



# for Commercial Kitchens

Do spills cause slips and falls in your workplace?  
Would you like a seamless floor that's easy to clean and keep clean?  
Does your existing floor struggle to withstand trolley and forklift traffic?



## WHY JAXXON?

- ✔ Solventless, odourless products with no concern for food contamination or indoor application.
- ✔ Seamless, impermeable, stain-resistant floors that are easy to clean and keep clean, helping to prevent bacteria and mould growth.
- ✔ Hardwearing floors that can handle machinery traffic, including anti-slip options that don't wear smooth or look dirty.
- ✔ Coatings can be applied in wet or dry, cold or hot conditions, meaning shut downs are predictable with no costly delays.
- ✔ Proven track record of performance in commercial kitchens for over 10 years. Don't fall for the cheaper options that fail within 6 months!

### Past Clients

<i>Pizza Capers</i>	<i>L'Ultimate Patisserie</i>
<i>Byron Bay Gourmet Pies</i>	<i>Howard's Patisserie</i>
<i>KFC</i>	<i>Mudgeeraba Bakery</i>



Ph: 1300 EPOXIES [www.RealWorldEpoxies.com](http://www.RealWorldEpoxies.com)

“ Our floor is subject to impact, scraping and constant forklift traffic and still the flooring has not chipped, cracked or delaminated...we could not be happier with the way the flooring has stood the test. ”

*Jean-Paul Signoret, Manager, Byron Bay Gourmet Pies*