



# Standing Smart with Notrax®

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.

## Benefits of Notrax® floor mats for the food processing and foodservice industry

### Anti-slip

In the food processing and foodservice industry, slips and falls are responsible for 20 to 30% of the accidents which cause long-term interruption of work. 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.

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. Notrax® floor mats are made of specific rubber formulations and with designs that provide good adherence and instant evacuation of fluids, which is a more effective, economical and durable solution to reduce the risk of slip falls.

### Insulation

Factory floors, particularly in the food processing industry, are often cold and wet. Floor mats elevate standing workers from cold floors. This helps keeping their feet significantly warmer thereby improving the overall perception of well-being.

### Protection

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 the food processing industry. Notrax® floor mats are made of specific rubber formulations that neutralize the shock of those falling materials, thereby reducing the risk of breakage and noise, while protecting floors.

### Anti-fatigue

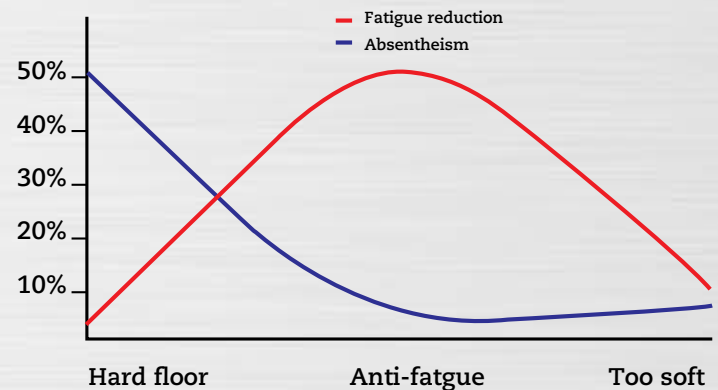
How an anti-fatigue mat works is best described in an article I found in "Occupational Health & Safety", written by James M. Kendrick: "Anti fatigue mats are engineered to make the body naturally and imperceptibly sway, which encourages subtle movement by calf and leg muscles. This promotes blood flow and keeps it from stagnating in the veins, which causes workers to feel fatigued."

Studies carried out at the Centre for Ergonomics, University of Michigan and the Department of Industrial Engineering, Kansas State University, make observation of the difference between standing on hard floors versus standing on soft floors. Both studies conclude that mats significantly affect fatigue and comfort in different body regions. Standing on hard surfaces for long periods can lead to several problems. First, standing causes muscles to constrict, which reduces the blood flow. This makes muscles and joints hurt, and it causes blood to stagnate. In addition, long-term standing causes pronation, or excessive flattening of the foot.

While this can be simply tiring and a bit painful, it can also lead to plantar fasciitis and other serious foot conditions. Lower back pain is highest in workers who stand 4 hours or more per day.

As described by Mr. Kendrick, the cushioning effect of anti-fatigue matting allows continuous micro-movements of the feet, which minimizes blood pooling in the legs. This may also go hand-in-hand with the desire to reduce slips and falls. The floor mat may also provide relief from cold/damp conditions. There is good reason to believe that reduction of fatigue also reduces the possibility of accidents and improves general work efficiency. There are fewer lost days to injuries, fewer medical claims, and compliance with new health & safety requirements.

## The effects of standing on anti-fatigue matting versus hard or too soft floors.



Too much cushioning, on the other hand, can have a negative effect. Too great an amount of softness or "give" will actually cause excessive fatigue because it overworks the muscles. Think of it like jogging on the beach as an extreme example of this concept. Notrax® floor mats are made of specific rubber formulations and designs that provide fatigue relief will contribute to increased productivity and employee satisfaction.

### Why all these different mats?

Although the outcome of studies in favour of using mats is perfectly clear, the effectiveness remains subjected to the perception of workers. The physical size of the worker, and their own preferences as to what is comfortable, will cause different mats to be selected. A person weighing 90 kg will need a different mat than someone who only weighs 60 kg. Besides the softness/hardness, also important to watch is workers' freedom of movement. While the anti-slip function is important (1 out of every 6 workplace injuries is related to slip or fall accidents, translating into 35% of all days lost for time off for medical recovery), easy twist-turns are just as important.

### Why Notrax®?

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.

Your selection should be determined by the optimum combination of comfort (anti-fatigue), surface design & drainage capacity (anti-slip) and quality (oil/grease resistance). Use this brochure to choose the right mat for the right food processing or foodservice application. It will contribute to increased productivity, employee satisfaction and fewer injuries.

Thank you for choosing Notrax®

René Vieveen  
General Manager  
Superior Manufacturing Group - Europe B.V.

## Product Icons



### Anti-Fatigue

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



### Anti-Slip

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



### Oil/grease proof or resistant

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



### Insulation

Against cold, heat, vibrations and noise.



### Drainage

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



### Fire retardant

Matting designed to resist the spread of fire and withstand heat. Tested and certified by independent laboratories.



### Protection

Reduces breakage and protects floors.



### Cold resistant

Material that withstands freezing temperatures. For constant temperatures over -20° C. art. 765 Deep Freeze Mat™ is recommended.



### Cleaning

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



### NSF

Tested and certified by the National Sanitation Foundation for grease and oil protection and durability.



### MicroStop

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

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## Product Warranty

All Notrax® floor matting is manufactured of the highest quality material and workmanship. Dependability and service of our products are guaranteed against defects in material for one year - or more years if specifically indicated in this brochure - from date of purchase under normal conditions of use, or a full refund or replacement (based on manufacturer's discretion) will be made. Buyer has the responsibility to determine the suitability of the product and assumes any liability in connection with such use. Seller shall not be liable for damages in excess of purchase price of product. Warranty claims must be authorized for return and shipped prepaid for inspection and evaluation. Replacement matting is prorated to the equivalent of the remaining period.

*N.B: Improper cleaning, handling, folding, or use of commercial dishwasher for cleaning mats will shorten expected useful life. Matting subjected to grease must be cleaned on a regular basis with hot water and a detergent that contains neither bleach, nor chlorine or butyl.*



## Top of the line oil/grease proof mat

- Provides superior comfort and traction in wet or greasy areas.
- Tested and certified by the National Sanitation Foundation (NSF).
- 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 22,2 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.
- Modular design allows longer lengths and custom configurations, held together by connectors.
- Cleaning with detergent and water-jet is recommended for extended service life.

### Recommended use

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

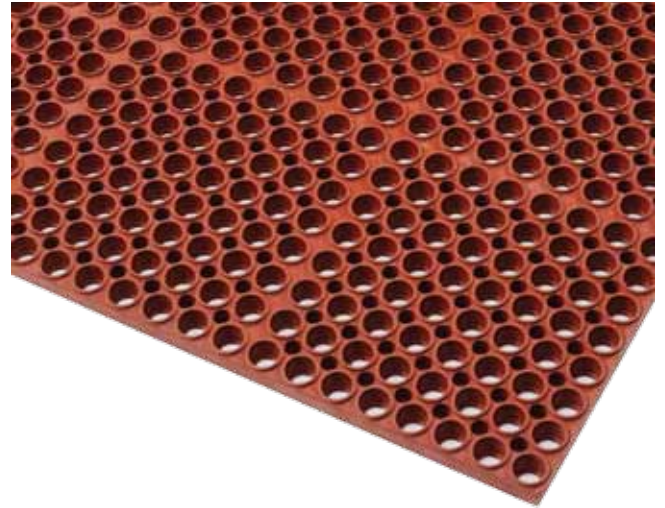






## Art. T11 San-Eze II®

- 100% nitrile rubber compound, oil/grease proof
- Resists Gram Positive bacteria



<b>Material</b>	100% nitrile rubber compound
<b>Weight</b>	11,7 kg/m²
<b>Thickness</b>	22,2 mm
<b>Stock sizes</b>	99 cm x 149 cm 99 cm x 99 cm 99 cm x 74 cm 99 cm x 50 cm
<b>Accessories</b>	Attachable Ramp Roll 9,5 m Attachable Ramp 149 cm Attachable Ramp 99 cm Attachable Ramp 74 cm Connector
<b>Colours</b>	Red
<b>Flammability Ignition characteristics</b>	CPSC FF 1-70: Pass ASTM D2859



QUALITY METER		GOOD	BETTER	BEST	SUPERIOR
	Oil/grease resistance				
	Drainage				
	Anti-fatigue				
	Slip resistance				
	Wear resistance				





## Top of the line lightweight mat

- Provides comfort and traction in wet or greasy areas.
- Tested and certified by the National Sanitation Foundation (NSF).
- 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.
- Smooth yet slip resistant top surface that allows for easy cart passages.
- Light weight facilitates easy handling for cleaning.
- Ergonomic benefit derived from 12,7 mm thick worker platform.
- Drainage holes and raised studs provide aeration and allow fluids and debris to fall through, leaving the surface clear.
- Modular design allows longer lengths and custom configurations, held together by connectors.
- Cleaning with detergent and water-jet is recommended for extended service life.



### Recommended use

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



OPTIMAT®



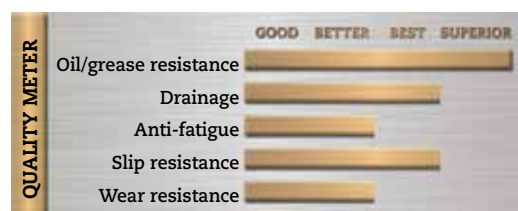


## Art. T15 Optimat®

- 100% nitrile rubber compound, oil/grease proof
- Resists Gram Positive bacteria



Material	100% nitrile rubber compound
Weight	7,4 kg/m <sup>2</sup>
Thickness	12,7 mm
Stock sizes	91 cm x 182 cm 91 cm x 122 cm 91 cm x 91 cm 91 cm x 61 cm
Accessories	Connector A-type Connector B-type
Colours	Brown
Flammability Ignition characteristics	CPSC FF 1-70: Pass ASTM D2859



A-type connector for lengthwise connections.



B-type connector for widthwise connections.



## Modular System

- These interlocking mats allow on-site customization. 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.
- Compatible with patented MD-Ramp System™ for smart safety beveling solutions. Allow out and inside corners.
- Available in various tough compounds, each designed to meet individual food industry requirements.
- Smooth slip resistant surface.
- Ergonomic benefit derived from 19 mm thick worker platform.
- Available in closed version or with drainage holes.
- Cleaning with detergent and water-jet is recommended for extended service life.

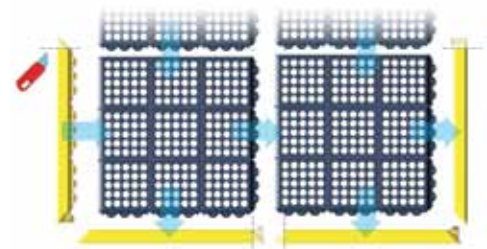
<b>Material</b>	This product is proposed in 3 different rubber compounds for varying levels of grease and oil protection
<b>Weight</b>	10 kg/m <sup>2</sup>
<b>Thickness</b>	19 mm
<b>Stock sizes</b>	91 cm x 91 cm
<b>Accessories</b>	Male Bevel 91 cm Black Male Bevel 91 cm Red Male Bevel 91 cm Yellow Female Bevel 91 cm Black Female Bevel 91 cm Red Female Bevel 91 cm Yellow
<b>Colours</b>	Black, Red
<b>Flammability Ignition characteristics</b>	CPSC FF 1-70: Pass ASTM D2859

### Recommended use

Dry, wet or oily/greasy areas – food processing, professional kitchens, bars



MD-Ramp System™

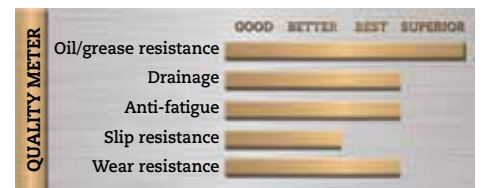






## Art. 662S Niru® Cushion Ease™ AB FR

- Anti-bacterial 100% nitrile rubber compound, oil/grease proof.
- Resists Gram Positive bacteria as well as the tougher Gram Negative bacteria growth, like for instance E.coli.
- Fire classification Bfl-S1 according to DIN EN 13501 and Class 1 according to ASTM E648-03 (NFPA253).



## Art. 550 Cushion Ease™

- 100% natural rubber compound, for wet general purpose applications



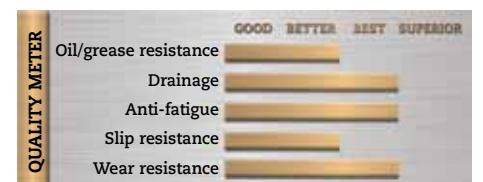
## Art. 556 Cushion Ease Solid™

- 100% natural rubber compound, for dry general purpose applications



## Art. 550RD Cushion Ease™ Red

- 75% nitrile rubber compound, oil/grease resistant





## Heavy duty anti-fatigue mat

- 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 available to reduce trip hazards.
- Cleaning with detergent and water-jet is recommended for extended service life.



Connectors

<b>Material</b>	This product is proposed in 2 different rubber compounds for varying levels of grease and oil protection
<b>Weight</b>	12,3 kg/m <sup>2</sup>
<b>Thickness</b>	20 mm
<b>Stock sizes</b>	91 cm x 152 cm
<b>Accessories</b>	Connectors
<b>Colours</b>	Blue, Red, Black
<b>Flammability Ignition characteristics</b>	CPSC FF 1-70: Pass ASTM D2859

### Recommended use

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

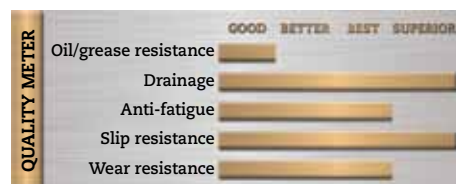






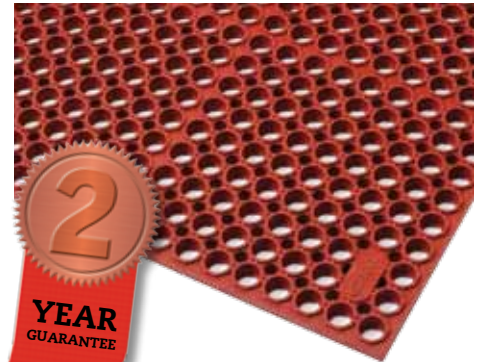
## Art. 563 Sanitop Deluxe™ Black

- 100% natural rubber compound for wet general purpose applications



## Art. 563 Sanitop Deluxe™ Red

- 75% nitrile rubber compound, oil/grease resistant



## Art. 563 Sanitop Deluxe™ Blue

- 75% nitrile rubber compound, oil/grease resistant







## Bevelled anti-fatigue mat

- Provides basic comfort and traction in wet or greasy areas.
- Moulded bevelled edges on all 4 sides for trip resistant & easy cart access.
- Made of tough rubber compounds, designed to yield a long service life.
- Aggressive slip resistant surface.
- Non-shifting yet lightweight for easy handling when cleaning.
- Ergonomic benefit derived from 12,7 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.



<b>Material</b>	This product is proposed in 2 different rubber compounds for varying levels of grease and oil protection
<b>Weight</b>	8 kg/m <sup>2</sup>
<b>Thickness</b>	12,7 mm
<b>Stock sizes</b>	91 cm x 152 cm 91 cm x 297 cm 91 cm x 594 cm
<b>Accessories</b>	Not required
<b>Colours</b>	Blue, Red, Black
<b>Flammability Ignition characteristics</b>	CPSC FF 1-70: Pass ASTM D2859

### Recommended use

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

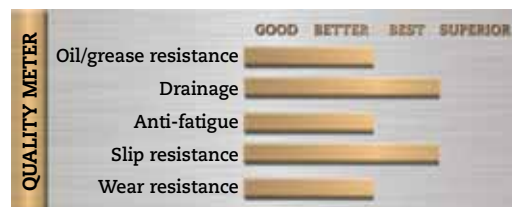
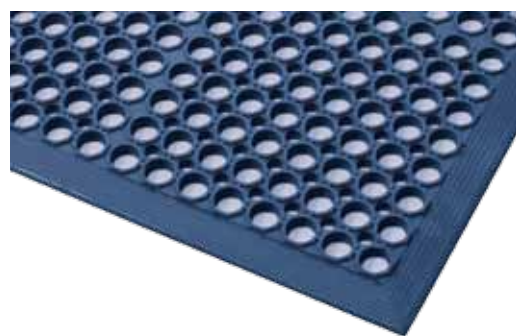
SANITOP™





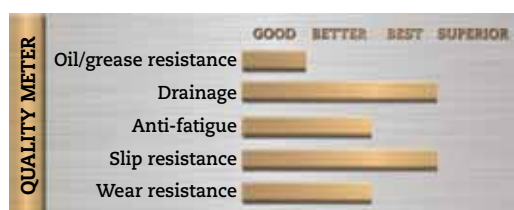
## Art. 562 Sanitop™ Blue

- 75% nitrile rubber compound, oil/grease resistant



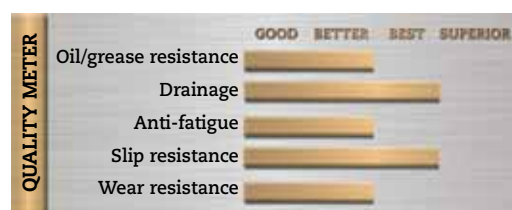
## Art. 562 Sanitop™ Black

- 100% natural rubber compound for wet general purpose applications



## Art. 562 Sanitop™ Red

- 75% nitrile rubber compound, oil/grease resistant





## Reversible anti-fatigue mat

- This mat can be used on both sides.
- Slip resistant surfaces with drainage system that allows instant evacuation of liquids.
- Made of a resilient rubber compound that provides a remarkable level of comfort.
- Moulded bevelled edges on all 4 sides for trip resistant & easy cart access.
- Lightweight for easy handling when cleaning.
- Ergonomic benefit derived from 16 mm thick worker platform.
- Cleaning with detergent and water-jet is recommended for extended service life.

<b>Material</b>	SBR based compound
<b>Weight</b>	7,1 kg/m <sup>2</sup>
<b>Thickness</b>	16 mm
<b>Stock sizes</b>	91 cm x 152 cm 122 cm x 183 cm
<b>Accessories</b>	Not required
<b>Colours</b>	Blue
<b>Flammability Ignition characteristics</b>	CPSC FF 1-70: Pass ASTM D2859

### Recommended use

Wet – food processing, professional kitchens, bars

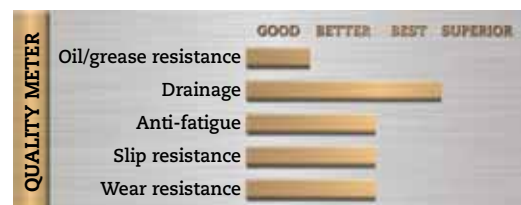




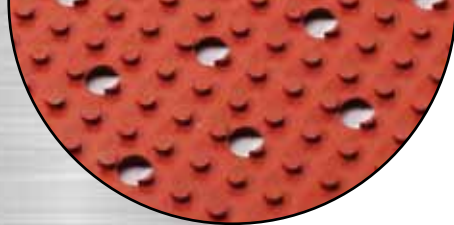
Reversible

### Art. T18 Superflow®

- 100% SBR based rubber compound for wet general purpose applications







MULTI MAT II®

## Thin and reversible anti-slip mat

- Non-skid surfaces add traction and keeps mat from shifting.
- Useable on both sides for extended life.
- Low profile for easy cart access.
- Light weight to facilitate lifting and cleaning.
- Made of tough rubber compounds, designed to yield a long service life.
- Ergonomic benefit derived from 9,5 mm thick worker platform.
- Available with or without drainage holes.
- Cleaning with detergent and water-jet is recommended for extended service life.

<b>Material</b>	This product is proposed in 2 different rubber compounds for varying levels of grease and oil protection
<b>Weight</b>	9,9 kg/m <sup>2</sup>
<b>Thickness</b>	9,5 mm
<b>Stock sizes</b>	91 cm x 122 cm 91 cm x 244 cm
<b>Rolls</b>	91 cm x 9,75 m
<b>Accessories</b>	Not required
<b>Colours</b>	Red, Black
<b>Flammability Ignition characteristics</b>	CPSC FF 1-70: Pass ASTM D2859

### Recommended use

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

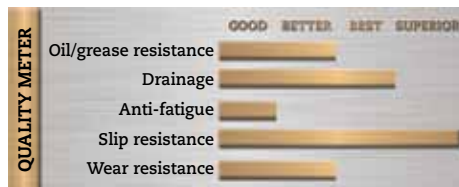






### Art. T23 Multi Mat II® Red

- 75% nitrile rubber compound, oil/grease resistant



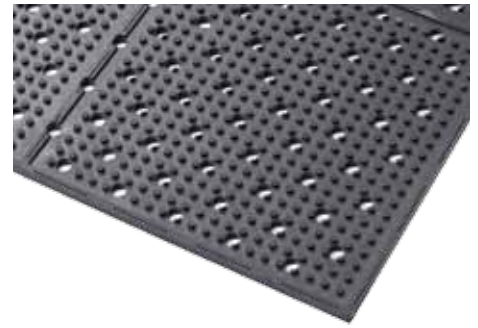
### Art. T21 Traction Mat® Red

- 75% nitrile rubber compound, oil/grease resistant



### Art. T23 Multi Mat II® Black

- 100% natural rubber compound for wet general purpose applications



### Art. T21 Traction Mat® Black

- 100% natural rubber compound for dry general purpose applications





## Reputed for its quality & comfort

- Combination of excellent anti-fatigue properties and thermal insulation, owed to a uniform closed cell structure wherein gas remains trapped.
- Made of unique nitrile rubberfoam blend which is resistant to oils/grease and does not absorb liquids.
- All four sides are beveled to minimize trip hazards.
- Available with or without drainage holes.
- Pebble-embossed top surface structure affords sure footing.
- Ergonomic benefit derived from 16 mm thick worker platform.
- Lightweight for easy handling and cleaning.
- Cleaning with water and detergent is recommended for extended service life.

<b>Material</b>	Microcellular nitrile blend
<b>Weight</b>	2.5 kg /m <sup>2</sup>
<b>Thickness</b>	16 mm
<b>Stock sizes</b>	91 cm x 60 cm 91 cm x 91 cm 91 cm x 122 cm 91 cm x 152 cm 91 cm x 183 cm 91 cm x 244 cm
<b>Accessories</b>	Not required
<b>Colors</b>	Charcoal

### Recommended use

Dry or greasy areas – food processing, professional kitchens, bars.







### Art. T17 Superfoam® (solid version)

- Nitrile rubberfoam blend, suitable for dry general purpose or applications in greasy environments



### Art. T17 Superfoam® (perforated version)

- Nitrile rubberfoam blend, suitable for wet general purpose or applications in greasy environments





## Designed to withstand cold temperatures

- The only rubber mat specifically formulated to perform in deep freeze environments.
- Tested to withstand temperatures to -50° C.
- Low profile allows easy cart access.
- Manufactured with MicroStop™ anti-microbial that inhibits the growth of bacteria and fungi to provide a cleaner and healthier work environment.
- Made of extremely tough rubber compound (therefore cannot be perforated), designed to yield a long service life.
- Non-skid surfaces add traction and keeps mat from shifting.
- Ergonomic benefit derived from 9,5 mm thick worker platform.
- Cleaning with detergent and water-jet is recommended for extended service life.



<b>Material</b>	SBR based rubber compound
<b>Weight</b>	7,3 kg/m <sup>2</sup>
<b>Thickness</b>	9,5 mm
<b>Rolls</b>	60 cm x 18,3 m 91 cm x 18,3 m 122 cm x 18,3 m
<b>Custom lengths</b>	60 cm x linear meter (max. 18,3 m) 91 cm x linear meter (max. 18,3 m) 122 cm x linear meter (max. 18,3 m)
<b>Accessories</b>	Not required
<b>Colours</b>	Black

**Recommended use**  
Meat lockers and specialty freezer applications



### Art. 765 Deep Freeze Mat™

- Polymer content of 100% SBR rubber with glass transition temperature of -50° C and highly resistant plasticizer.





## The Entrance Disinfectant Mat

- 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 that fits most doorways. Suction cups on underside prevents mat from shifting.
- Thick surrounding border stands >0,635 cm higher than finger-scrapers to contain liquid disinfectant. Mat holds 4½ liters 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).
- Made of tough rubber compound designed to resist to most chemicals and variations in temperature.

### Recommended use

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



### Art. 346 Sani-Trax™

- Natural rubber compound for general purpose applications



Material	100% natural rubber compound
Weight	10,8 kg/m <sup>2</sup>
Thickness	19 mm
Stock sizes	61 cm x 81 cm
Accessories	Not required
Colours	Black





## Sani-Tuff®

### All-rubber cutting boards

- Won't crack, splinter, swell, or absorb liquids or odors.
- Rubber construction minimizes almost all slippage of the board on a counter-top and food does not slip off the surface of the board when cutting.
- Tested and certified by the National Sanitation Foundation (NSF).
- Manufactured with MicroStop™ anti-microbial that inhibits the growth of bacteria and fungi to provide a cleaner and healthier work environment.
- Lasts far longer than wood or plastic.
- Resiliency preserves knife edges longer.
- Can be resurfaced by sanding.
- Optional cutouts and gravy groove available.
- Available in more sizes and thicknesses on demand.
- Cleans easily with soap and water.



#### Art. T45 Sani-Tuff®

- SBR rubber based compound with special resin
- Hardness: 70 Shore D



#### Recommended use

Food preparation in professional kitchens

<b>Material</b>	SBR rubber based compound
<b>Weight</b>	1400 kg /m <sup>3</sup>
<b>Stock sizes</b>	30 cm x 45 cm
<b>Thickness</b>	38 cm x 50 cm
<b>13 mm</b>	45 cm x 60 cm
<b>Stock sizes</b>	30 cm x 45 cm
<b>Thickness</b>	38 cm x 50 cm
<b>19 mm</b>	45 cm x 60 cm
<b>Stock sizes</b>	30 cm x 45 cm
<b>Thickness</b>	38 cm x 50 cm
<b>25 mm</b>	45 cm x 60 cm
<b>Stock sizes</b>	Round 30 cm
<b>Thickness</b>	Round 38 cm
<b>25 mm</b>	Round 40 cm
<b>Colours</b>	Buff

# Plasti-Tuff®

## Thermoplastic cutting boards

- Made from a white high density polyethylene.
- Won't crack, splinter, swell, or absorb liquids or odors.
- Tested and certified by the National Sanitation Foundation (NSF).
- Highly resistant to warping.
- Available in more sizes and thicknesses on demand.
- Optional cutouts and gravy groove available on demand.
- Cleans easily with soap and water.



### Art. T46 Plasti-Tuff®

- 100% HDPE
- Hardness: 72 Shore D



<b>Material</b>	100% High Density Polyethylen
<b>Weight</b>	950 kg /m3
<b>Stock sizes</b>	30 cm x 45 cm 38 cm x 50 cm 45 cm x 60 cm
<b>Thickness</b>	13 mm
<b>Colours</b>	Weiss



#### Recommended use

Food preparation in professional kitchens



## Rainbow-Pak®

### Coloured thermoplastic cutting boards

- Made from a high density polyethylene
- Won't crack, splinter, swell, or absorb liquids or odors
- Tested and certified by the National Sanitation Foundation (NSF).
- Highly resistant to warping
- Each Rainbow-Pack® consists of 6 colour-coded cutting boards to minimize the risk of cross contamination.
- Included: Wall Chart & Cutting guide.
- Cleans easily with soap and water.



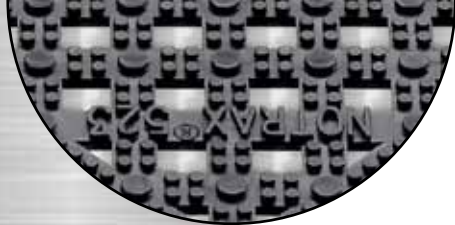
#### Art. T48 Rainbow-Pack®

- 100% HDPE
- Hardness: 72 Shore D
- 6 colours per pack



<b>Material</b>	100% High Density Polyethylene
<b>Weight</b>	950 kg /m3
<b>6 assorted colours</b>	30 cm x 45 cm 38 cm x 50 cm 45 cm x 60 cm
<b>Colours</b>	Red, Green, Blue, Yellow, Tan, White
<b>Single colours</b>	30 cm x 45 cm 38 cm x 50 cm 45 cm x 60 cm
<b>Thickness</b>	13 mm
<b>Accessories</b>	Rak for Rainbow Pack

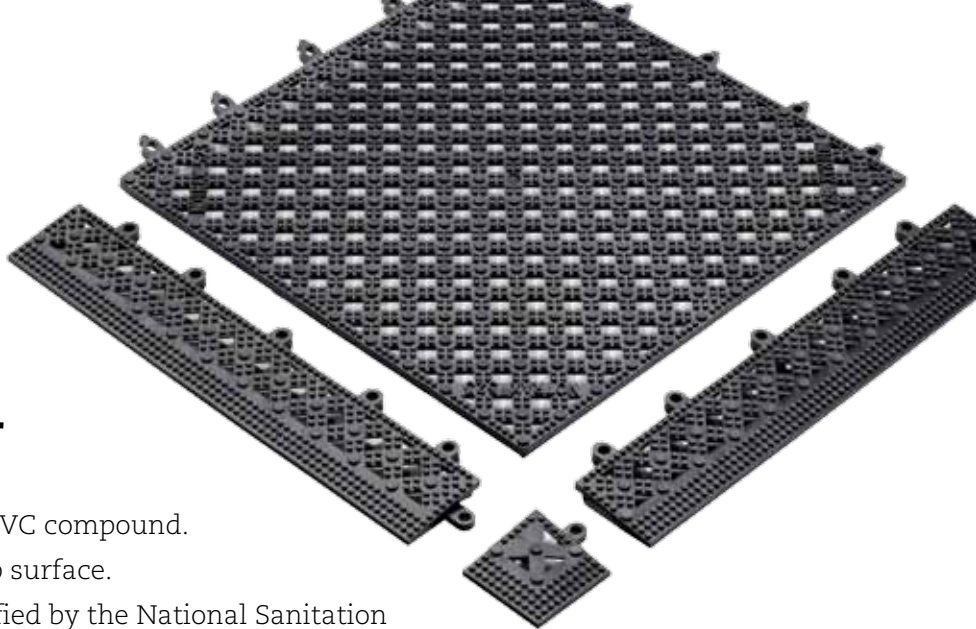
**Recommended use**  
Food preparation in professional kitchens



# MODULAR LOK-TYLE™

## Hygienic wet area shelf liner

- Made of strong PVC compound.
- Slip resistant top surface.
- Tested and certified by the National Sanitation Foundation (NSF).
- Square tiles with easy snap together system.
- Drainage construction and raised studs provide aeration and allow liquids to fall through, keeping the surface clear.
- Free of toxic DOP's.



### Art. 523 Modular Lok Tyle™

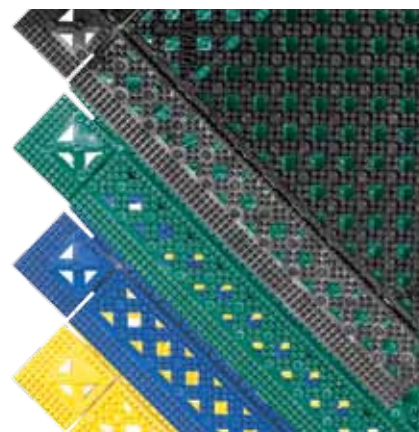
- 100% PVC
- Available in 4 colours



Material	Polyvinyl Chloride
Weight	5,2 kg/m <sup>2</sup>
Thickness	14,3 mm
Sizes	
Tiles	30,48 cm x 30,48 cm
Edge	30,48 cm x 5,08 cm
Corner	5,08 cm x 5,08 cm
Accessories	No accessories needed
Colours	Black, blue, green, yellow

#### Recommended use

As food storage shelf liner, bar liner for drying of glasses





## Art. T44 Mat Utility Kart™

- Heavy duty galvanized steel frame resists rust.
- Quick and easy to assemble and store.
- Folds up easily. Handles are removable.



## Art. T43 Hot Water Hose

- Withstands hot water temperatures  $>90^{\circ}\text{C}$ .
- Rubber jacket resists abrasion.
- Length: 7,5 meter or 15 meter
- Diameter: 16 mm or 19 mm.

## Art. T43 Nozzles

- Insulated nozzle with contoured grip.
- For hot water use (recommended only Premium and Pro-Series)
- Ideal for all wash down needs.



Premium



Pro-Series



Standard

# Product Testing

All Notrax® Floor Matting Products are subjected to rigorous in-house or independent laboratories testing, prior to their introduction to the market. Our Quality Meter Charts show the following relative comparisons between Notrax® mats featured in each category of this brochure.

## Example Quality Meter



### Oil/grease resistance

Grease and oil break down mats and shorten service life. Certain types of matting are formulated and designed to provide greater protection against grease and oil, the primary contributor to rubber deterioration. The higher the pointer in the chart, the greater is the resistance of a mat to vegetable oils and animal fats.

### Drainage

Spillage of liquids and standing water is typical for food processing plants and food preparation areas. In drier work areas a mat that offers moderate drainage is adequate, but where floors are constantly wet, a quick evacuation of these liquids is of critical importance for a safe, proper and comfortable work area. The design of a mat, the size of the holes and the construction underneath greatly influence its capacity to evacuate spillage. The higher the pointer in the chart, the better the drainage function of the 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 thickness under this load is measured again. The difference between the two measurements versus other mats is called deflection. The higher the pointer in the test chart, the better its anti-fatigue properties.

### 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 point in the chart, the greater the coefficient of friction ratio, thus the better the slip resistance of the mat.

### Wear resistance

Indicates the time it takes for a mat to lose its functionality. This is an accelerated wear test where results are expressed in total weight loss of material when subjected to 5000 cycles under an abrasion wheel. The higher the pointer in the chart, the greater its resistance to wear.

# Frequently Asked Questions

## Is it allowed to use mats in food preparation areas?

The use of floor mats consisting of optimal properties in terms of hygiene and safety brings employers in accordance with the required obligation of providing a safe workplace to employees. Food business operators should establish and operate food safety programmes and procedures based on the HACCP principles. HACCP stands for Application of Hazard Analysis and Critical Control Point. It's an instrument to help food business operators attain a higher standard of food safety. EC No 852/2004 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 29 April 2004 on the hygiene of foodstuffs CHAPTER II states that "where food is prepared, treated or processed, the design and layout are to permit good food hygiene practices, including protection against contamination between and during operations. In particular floor surfaces are to be maintained in a sound condition and be easy to clean and, where necessary, to disinfect. This will require the use of impervious, non-absorbent, washable and non-toxic materials unless food business operators can satisfy the competent authority that other materials used are appropriate. Where appropriate, floors are to allow adequate surface drainage".

## How are mats cleaned, and are they hygienic?

Notrax® mats can be easily cleaned with a high pressure water jet; most mats resist to hot water (>176° C) and detergents. Contrary to traditional floor coverings, stains won't remain encrusted on to rubber mats. Additionally, certain Notrax® mats are formulated with the so called MicroStop® additive. It's an anti-microbial which includes anti-bacterial and anti-fungal to resist Gram Positive bacteria. We even have a product made to resist the tougher Gram Negative bacteria growth, like for instance E.coli.

## If we invest in mats, what's the pay back?

The use of Notrax® mats decreases in a considerable way the number of work related accidents. Indeed, in addition to the obvious effectiveness of a dry and clean workstation compared to a soiled and slipping ground, there are good reasons to believe also, that the reduction in tiredness results in safer working conditions thus less sick leave and demand for medication. If you add the increase in productivity and improved employees' morale, the saving of money is evident.

According to ergonomic consultant and author Mr. Dan MacLeod, a good rule of thumb is that one minute of time per day in the workplace is worth roughly € 100 per year. Thus, five minutes of lost time per day due to fatigue is worth € 500 per year. When multiplied across the workforce of an organization, it doesn't take a calculator to see the economic justification that supports an investment in matting.

## What else does Notrax® make?

Notrax® only manufactures mats for professional use. Besides this one, there are two more brochures available in a variety of languages featuring a full range of floor matting products. They are:

- Ergonomic Anti-Fatigue and Safety Matting
- Dust Control Matting





*Notrax® anti-fatigue mats, just what we needed!*

