

MANUFACTURER AND INSTALLER OF  
SEAMLESS, SANITARY FLOOR SOLUTIONS  
FOR FOOD AND BEVERAGE FACILITIES



**STONHARD®**

STONHARD.COM



SEAMLESS FLOORS INFLUENCE  
SANITARY DESIGN FOR FOOD AND  
BEVERAGE ENVIRONMENTS

FOOD PRODUCTION AREAS  
Stonshield

## GLOBAL RESOURCES WITH LOCAL RELATIONSHIPS TO BRING FLOORS THAT WORK IN EVERY AREA OF YOUR FOOD AND BEVERAGE FACILITY.

With more than a century of experience behind the Stonhard name, we combine extensive industry expertise with unparalleled levels of service and specialized products designed specifically for the unique requirements of the most demanding food and beverage environments around the world.

No one else offers the level of reliability, flexibility, consistency and longevity that Stonhard offers. We've never met a challenge we couldn't solve.

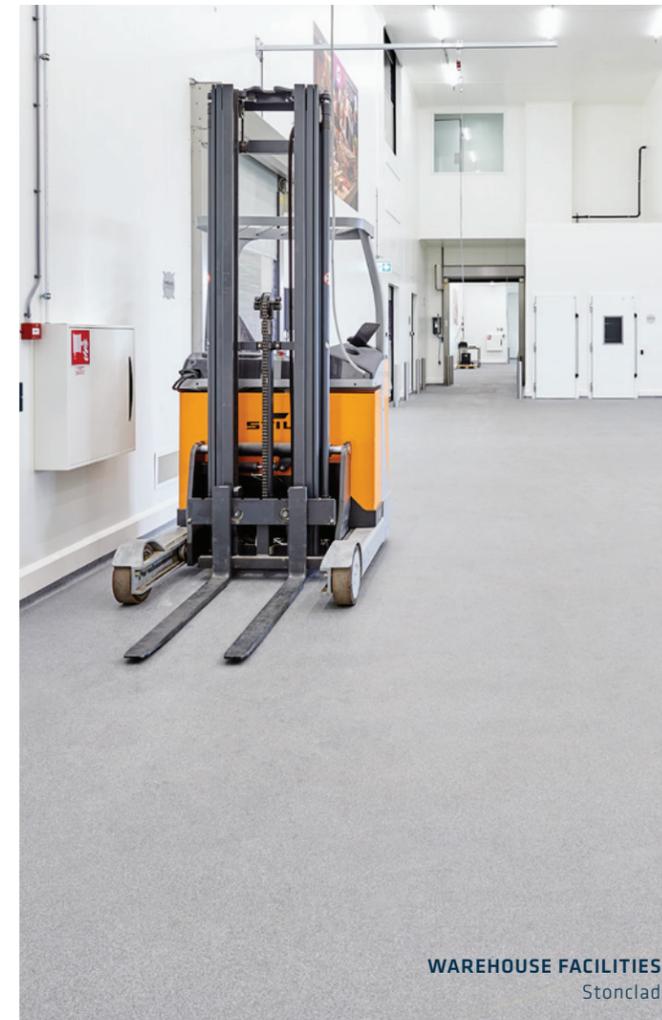
**STONHARD**<sup>®</sup>  
EST. 1922

### BENEFITS AT A GLANCE

- Turnkey Service Covering Products to Installation
- Worldwide Resources with Local and Direct Sales
- Expertly Trained Crews Work Directly for Stonhard
- Global Leader in Industry
- Project & Design Support Through Our Architectural Engineering Group
- Engineering-Certified Solutions and Real-Time Problem Solving
- Largest Range of High-Performance Products with Quick Turnaround
- Floor-to-Ceiling Total Hygienic Solutions
- Custom-Design Capabilities
- Unparalleled Safety Standards
- ISO Certified
- HACCP International Certified
- LEED Certified



**BREWERIES**  
Stonclad

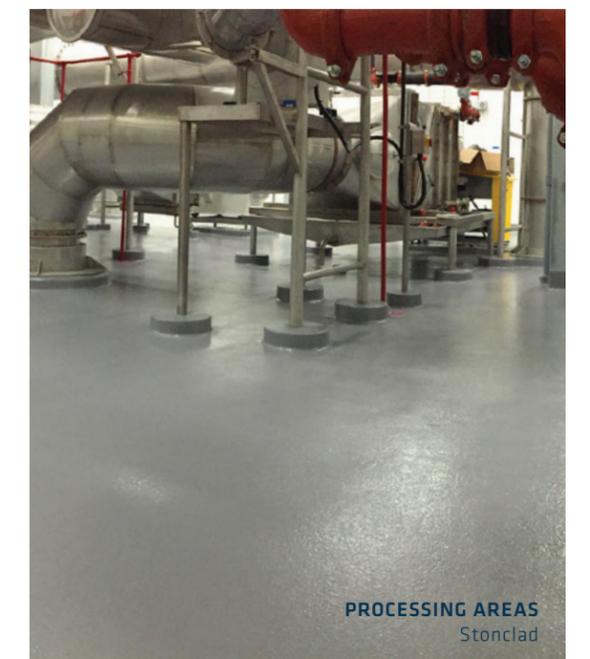


**WAREHOUSE FACILITIES**  
Stonclad

**WE GUARANTEE QUALITY, SAFETY & MEET HYGIENE STANDARDS**

Our safety experts ensure all projects are executed to extremely high quality and safety standards that meet and exceed state and federal regulations. From hazard assessment to air quality monitoring, HEPA vacuum dust control and handling of volatile organic compounds, we take safety procedures and precautions seriously. Our food and beverage products are seamless and nonporous, meeting stringent safety standards set by the FDA and USDA. Stonhard also holds HACCP international certification on many of our products.

Stonhard's real-time cloud-based site quality program and documentation system monitors critical conditions like temperature, humidity and restricted obstacles so we can mitigate deficiencies and delays, and maintain a safe working environment.



**PROCESSING AREAS**  
Stonclad

**WHY CHOOSE STONHARD?**



**CHEMICAL RESISTANT**



**EASY-TO-CLEAN & SANITARY**



**SLIP RESISTANT**



**THERMAL SHOCK/ CYCLING RESISTANT**

**YOUR SPACES. OUR FLOORS.**

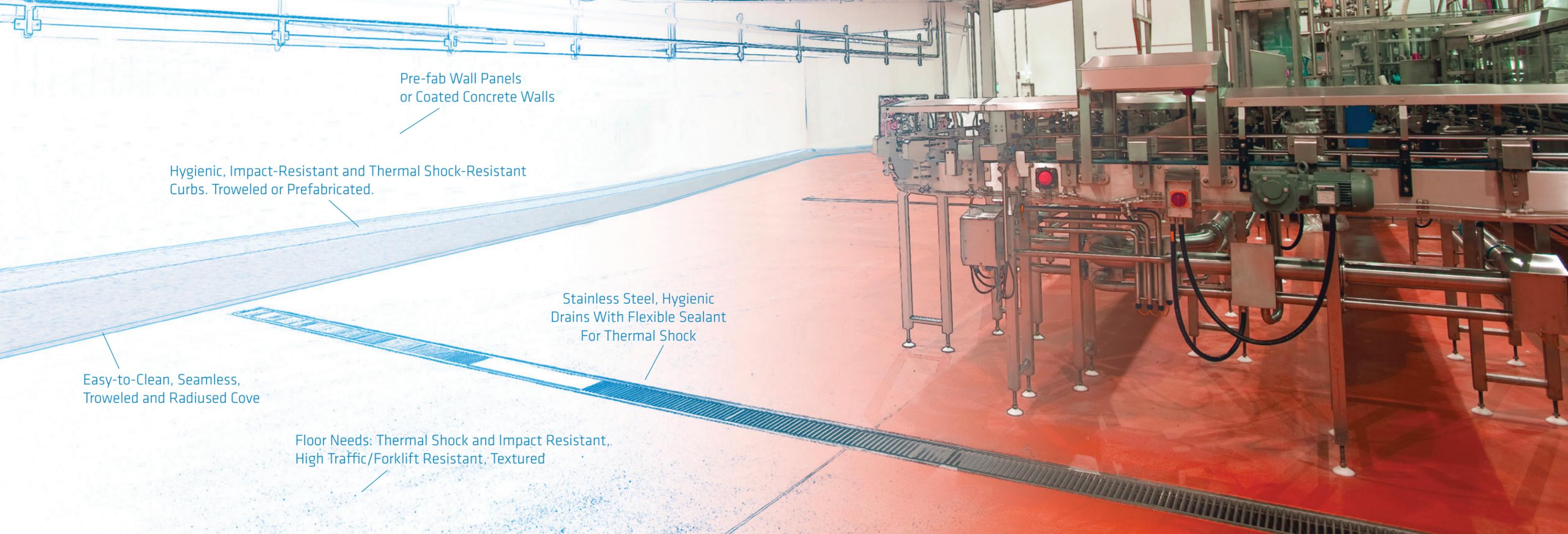
**WE DELIVER DURABILITY AND DESIGN FOR AREAS, FROM HOT TO COLD.**

Stonhard understands the biggest pain points and individual needs of your food and beverage facility, from our many years of experience and life-long relationships with our clients. We are able to offer a broad range of specialized advantages and skilled installation techniques particularly suited to the stringent operating conditions of food and beverage facilities such as:

- Custom-designed solutions to form & pour trenches and drains
- Sloping floors to drains improves flow and avoids standing water or debris which eliminates potential bacterial growth
- Integral coving options available to suit any height requirement to create a clean seamless transition from floor to wall
- Close attention to engineering details such as crack treatment, chasing, trenches and caulking prevents post-installation failures
- Slip-resistant textures available to protect against hazardous conditions
- On-site engineering-certified solutions for total quality control

**SOME OF THE MANY AREAS WE COVER**

- Bakeries
- Breweries & Wineries
- Dairies
- Meat & Poultry Processors
- Fresh & Frozen Seafood Processors
- Bottled & Canned Soft Drink Facilities
- Potato Chips & Snack Facilities
- Confectioneries
- Pet Food Manufacturers
- Fruit & Vegetable Facilities



## FROM DESIGN TO REALITY, STONHARD IS THERE TO GUIDE YOU EVERY STEP OF THE WAY

### WE STAND BY OUR FLOORS

Stonhard gives you a warranty on both product and installation. We don't disappear after the sale. We remain your partner, on-site for the installation and we offer asset maintenance programs and cleaning product recommendations.

### MORE FLEXIBILITY, FASTER SPEED OF SERVICE & COMPETITIVE PRICING

Trust is the reason so many customers return to us. Our teams of local experts and on-site engineers offer specialized consulting and real-time problem solving, so any changes that are needed can be addressed quickly and comprehensively. Our robust product offering and stocking and fulfillment capabilities ensure that everything, from minor tweaks to more substantial modifications, can be properly accommodated while keeping your project on time and on budget.

### REMOVE THE GUESSWORK WITH OUR TURNKEY SOLUTIONS

As one of the only turnkey seamless flooring solutions providers in the industry, Stonhard eliminates the guesswork from everything including small repairs, major plant renovations, and brand-new builds. We work with you to design your facility's floor, wall and lining needs from start to finish, all under one roof.

What does that mean for you? It means superior product performance, as our products are manufactured in-house; skilled installations handled by expert local teams; faster, more flexible service at every stage; and a flawless final result. Specializing in transforming outdated plants to meet new standards, we restore hygienic conditions to ensure food safety and effective bacteria control.

### WE ARE AVAILABLE WHEN AND WHERE YOU NEED US

Our flooring experts are dedicated to solving the toughest challenges in your facility. With global installation capacity, our crews are fully-trained, safety-certified industry experts who take pride in delivering a wide range of specialized services, and are ready to go wherever you need them. We excel at challenging conditions, paying close attention to fine points like crack details, joints and caulking around drains for a flawless execution.

Local teams can be assembled on an as-needed basis and mobilized quickly to respond to changing needs. Territory Managers, Engineers and Architectural Engineering Representatives are ready with industry-tailored solutions to respond to a wide range of challenges and site-specific concerns, including concrete and crack repair, sloping, thermal shock resistance, excessive movement and waterproofing.

**WE HAVE SOLUTIONS FOR EVERY AREA OF YOUR FACILITY!**

**OFFICES/LUNCH ROOMS  
BREAK ROOMS/CAFETERIAS**

Decorative seamless flooring systems that provide superior impact and slip resistance with textured broadcast aggregate.

**WASHROOMS**

Public washrooms need floors that provide ultra-slip resistant surfaces to protect from slips and falls and that are easy to clean.

**SANITATION/CIP**

Flooring protection for heavy-duty environments that is chemical, abrasion, and impact resistant, and can withstand thermal shock and cycling.

**RACKING & WAREHOUSING**

Racking & warehousing environments require floors that provide superior impact, abrasion, and chemical resistance along with serious protection and reduced maintenance costs.

**MAINTENANCE &  
MECHANICAL ROOMS**

Maintenance and mechanical rooms require superior impact, abrasion, and chemical resistant flooring systems that provide serious protection.

**PRODUCTION AREA**

High-strength flooring systems exhibit excellent abrasion and wear resistance. They can be quickly installed and withstand high temperatures typically found in food & beverage facilities.

**LOADING DOCKS/  
SHIPPING  
& RECEIVING**

Loading docks and shipping & receiving areas require a seamless flooring system that provides outstanding impact and chemical resistance and has the ability to stand up to thermal cycling and thermal shock.

**FREEZERS & TUNNEL FREEZERS**

Food & Beverage plants need floors that perform. Our seamless floors have proven success in processing areas, packaging areas, mixing areas, kitchens, food prep areas, refrigerated storage areas.

**STONHARD'S FOOD & BEVERAGE PROCESSING FACILITY APPLICATIONS**

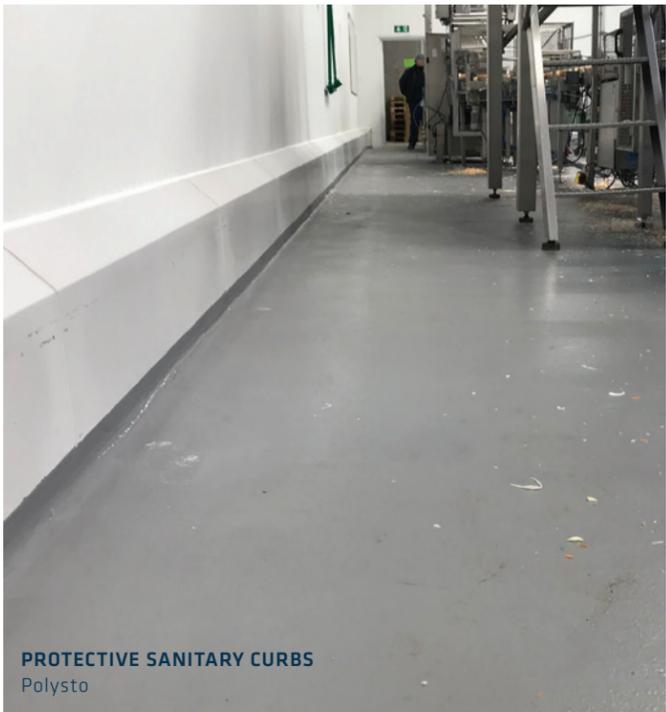
Food and Beverage manufacturers face many challenges which require unique flooring solutions, including moisture, temperature extremes, chemical intensive cleaning, and traffic from carts, crates, forklifts and more. Not to mention, your facility has several inspections to pass, including USDA, FDA, and OSHA. To cover all these needs, food processing facilities require seamless, sanitary, and easy-to-clean floors which stand up to high impact, traffic, moisture, and chemicals. Stonhard has many Food and Beverage flooring solutions that are ideal for Bakeries, Packaging Plants, Freezers & Refrigeration, Bottling Areas, Loading Docks, and much more.

*These are recommendations only. There are many solutions and options. Your Stonhard sales expert will guide you through the product selection process for your facility.*



**MORE THAN FLOORS -  
COMPLETE SANITARY DESIGN  
WITH GROUTS, LININGS,  
WALL SYSTEMS, DRAINS AND  
PROTECTIVE WALL CURBS**

**LINING SYSTEMS**  
Stonchem



**TOTAL HYGIENIC DESIGN - FLOORS, DRAINS & CURBS**

Stonhard partners with Blücher, a world-leading producer of HACCP International certified, stainless steel, sanitary drainage systems; and Polysto, premier producer of hygienic wall curbs to bring complete hygienic protection to food and beverage facilities. Blucher's drainage systems ensure excellent flow capacity and optimum hygiene while Polysto's prefabricated, polymer composite curbs are chemical and water resistant, and easy to clean, for superior sanitary wall protection.

**STONCHEM CIP, a long-term solution for Clean-In-Place areas in food processing facilities.**

Stonchem CIP is a seamless, urethane, textured floor system combined with a vinyl ester coating for impact and thermal shock resistance. It stands up to continuous exposure, resisting attack from nitric, phosphoric, and peracetic acids, bleach, and caustics.

**STONHARD LININGS DELIVER SUPERIOR CHEMICAL RESISTANCE**

Stonchem is a range of high-performing resin chemistries providing exceptional lining protection for ultra-corrosive environments and perform under extreme physical conditions. Stonchem is ideal for concrete pads and pedestals, splash/spill areas, and secondary containment areas. The Stonchem product line leads the industry in protection for secondary containment, processing areas, chemical storage, battery rooms, CIP areas, and water treatment and effluent areas.

**STONGLAZE, SEAMLESS, SANITARY WALL PROTECTION**

Smooth and seamless, our wall systems resist splashes, spills, fumes and abrasion. Stonglaze formulations can be applied over concrete, block cement board or drywall and are expressly designed for sanitary environments. Stonglaze wall systems have a polished appearance and are hard wearing for even the most rigorous settings. Recommended for all food & beverage areas including food processing areas, breweries, wineries, restrooms, and commercial kitchens.



# THE STONHARD DIFFERENCE

More than a century solving customers' problems, one point of contact, direct sales with complete design support, project management, technical support and global accounts. No matter where you are in the world, the end result is the same - consistent products and installation.



**STONHARD**<sup>®</sup>  
EST. 1922

 **liquidelements**<sup>®</sup>  
artfully poured floors<sup>®</sup>



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800.257.7953

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