

FOOD SERVICE FLOORING SOLUTIONS

DEX-O-TEX®

TEK-CRETE™

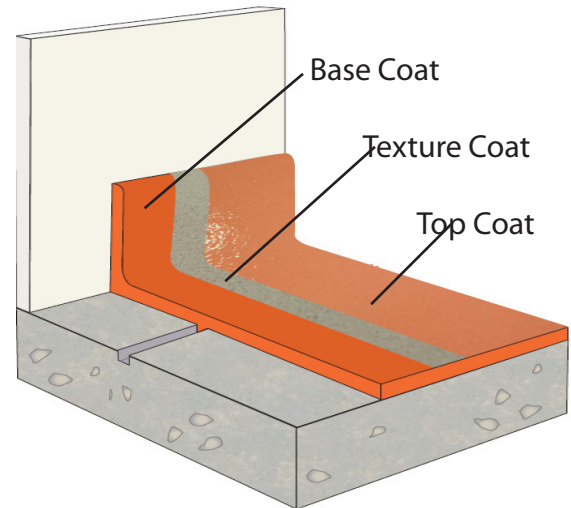
Urethane
Concrete

Tek-Crete urethane concrete is an advanced flooring system specially formulated to meet the critical needs of commercial and institutional kitchens. The anti-microbial, slip-resistant surface is ideal for kitchen and food service where cleanliness and safety are high priorities. This durable flooring system also provides unequalled resistance to impact and thermal shock, and withstands exposure to harsh cleaning chemicals, pressure washing and steam cleaning.

Unmatched Performance

The Tek-Crete system is virtually odor-free during installation and cure, so installation can be performed during normal working hours. This system's Performance Proven and Scientifically Superior™ Technologies are backed by technical service experts with unmatched experience and know-how in the food service industry. For maximum durability and cleanability, use the most uncompromising floor in the construction industry..... use Tek-Crete.

Sanitary • Heat Resistant
Anti-Microbial • Slip-Resistant
Moisture Tolerant • Impact Resistant
Chemical Resistant • Durable
Thermal Shock Resistant



DEX-O-TEX®

Contact us today for a free
facility evaluation and recommendation.

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