

STONHARD[®]

EST. 1922

— INTRODUCING —

STONCHEM CIP

Combining two powerful systems to provide one comprehensive solution.



**REVOLUTIONARY, SAFE,
LONG-LASTING FLOORING FOR THE
FOOD & BEVERAGE INDUSTRY**



Food and beverage facilities rely on Clean-in-Place (CIP) systems for efficient and effective sanitation. Stonchem CIP is designed to withstand harsh cleaning agents and extreme temperatures, making it an ideal solution for CIP areas. With over a century of expertise, we deliver a turnkey solution that ensures safety, durability, speed of installation and a cleaner, more efficient workspace.



BEFORE



AFTER

DID YOU KNOW?

We've combined our highly popular Stonclad UT - a urethane, textured floor system that resists traffic, impact and thermal shock - with our Stonchem 800 series, a vinyl ester technology that withstands the chemical exposures common in CIP areas.

These areas are notorious as a point of failure for our customers due to exposures of a wide range of chemicals often at elevated temperatures. Offerings like tiles with cementitious grout joints, polyurethane and epoxy coatings and floors don't last under these conditions leading to repairs and downtime.

With its short installation time, it is perfect for the most difficult environments found in food and beverage facilities and can quickly restore service while ensuring long-lasting performance.

Performance

Stonchem CIP system is a champion for your CIP space, defending against chemical attack, thermal shock, and impact.



CHEMICAL
RESISTANT



IMPACT
RESISTANT



THERMAL
SHOCK



SLIP
RESISTANT



HIGH
STRENGTH



SEAMLESS

Where Can Stonchem CIP Help?



HYGIENE & SAFETY



CHEMICAL DAMAGE



DOWNTIME FOR MAINTENANCE



COMPLIANCE CONCERNS



Interested in working together?
Have a question for us?
Send a message with your questions or
comments to our support team.

CONTACT US