

Durex® Dur-A-Hard SL

Self Leveling Food Processing Floor System



Ideal For

- Large Scale Food & Beverage Processing Areas Not Subject to Thermal Shock

When to use

- Self Leveling Food Processing Flooring System
- Large Scale Food & Beverage Processing Areas (Meat/Poultry, Dairy, Brewery, Bakery, etc.)

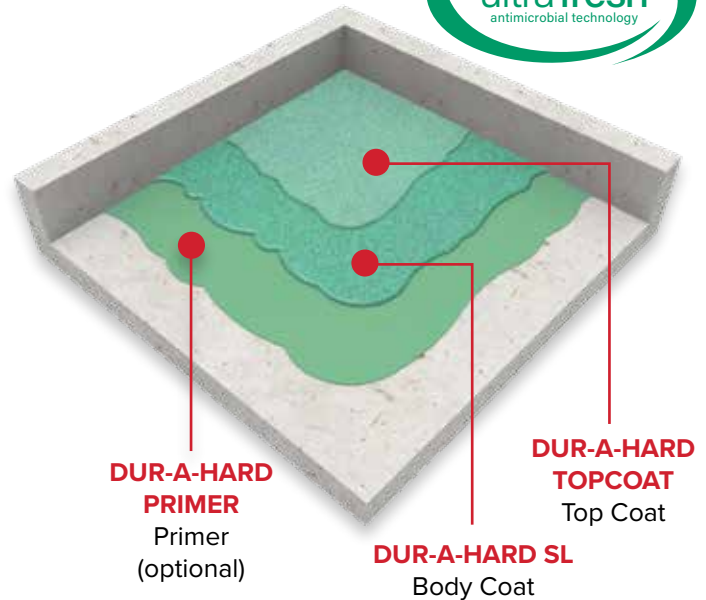
Features

- Thermal Shock Absorbing
- Anti-Microbial & Non-Toxic ·Fast Installation
- CFIA Approved (Canadian Food Inspection Agency)

Colour Availability

- Tinted

Available with Ultra Fresh Anti-Microbial Technology



COMPONENT	PRODUCT	DFT	COVERAGE	APPLICATION TEMPERATURE
PRIMER (OPTIONAL)	Dur-A-Hard Primer	10 mils	150 ft ² /Kit	5°C to 30°C
BODY COAT	Dur-A-Hard SL	1/8"	30 ft ² /kit	5°C to 30°C
TOP COAT	Dur-A-Hard Topcoat OR Uraflex 100	10 mils	160 ft ² /kit	5°C to 30°C

