

Case Study: Seamless Flooring Systems

Pot Wash Area Flooring Refurbishment in Oxfordshire

Client: Award-winning Oxfordshire fresh food supplier

Project: Pot wash refurbishment

Project Value: £5,000

Area Coverage: 40 sq m plus 28 lm coved skirting

Completion: January 2026

Project Duration: Three days

Client Requirements

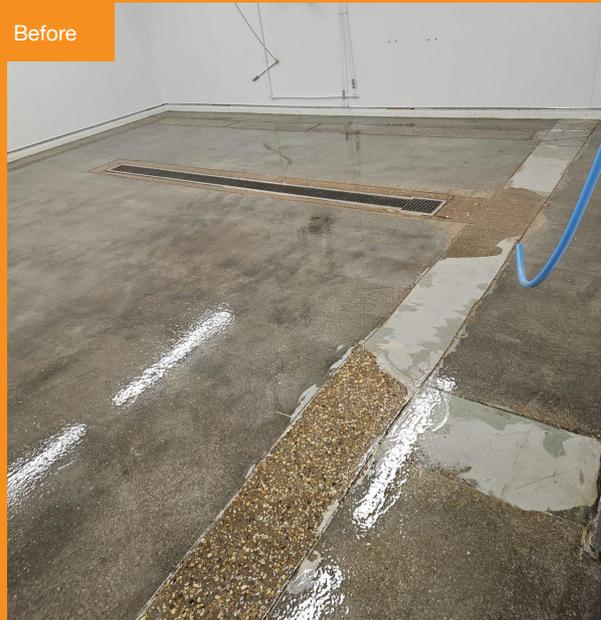
An award-winning fresh food supplier based in Oxfordshire required a durable and hygienic flooring solution for a high-traffic pot wash area within its food production facility. The existing floor had deteriorated due to constant exposure to hot water, cleaning chemicals, and heavy wheeled traffic, creating hygiene, safety, and maintenance concerns.

The client required a robust flooring system capable of withstanding intensive wash-down regimes, thermal shock, and continuous use, while meeting strict food safety standards and minimising disruption to production.

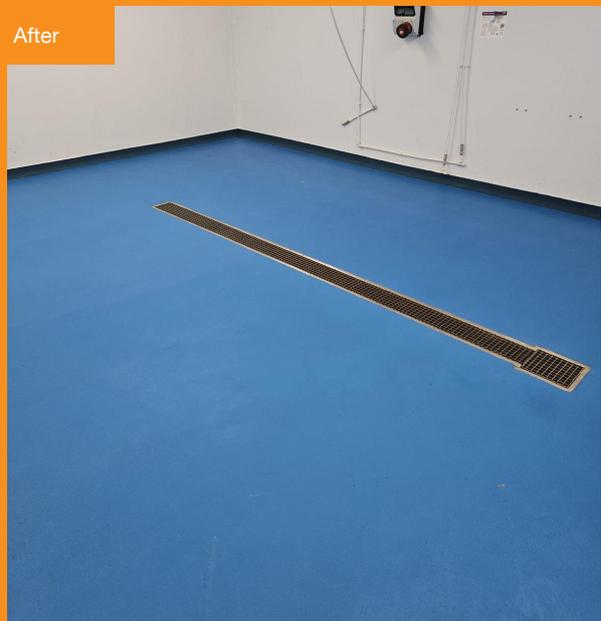
Overview of Works

The Zenith Contract Services resin flooring division installed a high-performance polyurethane flooring system specifically designed for demanding food and beverage environments.

Before



After



Further details can be found on the following page.

The installation included a seamless polyurethane screed with fully covered skirting to ensure easy cleaning and eliminate dirt traps. The non-porous finish provides excellent resistance to moisture, thermal shock, and aggressive cleaning chemicals, while the slip-resistant surface improves safety in wet working conditions.

All works were completed within a restricted time period, with careful planning to ensure minimal disruption to ongoing production activities.

Outcome & Results

The completed works delivered a robust, hygienic, and slip-resistant flooring solution ideally suited to a high-stress production environment. Hygiene and food safety compliance were significantly improved, alongside enhanced safety in wet areas.

The new floor provides long-lasting performance with reduced maintenance requirements and minimised operational downtime, supporting the client's award-winning reputation in fresh food production.

During Prep



Contact

For more information, please call us on 024 7668 7167 or email info@zenithcontractservices.co.uk

Before



After

