

Flooring solutions for the Food Industry



Fiona Stanley Hospital



St John of God Subiaco



New Children's Hospital



Pan Pacific

Antiskid Industries is the leader in supplying and installing flooring systems for the food industry whether it's for commercial kitchens, hospital and hotel kitchens, food processing, the dairy industry or food packaging, we install all the latest European flooring systems that are right for your industry.

If you're considering upgrading your current flooring or planning a new installation then contact us for a free no obligation inspection and recommendation. We are geared to handle any sized contract and can offer testimonials that substantiate our quality of workmanship that'll be carried out on time and to budget and also fully guaranteed.

We offer an extensive portfolio of seamless resin flooring systems that address safety and health benefits across a broad spectrum of applications.

With over 29 years experience, Antiskid provide total 'design, supply and apply' flooring solutions and assist in formulating the best specification with your architect or design team.



Dairies



Beverages

IGA Metcash

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Food Processing:

Floors in all processing areas must be slip resistant floor surfaces, high impact, wear resistant, solvent free, easy to clean and resistant to high and low temperatures. Antiskid designs, supplies and installs superior seamless and smooth epoxy resin flooring surfaces especially for food processing applications including:

- Cool Rooms and Freezers
- Meat and poultry processing
- Abattoirs
- Breweries and beverage production facilities
- Dairies
- Bakeries
- Boning rooms
- Vegetable and Salad processing facilities

Our specialized epoxy resin food processing flooring products are approved by all state/national authorities and are certified for use in food manufacturing and processing environments.



Commercial Kitchen:

Antiskid designs, supplies and installs superior anti-micro quality protective epoxy resin flooring solutions for all commercial kitchens whether they're in hospitals, cafes, bars, office, charity facilities, restaurants, resorts or 5-Star hotels.

All our commercial kitchen flooring applications comply with industry-based food-grade regulations and provide:

- High impact resistance
- High chemical resistance
- High and low temperature resistance
- Low maintenance
- Easy cleaning
- Low odour and solvent-free solutions

