## **Flowcrete**







Client: Devils Backbone Brewery

**Project:** Cementitious Urethane

Products: Flowfresh

Location: Roseland, Virginia



## Devils Backbone Beams as Flowfresh Floor Finish Excels in Extension

Flowcrete recently completed an exciting extension project for the Devils Backbone Company's Outpost brewery in Virginia, USA.

The new custom built brewery already boasted an existing 33,000 sq. ft. facility on site but prior to the expansion, the structure's flooring system was showing severe signs of deterioration as it had faded and stained through time. Determined that the industrial areas of its new 18,000 sq.ft. building would not suffer the same fate, the brewery called on Flowcrete having been suitably impressed with the resin flooring specialists' extensive food and beverage reference list.

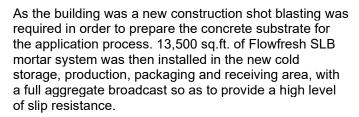
When Flowcrete's expert team of licensed contractors arrived on site construction was still ongoing, not to mention a large hole in the roof awaiting the imminent arrival of new brewing equipment via crane, once the flooring was installed. Despite the gaping hole in the structure's roof and temperatures as cold as 15-25F, the team completed the project ahead of schedule, taking just five days to lay the entire flooring system.

## **Flowcrete**

## Case Study









The following day the entire system was coated with a Flowfresh SR sealer topcoat, to provide an outstanding chemical resistant, cementitious urethane floor, ideal for wet processing zones in food and beverage manufacturing facilities because it contains Polygiene, an antimicrobial agent that inhibits the growth of 99.9% of bacteria, making it ultra hygienic.