

PERFECT FOR WORKING ENVIRONMENTS

Eco Floors offer unmatched comfort and safety for kitchen staff.

People who have worked on our product have unanimously agreed that working all day on their feet is now less tiring and less stressful. Standing for hours at a time on hard tile or epoxy floors causes sore feet, ankles, backs and overall leads to poor health, and therefore poor productivity of the staff.

Food and safety inspectors simply love our floors when encountered as flooring in restaurant kitchens.

Restaurants often overlook the fact that their flooring choice can be one of the greatest non-evident contributors to their bottom lines. "Eco" Floors offer a non porous, waterproof commercial flooring which withstands heavy duty food service requirements. It's easy to clean, provides underfoot comfort, and eliminates the need for dangerous mats.

Since most bacterial growth occurs in the seams which are difficult to clean, our commercial floors offer 85% less seams than traditional 6x6 tile and significantly more durable seams comparing to commercial LVT heat-welded seams. Our product can often be installed over the existing kitchen floor.

Any commercial restaurant will benefit from a significant increase in productivity, decrease in absenteeism from injuries, daily time savings on maintenance, lower chemical costs, and above all safety and happiness of employees.

Other restaurant flooring options do not even come close to our commercial kitchen flooring products.

Ask your insurance agent regarding possible discounts associated with safety floor installation.

Call us today to find out more.