

Airline Catering Company Opt for Top Flight Flooring



• Product: Flowfresh SR • Market Sector: Food & Drink • Location: France • Client: Servair Catering
• Date: 2008

Gourmet airline catering company Servair has turned to Flowcrete to provide a durable and hygienic floor finish for use at its new facility at Charles De Gaulle Airport.

Servair, a subsidiary of the Air France/KLM Group, has more than 100 catering units around the world and prepares more than 45 million in-flight meal trays each year. Servair originally specified a brightly coloured floor finish that would provide a suitable surface for a number of different working zones within the new facility located in Roissy, Paris.

Servair opted for the proven ability of Flowcrete's Flowfresh SR to provide a slip resistant and easily cleaned surface ideally suited to food preparation zones. A 5mm Flowfresh SR system was installed in the washing and food preparation areas as well as the cold warehouse and finished meal storage unit of the new in-flight catering centre. Work at the site took place over a three week period.

Flowfresh SR contains a unique natural silver ion based antimicrobial additive that helps to control bacteria at ground level and ensure best-in-class hygiene performance.

Flowfresh SR is also certified by the CSTB (Centre Scientifique et Technique du Batiment) and has slip-resistance test certification according to INRS requirements