



Cooling

Kitchen

Box washing

Production

Floors

Monile® special floor

Seilo® CRYL acrylic resin floor coating

Seilo PUR polyurethane concrete

Seilo® POX epoxy resin coating

The best solution for every kind of flooring

For more than 50 years



Distribution and installation of industrial floor coatings



Slaughtering

Selling

Staff facilities

Cooking and smoking area

Floors

Monile® special floor
Seilo® CRYL acrylic resin floor coating
Seilo PUR polyurethane concrete
Seilo® POX epoxy resin coating

Being a specialized company for floor coatings in butcher shops and meat-processing companies, we have carried out floor coating work all over Europe for more than 50 years.

Our range of products and services from a single source include:

- Monile® special floor, proven on many 1,000,000 m², extremely durable and robust, permanently slip-proof and vapor-diffusible
- Monile® Terrazzo, timelessly elegant, safe and easy to clean
- Seilo PUR polyurethane concrete for extreme thermal and chemical stress, indestructible and permanently hygienic
- Seilo® CRYL acrylic resin coating, fast curing and permanently elastic, decorative and highly stressable
- Seilo® POX epoxy resin coating, versatile and stable, impregnating or permanently protective
- Sanitile® hygienic coating for ceilings and floors in the meat-processing industry
- Seilo TEC industrial screeds and concretes

Our specific floor coating systems are suitable for installation in any processing area, starting in cooking and smoking zones, production, cooling and storage areas through to hygiene sluices or also

staff facilities, offices and salesrooms in line with your requirements.

Industrial floors in the meat-processing industry are required in particular to be impermeable to water, resistant to thermal and chemical stress, meet high hygienic standards and being made of long-lasting materials.

All Seilo® floor systems are regularly tested and inspected by accredited inspection societies and meet current requirements of the meat industry. Some of the tests are listed in the following:

- Approved for application in the food production industry in accordance with Regulation EC 852/2004, Polymer Institut Germany, thus complying with the International Food Standard (IFS)



- Requirements met in accordance with Article 31, section 1 of the German Food and Feed Code (LFGB) – Institut Nehring Germany



- Classification of reaction to fire according to EN 13501-1, Bfl-s1, CSTB France

- CE certification according to EN 13813, CSTB France



- Slip resistance R10 – R13, BGIA Germany



Institut für Arbeitsschutz der
Deutschen Gesetzlichen Unfallversicherung



**Distribution and installation in
Germany, Austria, Switzerland and
other countries**

SEITZ + KERLER GmbH + Co. KG

Friedenstraße 5 – 8
97816 Lohr am Main

Deutschland

Phone: +49 (0) 9352 / 87870
Fax: +49 (0) 9352 / 878711
Internet: <http://www.seilo.de>
E-mail: industrieboeden@seilo.de

Slaughtering
Cooling
Production
Kitchen
Box washing
Cooking and smoking area
Selling
Staff facilities

**The best solution for
every kind of flooring**