



ErgoFloor

# Food Processing and Food Service Matting Solutions

[www.notrax.eu](http://www.notrax.eu)

Catalogue 6-F

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CUSHIONED MATS WITH STAINLESS STEEL

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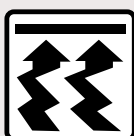
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## Notrax® Matting Pictograms



### Anti-Fatigue

Matting that alleviates foot pressure, stimulates blood circulation and helps reduce stress on the lower back, leg joints and major muscle groups.



### Insulation

Against cold, heat, vibrations and noise. Matting elevates standing workers from cold/wet floors, which keeps their feet warmer thereby improving overall perception of wellbeing.



### Modular System

Interlocking mats allow on-site customization with snap together units that can be assembled in any shape or form, as standalone mats or wall to wall configurations.



### Anti-Slip

Matting designed to provide added traction through aggressive surface patterns and textures.



### Heavy Duty

Recommended for heavy duty use in industrial environments.



### Cold Resistant

Material can withstand freezing temperatures.



### Drainage

Open construction matting allows for liquids and debris to pass through, providing secure footing in a wet environment.



### Medium Duty

Recommended for medium duty use in industrial environments.



### Grease and Oil Resistant

Matting that is suitable for use in contact with vegetable oils and animal fats.



### Protection

Absorbs impact, reduces breakage and protects floors.



### Light Duty

Recommended for light duty use in industrial environments.



### Cleaning

Suitable for cleaning with high pressure (hot) water jet.

## Notrax® Product Testing

All Notrax® Floor Matting Products are subject to rigorous testing by independent laboratories prior to their introduction to the market. Our Product Testing Charts show the following relative comparisons between the Notrax® mats featured in each category of this brochure:

### Wear resistance

Indicates the time it takes for a mat to lose its functionality. This is an accelerated wear test where the results are expressed in total weight loss of material when subjected to 5000 cycles

under an abrasion wheel. The higher the pointer in the test chart, the greater its resistance to wear.

### Slip resistance

Indicates the slip resistance of a mat. This test measures the force required to cause slippage of a load across the surface material. The coefficient is the ratio of force required divided by the weight. The higher the pointer in the test chart, the greater the coefficient of friction ratio, thus the better the slip resistance of a mat.

### Anti-fatigue

Indicates the degree of comfort a mat provides. This test starts by measuring the original thickness of a mat. Then compression is applied and the

thickness under this load is measured again. The difference between the two measurements is called deflection. The higher the pointer in the test chart, the better its anti-fatigue properties.

### Example Product Testing Chart

#### PRODUCT TESTING

Wear resistance

Slip resistance

Anti-fatigue

GOOD BETTER BEST



# Food Processing and Food Service Matting Solutions

## Balancing Food Safety & Employee Safety

Preparation and food handling is the most critical phase to be vigilant about food safety for HACCP standards in commercial kitchens and food production facilities, but also food operators, including importers, manufacturers, packers, distributors, retailers, food services and institutions. HACCP (Hazard Analysis Critical Control Point) is a rigorous program that monitors the temperature and condition of food at various "critical points" along the path to the customer to ensure food safety is in accordance with today's tough food handling regulations.

The goal is to prevent cross contamination from workers and environment to food while maintaining employee safety when handling knives and operating equipment, preserve employee well-being in strenuous circumstances and increase productivity for workers often standing for the duration of their day. Floor matting is a great way to prevent injury risk and while improving productivity on the short term and reducing absenteeism and work-related illnesses on the long term.

Notrax® offers the perfect solution for standing workers because, like no other producer of mats, we understand the difference of perceptions of workers as well as the variety of workplace conditions that exist. Notrax® floor mats are made of specific formulations and with designs that provide good adherence and instant evacuation of fluids, which is an effective, economical and durable solution to reduce the risk of slip falls.

## Increasing safety

Slips and falls are responsible for 20 to 30% of the accidents that cause long-term interruption of work. According to the National Floor Safety Institute and the U.S. Department of Labor, more than three million foodservice workers have a slip-and-fall accident every year. This is costing the foodservice industry more than \$2 billion annually, an expense that is increasing at a rate of 10 percent per year.

And the most common reason for these slip-and-fall accidents is soil and grease build up on the floor. Particularly in the food processing industry, the biggest problem is that floors must be smooth to facilitate cleaning and disinfecting. But, "the presence of water, vegetable oils, animal fats, blood, flour, and various biological waste makes these grounds extremely dangerous and the falls are all the more serious as employees often handle blunt objects", underlines Henri Saulnier, head of IET (Work Equipment Engineering) at the French INRS.

According to reports, 50 percent of facility accidents can actually be attributed to the type of flooring used. Just cleaning of floors is not enough to prevent floors from getting slippery. Wildbrett & Sauer (1992) observed that even coated anti-slip floors in contact with for example, milk products, become clogged after cleaning due to an accumulation of microscopic residual stains (protein, grease). One would have to keep on changing floors to ensure the effectiveness



of an anti-slip coating. Further, a lot of damage is caused by falling objects. Think of chinaware and glasses in the foodservice industry, and tools such as knives frequently used in the food processing industry.

## Anti-Fatigue

The OSHA (Organization for Safety & Health Administration) cites "prolonged standing and repetitive or prolonged motions such as reaching, lifting, and chopping while preparing food in food preparation areas as one of the hazards for kitchen workers. Static postures may occur as workers continuously stand in one position while chopping or preparing food, causing muscle fatigue and pooling of blood in the lower extremities. Awkward neck postures can lead to neck strains and muscle stiffness if cooks are constantly tilting their heads downward to chop, dice, and mix food."

The OSHA therefore recommends employers to provide anti-fatigue mats in addition to avoiding static postures. "Anti-fatigue mats help contract and expand muscles of the person standing on them increasing blood-flow and reducing fatigue."

Prof. Dr. Redha Taiar (2011) at the University of Reims in France also noted imbalance as second cause of fatigue.

In addition to overuse of the same muscles, when the system is out of balance, the muscles must work harder to search for balance and the quick reaction speed is maintained at the cost of energy (fatigue). In a nutshell, to regain balance 'quick reaction /energy saving/ effectiveness'. Such unbalance is very harmful for the human body. The use of anti-fatigue mats enables correct balancing and a uniform

distribution between the right and left leg. Prof. Taiar's findings confirmed that pains are substantially reduced with the use of anti-fatigue mats compared to the initial situation without mats.

## Well Being

Kitchen workers often work in areas with extreme temperatures, cold for preserving food during cleaning, preparation and packaging, or warm during cooking and serving. Factory floors, particularly in the food processing industry, are often cold and wet. Floor mats elevate standing workers from cold floors. This helps keep their feet warmer thereby improving the overall perception of well-being.

## Sanitation

The first step in kitchen hygiene is preventing contaminants from entering. All people entering food processing, storage, distribution and handling areas have an appropriate degree of personal cleanliness and take the appropriate precautions to prevent the contamination of food and food contact surfaces. Therefore workers should enter under conditions that prevent, eliminate or reduce contamination.

Notrax® floor mats are manufactured from durable nitrile rubber compounds that resist exposure to vegetable oils and grease. The top of the line Notrax® San-Eze II® is also manufactured with MicroStop™, an anti-microbial rubber compound made from a

specially formulated blend of raw materials that inhibits the growth of micro-organisms such as bacteria, and fungi that can cause odour, stains, and product deterioration.

All MicroStop™ products pass ASTM G-21, the test used by NSF/ANSI for standard 52.

## Notrax® Food Processing and Food Service Matting Solutions

The acquisition of Teknor Apex® Food Service Matting Division in 2007 brought to Superior Manufacturing Group 40 years of additional experience, a full product line, patents and trademarks, equipment and expertise. This brochure is the result of frequent requests from European end-users and distributors to introduce a European product selection that offers more safety and comfort to employees working in the food processing and foodservice industry.

Your selection should be determined by the optimum combination of comfort (anti-fatigue), surface design, drainage capacity, quality and durability, as well as oil/grease resistance, and cleaning regimen.

### 346 Sani-Trax™

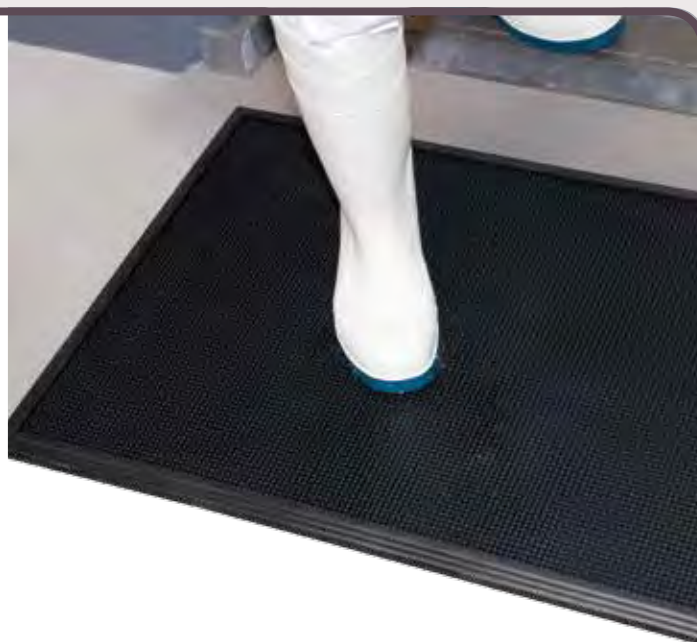
This mat cleans and sanitizes shoes, recommended at entrances to all food processing areas. Thousands of flexible fingers provide an automatic scrubbing action that dislodges contaminants from footwear. As traffic passes, rubber tips bend under pressure to immerse soles in disinfectant solution, a double action that keeps contamination from reaching food processing areas. Convenient mat size fits most doorways. Suction cups on underside prevents mat from shifting.

#### Specifications:

- Made of 100% tough natural rubber compound for general purpose applications; designed to resist to most chemicals and variations in temperature.
- Overall thickness: 19 mm.
- Weight: 10.8 kg per m².
- Thick surrounding border stands >0,635 cm higher than finger-scrappers to contain liquid disinfectant. Mat holds 4½ litres of disinfectant solution. (Tip: use quaternary ammonium, iodine, chlorine or any other sanitizer but always test its concentration. Most sanitizers are concentrated and must be diluted before use in a footbath. Follow label directions for appropriate dilutions).
- Free of DOP, free of DMF, free of ozone depleting substances, free of silicone and free of heavy metals.

#### Recommended uses:

- At doorways, starter rooms, packaging areas, laboratories, employee locker rooms, break rooms, refuse areas and receiving rooms-any place where spread of contamination needs to be limited.



#### Colours:

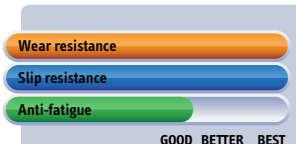
- Black

#### Stock sizes:

- 61 cm x 81 cm



#### PRODUCT TESTING







SAN-EZE IITM



## T11 San-Eze II®

Provides superior comfort and traction in wet or greasy areas. Manufactured with MicroStop™ anti-microbial that inhibits the growth of bacteria and fungi to provide a cleaner and healthier work environment. Made of tough nitrile rubber compound, designed to yield a long service life. Aggressive slip resistant surface. Non-shifting: heavy weight keeps mat in place.

Ergonomic benefit derived from 20 mm thick worker platform. Large drainage holes and raised studs provide aeration and allow fluids and debris to fall through, leaving the surface clear. Bevelled ramps available to reduce trip hazards. Cleaning with detergent and water-jet is recommended for extended service life.

### Specifications:

- 100% nitrile rubber compound, oil/grease proof
- Manufactured with MicroStop™. Resists Gram Positive bacteria
- Overall thickness: 20 mm
- Weight: 10.1 kg per m<sup>2</sup>
- Tested and certified by the National Sanitation Foundation (NSF)
- Free of DOP, free of DMF, free of ozone depleting substances, free of silicone and free of heavy metals
- Flammability Ignition characteristics CPSC FF 1-70: Pass ASTM D2859



### Recommended uses:

- Wet, oily/greasy areas - food processing (meat, fish), professional kitchens

### Colours:

- Red

### Stock sizes:

- 99 cm x 149 cm
- 99 cm x 99 cm
- 99 cm x 74 cm
- 99 cm x 50 cm

### Accessories:

- Connectors
- Bevels



### PRODUCT TESTING

Wear resistance

Slip resistance

Anti-fatigue

GOOD BETTER BEST

## 563RD Sanitop Deluxe™ Red

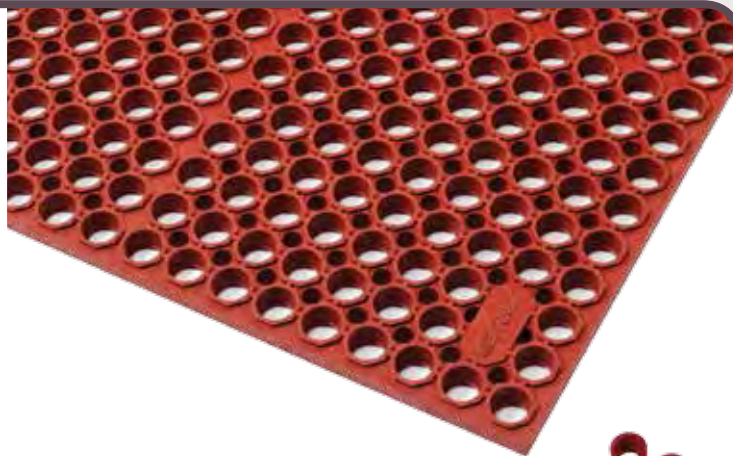
Safety and comfort unite in this product. Strait edges allow coverage of any area through linking the mats lengthwise or side by side, held together by connectors. Made of tough rubber compounds, designed to yield a long service life. Aggressive slip resistant surface. Non-shifting: heavy weight keeps mat in place.

Ergonomic benefit derived from 20 mm thick worker platform. Large drainage holes and raised studs provide aeration and allow fluids and debris to fall through, leaving the surface clear. Bevelled ramps are available to reduce trip hazards. Cleaning with detergent and water-jet is recommended for extended service life.

### Specifications:

- 75% nitrile rubber compound, resistant to oils and greases
- Overall thickness: 20 mm
- Weight: 12.3 kg per m<sup>2</sup>
- Free of DOP, free of DMF, free of ozone depleting substances, free of silicone and free of heavy metals
- Flammability Ignition characteristics CPSC FF 1-70: Pass ASTM D2859

563 Sanitop Deluxe™ is also available in a natural rubber compound for general purpose applications (page 41).



### Recommended uses:

- Wet or oily/greasy areas – food processing, professional kitchens, bars

### Colours:

- Red

### Accessories:

- Connectors for width-wise or lengthwise expansion

### Stock sizes:

- 91 cm x 152 cm



### PRODUCT TESTING

Wear resistance

Slip resistance

Anti-fatigue

GOOD BETTER BEST

## Ergonomy on Slippery Floors

These mats are designed to meet individual food industry requirements. Ergonomic benefit derived from 12.7 - 19 mm thick worker platform made of a tough yet resilient nitrile rubber compound that is resistant to vegetable oils and greases.

Anti-slip surface provides sure footing even in slippery environments. Bevelled edges prevent tripping on the mat.

Available in closed version or with drainage holes. Cleaning with detergent and water-jet is recommended for extended service life.



## 550RD Cushion Ease™ Red

Square snap together units of 91 x 91 cm that can be assembled effortlessly and laid out from wall to wall or as island in any direction or shape. Smooth slip resistant surface.

### Specifications:

- 75% nitrile rubber compound, resistant to oils and greases
- Overall thickness: 19 mm
- Weight: 10 kg per m<sup>2</sup>

### Stock sizes:

- 91 cm x 91 cm

### Accessories:

- 551 MD Ramp System™ Nitrile male and female bevels in red, yellow and black

Cushion Ease™ is also available in other rubber compounds. See the entire Cushion Ease™ and Cushion Ease Solid™ line in the Notrax® Industrial Mats (page 39).



### PRODUCT TESTING



## 562RD Sanitop™ Red

Provides basic comfort and traction in wet or greasy areas. Large drainage holes and raised studs provide aeration and allow fluids and debris to fall through, leaving the surface clear. Aggressive slip resistant surface.

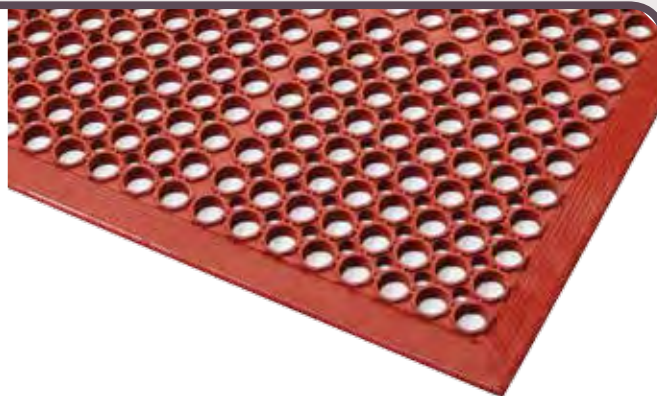
### Specifications:

- 75% nitrile rubber compound, resistant to oils and greases
- Overall thickness: 12.7 mm
- Weight: 8 kg per m<sup>2</sup>

### Stock sizes:

- 91 cm x 152 cm
- 91 cm x 297 cm
- 91 cm x 594 cm

562 Sanitop™ is also available in a natural rubber compound for general purpose applications. See the Notrax® Industrial Mats (page 41).



### PRODUCT TESTING



## 458 Skystep™ Red

Standalone rubber mats have a gritted surface pattern with ergonomic bubble to provide maximum fatigue relief while maintaining its anti-slip properties. The mat is designed to suction to the ground to prevent the mat from shifting while trapping air in its chambers to create an ultimate cushioning effect while keeping the mat lightweight.

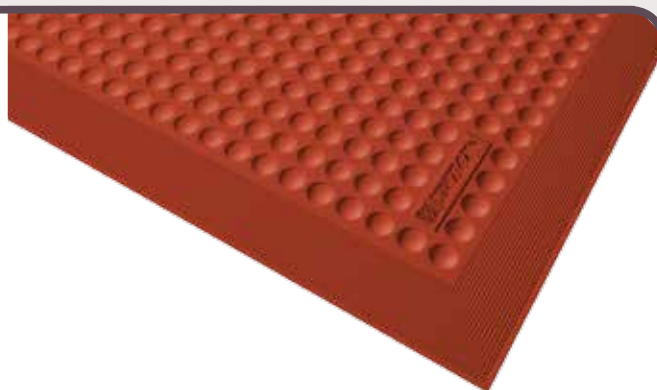
### Specifications:

- 75% nitrile rubber compound, resistant to oils and greases
- Overall thickness: 13 mm
- Weight: 10 kg per m<sup>2</sup>

### Stock sizes:

- 60 cm x 90 cm
- 90 cm x 120 cm
- 90 cm x 150 cm

Skystep™ is also available in other rubber compounds. See the entire Skystep™ line in the Notrax® Industrial Mats (page 31).



### PRODUCT TESTING





## Reversible Anti-Slip Mats

Reversible anti-slip matting with non-skid surfaces add traction for good adherence in dry, wet and greasy areas. Useable on both sides for extended life.

An effective, economical and durable solution to reduce the risk of slip falls. Low profile for easy cart access. Light weight to facilitate lifting and cleaning. Ergonomic benefit derived from 9.5 mm thick worker platform with raised studs provide grip and aeration and keeps mat from shifting. Cleaning with detergent and water-jet is recommended for extended service life.

Made from a nitrile rubber compound. Free of DOP, free of DMF, free of ozone depleting substances, free of silicone and free of heavy metals.

### Recommended uses:

- Wet or oily/greasy areas – food processing professional kitchens, bars

MULTI



## T23RD Multi Mat II® Red

Drainage holes for instant evacuation of fluids allow debris to fall through, leaving the surface clear.

### Specifications:

- 75% nitrile rubber compound, resistant to oils and greases
- Overall thickness: 9.5 mm
- Weight: 9.9 kg per m<sup>2</sup>
- Slip resistance R10 measured according to DIN 51130

### Colours:

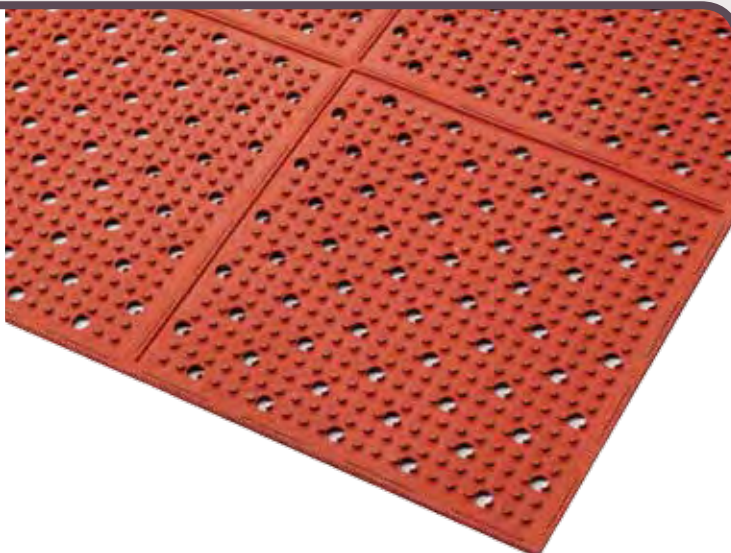
- Red

### Stock sizes:

- 91 cm x 122 cm
- 91 cm x 244 cm

### Full rolls 9.75 m:

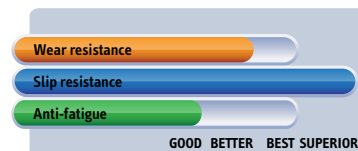
- 91 cm wide



T23 Multi Mat II® is also available in a natural rubber compound for general purpose applications. See the Notrax® Industrial Mats (page 47).



### PRODUCT TESTING



## T21RD Multi Mat II® Solid Red

Solid anti-slip mat with raised studs for grip and aeration.

### Specifications:

- 75% nitrile rubber compound, resistant to oils and greases
- Overall thickness: 9.5 mm
- Weight: 9.9 kg per m<sup>2</sup>
- Slip resistance R10 measured according to DIN 51130

### Colours:

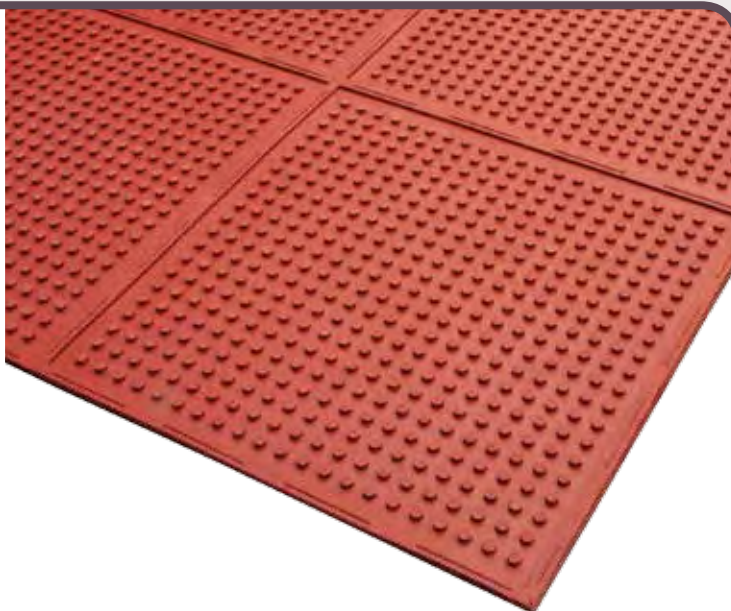
- Red

### Stock sizes:

- 91 cm x 122 cm
- 91 cm x 244 cm

### Full rolls 9.75 m:

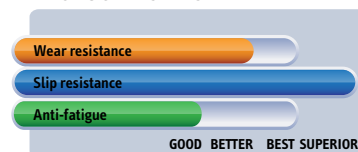
- 91 cm wide



T21 Multi Mat II® is also available in a natural rubber compound for general purpose applications. See the Notrax® Industrial Mats (page 47).



### PRODUCT TESTING



From dry to wet conditions, light to heavy duty, use this catalogue to choose the right Notrax® mat for the right application. It will contribute to increased productivity, employee satisfaction and fewer injuries.



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