENT LIST



HEALTH & SAFETY POLICY

It is the policy of Larsen Contracts to maintain a safe working place and a good record of health and safety within the Construction Industry. We are continually committed to improving health & safety on both our construction sites and in our Office and Store areas. We endeavour to safeguard the health, safety and welfare of employees.

As an employer, we will provide the following:

- Safe plant and safe systems of work
- Safe handling, storage, maintenance and transport of work articles and substances
- Necessary information, instruction, training and supervision
- A safe place of work with safe access and egress
- A safe working environment with adequate welfare facilities.



Larsen will ensure that persons not employed by the company, but who may be affected by the company's activities, are not exposed to risks to their own health & safety. All our employees and subcontractors will be made aware of our Health & Safety Policy/Safety Statement and their role in maintaining safety standards.

MEAT PROCESSING

- AIBP
- Hildon Meats
- Granby Meats
- Mourne Country Meats
- Finnabrough Venison
- Dunbia
- McCarron Meats
- Dawn Meats
- Linden Foods
- Moy Park
- Shelvey Poultry
- McCaughey Foods
- Sliver Hill Foods
- Hogans Farm

DAIRY

- Dale Farm
- Tipperary Co-operative
- Five Mile Town Creamery
- Lakeland Dairies
- Town of Monaghan Co-op
- Dunman Creameries
- Maud's Ice Cream

DRINKS

- Coca-Cola Bottlers
- Irish Distillers
- Classic Mineral water
- Ballina Beverages
- Bass Brewery

GENERAL

- Punjana Tea
- Kerry Foods
- Willobrook Foods
- Perry Crisps
- Cadbury
- Mash Direct
- College Catering
- Granville Foods
- Belfast International Airport
- K Club
- White House Hotel
- Bakery
- U Bake
- Allied Foods
- Everon Foods
- O'Hanlon Herbs
- Danone
- Farm Fed Chickens

To see client case studies view www.larsen-contracts.com or email info@larsen-contracts.com
For a tailored flooring solution call 02890 774000 today

RESIN FLOORING
COMMERCIAL SCREEDING
CONCRETE REPAIR
STRUCTURAL WATERPROOFING
CAR PARK & PODIUM DECKING
RESERVOIR REFURBISHMENT
CHEMICAL RESISTANT BUND LINING
EXTERNAL WALL INSULATION & RENDERS

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