

BENEFITS OF A SHUR-STEP SLIP RESISTANT PROTECTIVE FLOOR

SHUR-STEP is a truly amazing floor in that it provides, among other things, all of the benefits listed below:

SHUR-STEP requires little or no maintenance and reduces all normal floor problems such as bad grout and loose tile.

SHUR-STEP reduces slips and falls even on wet, oily and greasy restaurant and food processing floors.

SHUR-STEP may reduce worker's compensation claims, rates and premiums through the reduction of slip and fall claims.

SHUR-STEP has a built-in cushion that makes it extremely comfortable to work on and that reduces tired and sore feet, legs and knees and that greatly reduces complaints of lower back pain.

SHUR-STEP reduces the need for, cost and cleaning of safety mats.

SHUR-STEP has a built-in microbicide that prohibits bacteria growth on or under the floor.

SHUR-STEP can be installed over existing concrete, metal and wood floors.

SHUR-STEP dramatically reduces glass breakage.

SHUR-STEP meets and exceeds both ADA and OSHA requirements for floors and ramps. In most cases ADA tax credits are available.

SHUR-STEP is easy to clean with most detergents and/or degreasers.

SHUR-STEP is competitively priced and when all factors are considered will always be less expensive than other commonly used floors.

SHUR-STEP products are available only thru approved **SHUR-STEP** distributors and dealers

W&W Distributing Company, Inc. • 9108 Hwy 165 • North Little Rock, Arkansas 72117
501-758-9161 • 1-800-528-8341 • Fax 501-753-1371 • wwdistco@yahoo.com

SHUR-STEP vs. QUARRY TILE
Product Bulletin #110.1

Points To Evaluate	SHUR-STEP	Quarry Tile
Are they guaranteed to meet or exceed both OSHA and ADA regulations for slip resistance (coefficient of friction) both wet and dry?	Yes	No
Do they reduce slips and falls on wet, oily and/or greasy floors in commercial kitchens?	Yes	No
Do they provide an anti-fatigue surface for employee comfort and reduced lower back and leg pain?	Yes	No
Do they reduce worker's compensation claims?	Yes	No
Are they easy to clean?	Yes	No
Do they eliminate the need for floor mats?	Yes	No
Will they prevent bacteria growth?	Yes	No
Do they eliminate grout lines and grout related problems?	Yes	No
Do they qualify for ADA tax credits?	Yes	No

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PRODUCT INFORMATION

Product Bulletin #114.1

Product Description

SHUR-STEP Slip Resistant Safety Floors are an exceptionally long life slip resistant safety floor for the food service industry. They are designed to provide resistance to slips and falls in high traffic areas that are plagued with water and grease as is often found in commercial kitchen environments. The SHUR-STEP Slip Resistant Safety Floor has an extremely high resistance to heat (350 degrees Fahrenheit) as well as to food products, grease, cleaning chemicals and acids.

Applications

SHUR-STEP Slip Resistant Safety Floors are the ideal floor for food service kitchens including cook-lines, prep areas, dishwash areas, wait stations, bars and other areas where water and/or grease make floors slippery as well as in walk-in coolers and freezers.

Appearance

SHUR-STEP Slip Resistant Safety Floors are available in light and dark gray. There is a slight texture to the finish.

Warranty

The **SHUR-STEP** Slip Resistant Safety Floor has a two year warranty against defects in materials and workmanship. W&W Distributing has a one year installation warranty.

Installation

The **SHUR-STEP** Slip Resistant Safety Floor can be installed on any type of hard surface such as concrete, tile, brick, metal or wood. Installation is by certified technicians.

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Product Bulletin #112.1

SHUR-STEP provides, among other things, all of the benefits listed below:

SHUR-STEP requires little or no maintenance and reduces all normal floor problems such as bad grout and loose tile.

SHUR-STEP reduces slips and falls even on wet, oily and greasy restaurant and food processing floors.

SHUR-STEP reduces worker's compensation claims, rates and premiums through the reduction of slip and fall claims.

SHUR-STEP has a built-in cushion that makes it extremely comfortable to work on and that reduces tired and sore feet, legs and knees and that greatly reduces complaints of lower back pain.

SHUR-STEP reduces the need for, cost and cleaning of safety mats.

SHUR-STEP has a built-in microbicide that prohibits bacteria growth on or under the floor.

SHUR-STEP can be installed over existing concrete, metal and wood floors.

SHUR-STEP dramatically reduces glass breakage.

SHUR-STEP meets and exceeds both ADA and OSHA requirements for floors and ramps. In most cases ADA tax credits are available.

SHUR-STEP is easy to clean with most detergents and/or degreasers.

SHUR-STEP is competitively priced and when all factors are considered will always be less expensive than other commonly used floors.

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MEAT CUTTING, SEAFOOD AND DELI AREAS

Product Bulletin #112.1

SHUR-STEP is the perfect floor for supermarket meat cutting, seafood and deli areas as well as in coolers and freezers.

Slips and falls on wet and/or greasy floors is a thing of the past on a **SHUR-STEP** Slip Resistant Safety Floor. That's because no one other than the **SHUR-STEP** Company has been able to develop an actual slip resistant protective floor designed specifically to reduce the number of slips and falls on wet and/or greasy food processing floors.

SHUR-STEP is unaffected by cleaning chemicals and all food products including, but not limited to, protein and animal and chicken fats that attack poured floors and grout in tile floor areas.

SHUR-STEP floors exceed both OSHA and ADA requirements for slip resistance.

CLEANING PROCEDURES

Product Bulletin #107.1

Cleaning your **SHUR-STEP** floor is as easy or easier than any other floor you will ever clean. Here's all there is to it:

1. Wet the floor.
2. Apply a good degreaser or detergent.
3. Brush with a stiff bristle deck brush.
4. Rinse with hot water.

That's all it takes to consistently maintain a clean **SHUR-STEP** floor in your commercial kitchen or food processing center.

Unlike other floors, there's no special cleaners or degreasers required to clean a **SHUR-STEP** floor.

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ELIMINATION OF BACTERIA

Product Bulletin #105.1

SHUR-STEP Slip Resistant Safety Floors contain a built-in microbicide that reduces the possibility of bacteria growth on the **SHUR-STEP** floor. This is a major advancement and is a particularly important asset in areas behind cook line equipment and other hard to clean areas where food product can decay.

With a **SHUR-STEP** floor you can be sure of maintaining bacteria free food service floors.

REDUCTION OF SLIPS AND FALLS

Product Bulletin #101.1

SHUR-STEP, America's only true slip resistant safety floor, does more than reduce the chances of a slip or fall. With a **SHUR-STEP** floor you actually reduce not just falls but slips as well.

No other floor can provide you with a slip free environment on wet and greasy restaurant and/or food processing floors. That's because no one other than **SHUR-STEP** has been able to develop an actual slip resistant safety floor designed specifically to provide safe footing on wet and/or greasy kitchen floors.

SHUR-STEP floors exceed both OSHA and ADA requirements for slip resistance by 40% or more. In many cases, existing restaurants can receive tax credits equal to 50% of the price of the floor for bringing their kitchen floor into compliance with ADA guidelines.

REDUCTION OF SAFETY MATS

Product Bulletin #102.1

SHUR-STEP Slip Resistant Safety Floors reduce the need for floor safety mats. No matter how wet or greasy your floor is, you'll never have to worry about slipping or falling when you have a **SHUR-STEP** floor.

As an added bonus, **SHUR-STEP** Slip Resistant Safety Floor's anti-fatigue qualities are more comfortable than any floor mats you can use.

With a **SHUR-STEP** floor, in addition to reducing the obvious trip hazards of floor mats you also reduce both the expense of and the cleaning of floor mats.

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EPOXY, ACRYLIC, AND URATHANE FLOORS

Product Bulletin #109.1

Numerous types of epoxy, acrylic and urathane poured floors have been tried in the food service industry. The success of these types of floors has ranged from dismal to moderate.

One of the many serious concerns for these types of poured floors is substrate movement. Poured floors are by their nature very hard and as they cure over time they become brittle. Because of this, they tend to crack easily when substrate movement occurs. Once cracking occurs and water gets into and under the floor the floor quickly deteriorates and has to be replaced.

Another serious problem with poured floors in food service kitchens is both radiant and liquid heat. Acrylic, urathane and almost all epoxy poured floors will soften and melt at temperatures in excess of 170 degrees Fahrenheit. Radiant heat from ovens, hot oil and other spills and hot water washdowns are but another reason why poured floors have not enjoyed measurable success in the food service industry.

While poured floors can be made to be slip resistant when new by broadcasting small pieces of aggregate into the seal coat, this is at best a temporary solution to the slick floor problem. Constant foot traffic, such as that found in the food service industry, tends to wear down and/or break off the aggregate until it is flush with the floor. At this point, all of the slip resistance is gone and the reality of a dangerously slick floor must be faced.

A big complaint of employees working on floors using aggregate to create a slip resistant surface is that the sharp aggregate quickly destroys the rubber soles of their shoes. Another complaint is that the poured floors are extremely hard and cause feet, legs and knees to be tired, sore and painful.

Two other problems for poured floors is the butyl's used in most hood cleaners and the protein in blood and chicken fat. Both will actually attack the poured floor and destroy the seal coat. Once that has happened, it is just a matter of time until the floor is ruined and has to be replaced.

In either of the above scenarios, there is no easy solution. Before a new floor can be installed the old floor must be removed. The cost of removing a poured floor varies but is generally in the range of \$3.00 a square foot and up.

In contrast to poured floors, **SHUR-STEP** Slip Resistant Protective Floors are **not** affected by normal multi-floor substrate movement, will withstand up to 350 degrees of heat (more than twice as much as poured floors), do absolutely no damage to shoe soles and are the most comfortable floor available to the food service industry.

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MAINTENANCE COSTS

Product Bulletin #108.1

SHUR-STEP reduces the costs associated with standard floor maintenance. There's no grout to replace, no tile to come loose and no concrete to seal. That means that **SHUR-STEP** is the lowest maintenance floor that you can own.

Reduced maintenance costs, reduced slips and falls, no safety mats, no bacteria, and no tired feet, legs and knees are just some of the reasons why a **SHUR-STEP** Slip Resistant Safety Floor is both the best and the most economical floor available to the food service industry.

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