



**Campbell's**

25,000 square feet  
Urethane Cement

Goodyear, Arizona

# FOOD AND BEVERAGE Flooring Solutions

**Brilliant Epoxy Floors**

[www.brilliantaz.com](http://www.brilliantaz.com)

480-203-2444

[info@brilliantaz.com](mailto:info@brilliantaz.com)

ROC# AZ323537 NV0092191





## FOOD AND BEVERAGE CHARACTERISTICS

**SAFETY AND LOW MAINTENANCE** - All food and beverage floors are enhanced with either aggregate sand or urethane cement technology. These innovative additives ensure a non-slip surface that's easy to clean, ultimately contributing to the floor's longevity and reducing maintenance expenses.

**THERMAL SHOCK** - Food and beverage floors are often exposed to extreme temperature conditions. Our floors are designed to stand up to these extreme temperatures and changes in temperature.

**HYGIENIC AND SEAMLESS** - With cleanliness being an utmost priority in food and beverage facilities, we offer flooring solutions that create a smooth, seamless surface that will ensure this priority is met. Furthermore, we offer the option to enhance your flooring with anti-microbial properties to effectively inhibit the growth of bacterial, fungi, and mold.

**NON-YELLOWING** - Every food and beverage floor in our lineup is meticulously formulated with UV inhibitors, serving as a protective shield against harmful UV rays that can degrade the flooring over time.

**ABRASION RESISTANT** - With food and beverage spaces being areas that are prone to wear and tear, we have enhanced our food and beverage flooring solutions with either aggregate sand or urethane cement to strengthen the floor.



## OUR SOLUTIONS

### BC-4EAPP

**Impact Resistance**

1. Prepared Concrete
2. 100% Solids Epoxy
3. Aggregate Sand
4. USDA Approved 100% Solids Polyaspartic
5. USDA Approved 100% Solids Polyaspartic

### SL-2UcP

**Impact Resistance**

1. Prepared Concrete
2. 1/8" - 1/4" Urethane Cement
3. USDA Approved 100% Solids Polyaspartic

### Cove Base

An integral cove base is ideal for spaces demanding a seamless and sanitary transition, facilitating the maintenance of an effortlessly clean floor.

### Wall Epoxy

Wall epoxy creates a shield against moisture and bacteria creating a safe and hygienic facility.

**Brilliant Epoxy Floors offers a wide variety of food and beverage flooring systems. Our flooring experts will evaluate your facility to determine which system best matches your flooring needs.**

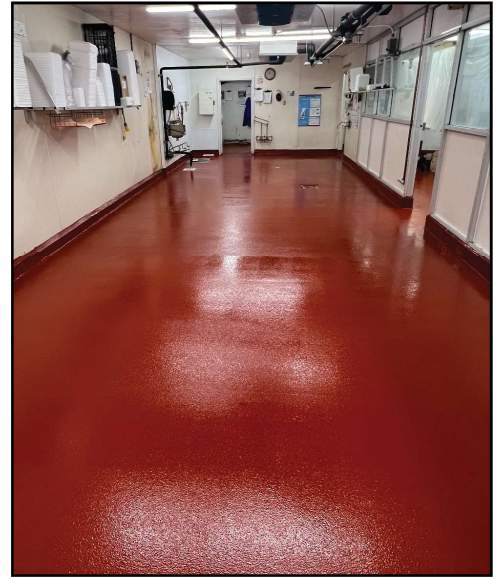




Daisy Brand  
12,000 square feet



Green Valley Pecan  
20,000 square feet



Bashas' (meat department & bakery)  
50,000 square feet



Domino's  
400 square feet



Saint Joseph's (kitchen)  
15,000 square feet



Campbell's  
25,000 square feet



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