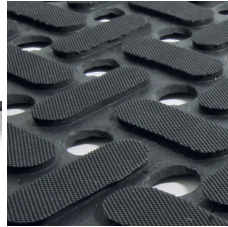


## K-Mat Catering

Best-selling 'safety floor' kitchen mat



- Hygienic anti-microbial properties.
- 100% nitrile – excellent resistance to grease, oils, fats and detergents.
- Raised cross-grip surface for effective slip-resistance.
- Open holes allow spilt liquids to drain efficiently.
- Cushioned surface for comfort / reduced breakage.
- Easily cleaned in a commercial washing machine.
- Bevelled edges all round.



### Parts

Part Number	Size	Colour	Weight
KM010001	0.85m x 1.5m	Black	7.50 kg
KM010002	0.85m x 2.9m	Black	10 kg

### Technical Specification

<b>Material</b>	Nitrile
<b>Surface Finish</b>	Cross-grip
<b>Product Height</b>	9mm
<b>Operating Temperature</b>	0°C to +100°C
<b>Typical Applications</b>	Ideal for food processing/manufacturing areas.
<b>Installation Method</b>	Loose lay
<b>Cleaning Method</b>	Roll up the mat to clean the floor and wash the mat with water.
<b>Country of Origin</b>	Sri Lanka