

PUMA-CRETE® 300/400 SERIES Urethane Concrete Flooring

FOOD and BEVERAGE PROCESSING FLOORS

ADVANTAGES !

Enhanced resistance to Chips, Spalls/Impact

PUMA-CRETE® handles repetitive scraping and scratching better than competitive systems.

Permanent Non-Slip Texture

PUMA-CRETE® retains its texture, even as it wears.

Resistant to Thermal Shock & Cycling

Withstands hot spills and repeated thermal cycling (hot washdowns, steam cleaning, etc.) without breaking down (-50 to +250 deg. F) (-45 to +121 deg C)

Virtually No Odor During Installation

PUMA-CRETE® has no VOC's that can taint your raw materials or finished product.

Chemical Resistance

Excellent resistance to most solvents, acids and alkalis.

Long Term Durability

Exclusive five year EPF material warranty.

USDA / SQF Approved

PUMA-CRETE® meets USDA and SQF requirements for seamless resinous flooring.

Long Term Durability

Exclusive five year Warranty.

Moisture Tolerant

PUMA-CRETE® may be applied over damp surfaces. Withstands up to 12 lbs of vapor pressure passing thru the concrete slab, without delaminating, blistering, or cracking (Competitive systems are rated <5 lbs).

Cool Temperature Installation

PUMA-CRETE® may be installed in operating coolers at 35-45 degrees F.

Anti Microbial

PUMA-CRETE does not support the growth of mold or bacteria.

Fast Turn Around

PUMA-CRETE HF is a one-pass mortar system. Projects can be completed quickly, with limited costly downtime.

Turn-Key Installation Installed by our national network of certified contractors.



THE TOUGHEST FLOOR !

PUMACRETE.NET

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