Specialist products for specialist solutions:

Commercial kitchens
Over 60 years’ experience in delivering kitchen solutions

Taking care of all your needs in demanding commercial kitchens

We were the first company to innovate a complete system of compatible hygienic wall sheet and safety flooring. As the system is fully integrated, it fits together perfectly to provide a hygienic, watertight solution. No gaps or rough edges, just a smooth, uninterrupted surface – even around plug sockets, light switches and corners.

Offers the best possible protection against bacteria, bugs and vermin. Altro’s integrated floor and wall protection system makes cleaning easier too.

We have specifically designed our integrated safety flooring and hygienic wall protection solution to address the issues commonly found in kitchens – slips, contamination, cleaning and maintenance. Our system doesn’t just protect the people who use it; it also protects the environment and those responsible for the health and safety of employees and visitors.

But safety is not our only consideration. Altro Whiterock and Altro Stronghold 30/K30 work together to give you a varied and exciting colour palette. So from traditional to contemporary, you can go as bold as you dare.

We thoroughly test our products, exceeding industry standards for safety and hygiene to ensure you have the best solution for your business.
What the law says

Employers are required to ensure the health and safety of all employees and anyone who may be affected by their work. They must assess risks, including slip and trip risks, and take action to control those risks. Floors must be suitable, in good condition and free from obstructions.

**Altro Stronghold 30/K30**, our specialist kitchen safety flooring, has a Pendulum Test Value (PTV) of ≥55 / R12 / P5, meaning it goes that extra mile and is proven to provide a high level of safety and slip resistance.

What causes you to slip?

Contaminants (water, oil, flour) create a film between the floor and your shoe or foot. A film as thin as 1/10th thickness of human hair can be enough to prevent complete contact between shoe and floor, causing an accident. The shape of the aggregate in Altro Stronghold 30/K30 protrudes through the surface of the floor, creating a grip on the sole of the shoe and preventing an accident.

The need for safety

Restaurants are a minefield for slip and fall accidents, and most of these occur in the "back of the house", or the kitchen area.

**Full-Service Restaurants (FSR) magazine, 2014**
Oil, grease, flour?
We’ve got you covered

Testing and contaminants

Food and drink preparation and cooking areas can spell danger. Grease, fat, cooking oil, flour, milk, food particles and the occasional chopped carrot – all can end up on floors and walls. Altro’s sustainable, integrated safety, flooring and hygienic wall protection system provides longlasting safe and hygienic surfaces for wet, dusty and greasy conditions.

Real world tests for real world conditions

The standard pendulum test for shod slip resistance uses water. Test results are rated with a PTV reading; a reading of PTV≥36 with Altro safety flooring represents a one in a million chance of slipping on a wet surface. A wet surface only covered in clean water, that is.

You know that water only represents a small proportion of the hazards a kitchen worker would encounter on a daily basis. So we decided to put our flooring to a real world test; using a variety of different contaminants found in a commercial kitchen.

The reality is kitchen workers are busy. Oil evaporates into the air and settles on the floor when it cools – requiring constant cleaning to prevent a slippery surface. Small spills like milk or flour could cause a very real slip hazard. A busy lunch hour would mean a lot of oil and cooking ingredients on the floor, and not enough time to keep the floor as clean and hazard-free as you would ideally like.

Covers don’t matter – contaminants do

Choosing your safety flooring by how many customers you serve a day doesn’t address the problems all kitchens share.

Whether you are serving five or 500 customers a day, kitchens encounter the same types of contaminants.

The rules for health and safety don’t distinguish between small cafes and large five star restaurants –all are required to meet the same standards.

Because when it comes to safety, all kitchens are the same.

What do you need and why?

Tests prove different contaminants pose different safety challenges. Whilst the risk from vegetable oil may come as no surprise, the other most significant danger comes from greasy water – and what kitchen can avoid that?

Typical contaminants in a kitchen are not water and motor oil, which is what the PTV and Ramp tests use.

The test we used was the standard PTV pendulum test BS7976, but instead of using only water as the test contaminant, we used a range of other contaminants found in a typical kitchen.

This graph shows test results carried out on Altro Stronghold 30/K30/K30 with common kitchen contaminants, including:

- cooking oils
- greasy water from washing up
- milk, flour, plastic wrap

These contaminants are generally more viscous or substantial than water, creating a thicker layer between floor and shoe. This squeeze film thickness prevents the foot making contact with the floor and increases the risk of slipping.

This table shows how the performance across floors with different pendulum and R ratings perform with the different contaminants.

In commercial kitchens where vegetable oil and greasy water are likely to be present, only Altro Stronghold 30/K30 gives a 1 in a million chance of slipping.

The test results prove:

- Altro Stronghold 30/K30 has the required slip resistance to keep you safe with the range of contaminants illustrated including cooking oils and greasy water which would typically be found in a commercial kitchen
- Altro Stronghold 30/K30 retains a 1 in a million chance of slipping with common kitchen contaminants
- You must choose your flooring to cater for contaminants, and not the size of your kitchen or number of covers

Not all safety flooring is as safe as Altro’s. Some floorings only have a thin slip-resistant coating or emboss, which can easily wear away. Some floorings only provide slip resistance in dry conditions. Altro Stronghold 30/K30 has sustained slip resistance, for the wet and dry contaminants commonly found in kitchens.

Altro Stronghold 30/K30 safety flooring gives you peace of mind, allowing you to keep up with the pace of your business without having to compromise on safety.

The chance of slipping when Altro Stronghold 30/K30 is on the floor is reduced to less than 1 in a million with common commercial kitchen contaminants

Pendulum Test Value (PTV)

<table>
<thead>
<tr>
<th>Contaminant</th>
<th>Altro Stronghold 30/K30</th>
<th>Altro Classic R11</th>
<th>Altro R10</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water</td>
<td>1 in a million</td>
<td>1 in a million</td>
<td>1 in a million</td>
</tr>
<tr>
<td>Vegetable oil</td>
<td>1 in a million</td>
<td>1 in 100,000</td>
<td>1 in 20</td>
</tr>
<tr>
<td>Greasy water</td>
<td>1 in a million</td>
<td>1 in 100,000</td>
<td>1 in 20</td>
</tr>
<tr>
<td>Milk</td>
<td>1 in a million</td>
<td>1 in a million</td>
<td>1 in a million</td>
</tr>
<tr>
<td>Flour</td>
<td>1 in a million</td>
<td>1 in a million</td>
<td>1 in a million</td>
</tr>
<tr>
<td>Plastic wrapping</td>
<td>1 in a million</td>
<td>1 in a million</td>
<td>1 in a million</td>
</tr>
</tbody>
</table>

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In commercial kitchens where vegetable oil and greasy water are likely to be present, only Altro Stronghold 30/K30 gives a 1 in a million chance of slipping.
Keep it clean

Keeping people safe isn’t just about slip resistance and cleaning. It’s about preventing surfaces from harbouring bacteria.

Our integrated hygienic wall sheet and safety flooring system is tankable. It has impermeable surfaces, which are easy to keep clean. With regular cleaning and maintenance using traditional solutions, Altro floors and walls do not allow bacteria to hide and grow.

With the addition of Altro Whiterock hygienic ceilings and Altro Whiterock hygienic doors, it creates a fully sealed room. It’s so tough, you can power wash all surfaces if you want to and not cause surface damage that can lead to bacterial growth.

So when you have a clean kitchen, you have a safe and hygienic kitchen.

Altro integrated solutions: nowhere for bacteria to hide.

The beauty of design

We have designed a fully integrated system to make cleaning and maintenance easier for you. Surfaces are watertight and fully sealed around fixtures and fittings, with the sort of detailing that bacteria and microorganisms just hate, and they will help you maintain the strictest levels of hygiene. It also makes your surfaces easy to keep looking clean, making it a pleasant environment for your staff and which looks good at inspections. It means you will enjoy the long-lasting hygiene performance of our products, and is just one of the ways in which your future is safer with Altro.

Altro products are non-porous and non-shedding, so nothing can get in or out. And because they have high impact resistance, damage that can trap bacteria is unlikely. See our information on jointing on pages 18-19.

Hazard Analysis Critical Control Point (HACCP)

HACCP is an international system for food safety management. It is a legal requirement in Europe under EC Regulation 852/2004. HACCP requires a risk assessment for every food preparation area identifying “critical points” where food safety hazards could arise. Hazards include:

- Contamination by staff or poorly maintained fittings or equipment
- Chemical, physical or allergenic risks, caused by ingredients, handling, equipment or fittings, including floors and walls

You can reduce hazard risk and keep inspections to a minimum by selecting Altro safety flooring and hygienic wall sheet, which are all approved by HACCP International.

Richard Mallett
European Director of HACCP International

“HACCP International endorses the use of Altro interior surfaces in a food handling environment because we are confident they are more hygienic than many alternative materials such as ceramic tiles, which are prone to cracking. Altro internal surfaces are easily cleaned and maintained in a sanitary condition.”

Did you know?

The World Health Organization states that up to 30% of industrial nation’s populations suffer food poisoning every year, and research shows kitchens to be the chief culprit, while contamination of surfaces is in the top five causes of food poisoning.

Don’t get caught out; protect your environment

The Australia and New Zealand Food Standards Code states that kitchens or industrial catering areas must adhere to include:

• Every food business operation must ensure food safety is never compromised. The layout, design and construction of food premises must be able to be effectively cleaned, impervious to grease, food particles and water and do not provide harborage for pests.

• All floors, walkways and stairs must be safe for employees or clients.

• Floors, walls, ceilings, windows and doors must be appropriate for the area and are provided where they are necessary to protect food. Surfaces that protect food must be sealed to prevent dirt, dust and pets getting into the area and must be impervious to grease, food particles and water.

Ian Reinhardt, Catering Manager
Trinity College, University of Cambridge

Altro’s products have helped create a welcoming environment in the kitchen areas which has been well received by staff and students. As well as looking good, the walling and flooring products have lived up to their reputation of being easy to maintain. In a busy college kitchen it can be a dangerous working environment, so slip resistance is another important benefit of the new flooring to help us to avoid accidents.

Food safety management

Solution

• One way of being sure protection is there, and that responsibilities are being taken care of, is to fit Altro safety flooring and hygienic wall sheets.

• Altro safety flooring and hygienic wall sheets are HACCP (Hazard Analysis and Critical Control Point) compliant, providing peace of mind with the risk assessments of environmental safety.

Did you know?

Food poisoning bacteria do not change the smell, taste or appearance of the food.

(Food Standards Australia and New Zealand)

Bethany Finn, Executive Chef
Mayfair Hotel

We are delighted with our new kitchen. The Altro K30 looks fantastic in the Abyss colour and meets all the safety requirements for a busy kitchen. It was really important for the floor to be safe and comfortable to walk on and we know we have made the right decision. The product is easy to clean, durable and looks fantastic. We are confident the floor will stay that way for many years to come.

Ian Reinhardt, Catering Manager
Trinity College, University of Cambridge

Altro’s products have helped create a welcoming environment in the kitchen areas which has been well received by staff and students. As well as looking good, the walling and flooring products have lived up to their reputation of being easy to maintain. In a busy college kitchen it can be a dangerous working environment, so slip resistance is another important benefit of the new flooring to help us to avoid accidents.
The dirt on tiles


Look what damage happens to ceramic tiles

We’re confident we’ve taken care of all your needs in demanding commercial kitchens

Walls and surfaces must be kept clean and hygienic to ensure the safety of your customers and workers. Tiles can look great but there is more to hygiene than meets the eye. Tiles and grouting are porous, making them more susceptible to harbouring bacteria. They also chip and crack more easily, allowing dirt and bacteria to collect and hide from cleaners. Great lines are particularly vulnerable and even epoxy grout is susceptible.

The Altro Whiterock wall protection system has an extremely high impact resistance according to BS EN438-2-1991 Drop Ball Test (see above image). Impacts that would leave ceramic faces vulnerable to water ingress barely leave a scratch on this tough surface. The same is true for the sheets thermoformed corners – an area where ceramic tiles are particularly vulnerable. Altro Whiterock also has an excellent Fire Rating: Altro Whiterock White and Altro Whiterock Satins have been assessed to EN13501-1 and obtain a Euro-classification of s3-d0.

Ceramics can get damaged, allowing contaminated liquids to penetrate. This not only leaves unsightly stains but creates a breeding ground for bacterial growth

Ceramic grout joints wear away from cleaning equipment and there will be a need for re-grouting in the future

Altro Stronghold 30/K30 and Altro Whiterock can be steam cleaned and power washed

Altro safety flooring is easier to clean than rough surfaced quarry tiles and Altro Whiterock hygienic wall sheet is easier to clean than a tiled surface

Altro Stronghold 30/K30 is resilient so it is less likely to crack/disbond due to subfloor movement or impact from dropped goods

Did you know?

Altro safety flooring can be installed over wood and many other types of flexible subfloor including metal walk-in coolers, whereas ceramic tiles would crack or debond

Altro: the modern alternative to tiles

With the range of colour from Altro Whiterock White and Altro Whiterock Satins, you can have the colour range choices that tiles provide, without the worry of contamination.

As a result, businesses can enjoy reduced long-term maintenance costs, with a significantly reduced risk of contamination or, should the worst happen – an incidence of food poisoning occur – possible litigation or even closure. All this makes it perfect for use in any catering area.
Your safe kitchen solution

You may see safety and hygiene as paramount in the main kitchen – but there are safety hazards throughout the back of house too. From the time a kitchen assistant walks through the ‘goods in’ with the food delivery, until they leave at the end of their shift, they are walking throughout the kitchen and coming into contact with contaminants and slip hazards. No area is safe. So the best way to ensure hazards are avoided is to have the whole environment secure. Altro give you the security you need.

**Servery** – food debris
- **Solution:**
  - Altro Stronghold 30/K30
  - Altro Whiterock

**Veg prep** – dirt, water, peelings
- **Solution:**
  - Altro Stronghold 30/K30
  - Altro Whiterock

**Meat prep** – bacteria and liquids
- **Solution:**
  - Altro Stronghold 30/K30
  - Altro Whiterock

**Pot wash** – water, soap, bacteria, steam
- **Solution:**
  - Altro Stronghold 30/K30
  - Altro Whiterock

**Cold storage** – bacteria, water / condensation
- **Solution:**
  - Altro Stronghold 30/K30
  - Altro Whiterock

**Main kitchen** – contaminants such as flour, sugar, oil, grease, water, dirt
- **Solution:**
  - Altro Stronghold 30/K30
  - Altro Whiterock

**Dry storage** – contaminants such as dust, flour, spilled dry goods
- **Solution:**
  - Altro Stronghold 30/K30
  - Altro Whiterock

**The integrated system**

- Totally sealed, hygienic system
- Impervious, non-absorbent and washable
- Withstands extremes of hot and cold temperatures (+60°C to -30°C)
- No shedding of loose particles from flooring or wall sheet means no contaminants in the food
- Coved junctions between wall sheets and flooring creates an impermeable seal, which is easier to keep clean
- Sound investment – designed to maintain performance and retain appearance for up to 20 years
- HACCP approved

**Aesthetics**

With our range of Altro Whiterock White and Altro Whiterock Satins hygienic wall sheets, you have the choice of a traditional kitchen or a colour palette which allows you to express your true colours. Both products provide the same hygienic properties you would expect from Altro, with 27 colours to choose from. Altro Stronghold 30/K30 provides the perfect backdrop for you to have fun with your walls. With a range of vibrant reds, yellows and blues, or soft pastels, Altro Whiterock gives you the design freedom to make the colour statement of your choice for your working environment.
Specialist solutions for smart commercial kitchens

Altro Stronghold™ 30 / K30
Safety flooring for wet and greasy conditions

Water underfoot is treacherous enough – add grease, oils and fats, and you’ve got a dangerous environment. So, for commercial kitchens, canteens, food preparation and service areas, it’s essential to select flooring that will help catering staff do their job safely.

Altro Stronghold 30/K30 achieves Altro’s highest rating for slip resistance (PTV≥55 / R12 / P5) and tests prove it minimises risk in wet and greasy conditions.

As well as helping to keep staff safe from slips, it also helps reduce their fatigue, thanks to its 3mm thickness which provides noise reduction and comfort underfoot.

Consider Altro Whiterock White – the hygienic alternative to tiles that’s impact resistant, grout-free and easy to clean.

Its smooth white surface and classical purity make it a timeless choice for any interior. Altro Whiterock White is made from a high-quality, food-safe PVCu polymer that can handle temperatures up to 60°C, and meets all current EU and HACCP Directives on health and hygiene. This makes it particularly suitable for use in commercial kitchens.

Altro Whiterock Satins™

Don’t stick with clinical looking kitchens, add a splash of colour for designer appeal. Altro Whiterock Satins comes in 26 solid, decorative shades to enhance any interior.

Use colour to reflect your brand’s personality from fun to sophisticated, out-there to elegant the palette is yours to be creative.

Of course, Altro Whiterock Satins still provides the impact resistance and hygiene you would expect from Altro Whiterock, with a stain-resistant, wipe-clean surface.

Altro Whiterock hygienic doorsets™

When hygiene really matters - every detail counts. Altro Whiterock hygienic doorsets provide a complete PVCu-faced doorset to ensure the integrity of your hygienic, low maintenance installation. They can be designed for use on their own or as part of an Altro Whiterock complete system including walls and ceiling.

Did you know?
With the Altro integrated safety flooring and hygienic wall protection solution, you have a completely sealed, hygienic system that will keep your staff safe and comfortable on their feet - and your customers safe as they tuck into your carefully prepared meals.

Altro specialist kitchen solutions
Perfect for commercial kitchens anywhere, including:

- restaurants
- fast food restaurants
- hotels
- hospitals
- exhibitions / arenas / stadiums
- leisure
- schools
- prisons
- supermarkets
- food preparation and production areas
- sandwich shops

For our latest tips and instructions for cleaning Altro safety flooring, see www.asf.com.au/cleaning

Did you know?
According to the Food Standards Agency, cross-contamination is one of the most common causes of food poisoning. Altro Stronghold 30/K30 has Altro Easyclean technology, making it straightforward to clean and maintain.
Big chunky details get broken easily. They’re also hard to clean. Some wall sheet joint strips and wall/floor transition strips frequently have really horrible grease behind them when taken off the wall during refurbishment, hiding not only contaminants but bacteria as well. By welding or using Altro Whiterock FlexiJoint™, joints can be completely sealed and impervious to contaminants, including bacteria, water, oil and grease.

Corners suffer a lot of pounding. For these areas we recommend the butterfly weld, which is more robust if knocked. It is our preferred method for demanding areas, including kitchens.

Get into the groove…

A hygienic wall or floor on its own is not enough; the transition between the two must also be sanitary to create a hygienic envelope from floor to ceiling. Transitions must also be watertight and seamless. A very sanitary way to join materials is to use a heat weld.

The process of heat welding presses the molten weld rod (usually made out of plastic) into the grooves of the material fusing the material together. This creates a water tight joint and prevents moisture ingress. Corners after the weld are also recommended for demanding areas, including bathrooms.

By welding all joints, Altro Whiterock can be used in challenging areas against walls and tiles, first family into the doors and walls, then the floor, and selected cladding such as glass partitions in demanding areas, including bathrooms.

Drains and Gulleys

Using appropriate drain cove details, Altro Stronghold 30/K30 helps function as a water-proof membrane against leaks to spaces below. Using clampable styles of drain and gulleys allows water and spills to feed directly into drains without puddling, improving hygiene and making cleaning quicker and more sanitary. Altro Stronghold 30/K30 can be used with a wide range of both clampable and welded drain systems and access hatches.

In so doing, you can reduce the risk of injury in a busy kitchen environment and allow the easy removal and opening of hatches without damaging the floor.

Transition with other floor surfaces

For locations where sheet vinyl flooring must be finished to another floor surface with a watertight seal, a Visedge VR vinyl securing strip* should be installed along the transition. The sheet vinyl flooring is fixed down then cut in, grooved and hot welded to the PVC insert within the Visedge system.

Cost analysis result

• All of Altro’s interior surfaces deliver impressive value over their lifetime. The life expectancy of Altro safety flooring takes into account that it:
  • Is composed of high quality PVC
  • Has aggregate throughout the wear layer
  • Is phthalate-free and contains no heavy metals
  • Provides high slip resistance performance
  • Is waterproof and functions as a water-proof membrane against leaks to spaces below
  • Is easy to maintain
  • Is made to be compatible with a wide range of clamping tools and can be installed easily by contractors
  • Requires no ongoing maintenance
  • Is made from recycled materials

Some additional cost savings:

• Altro Stronghold 30/K30 and Altro Whiterock have no grout, so no regrouting expense
• The system is fully sealed and impervious, preventing water ingress. With water damage, the expense of just stripping out kitchen equipment and putting them back in is 2-3 times the cost of Nevera 2,000. This doesn’t include the cost of hiring a Domestic Claims Adjuster to check the damage, and the cost of the contractor’s time and the cost of replacing the old kitchen.

Did you know?

Altro co-founded Recofloor, a nationwide waste vinyl flooring collection scheme that has already recycled over 2000 tonnes of unwanted flooring to help reduce landfill waste and environmental impact.
Altro Stronghold™ 30

Water underfoot is treacherous enough – add grease, oils and fats, and you’ve got a dangerous environment. So, for commercial kitchens, canteens, food preparation and service areas, it’s essential to select flooring that will help catering staff do their job safely.

Altro Stronghold 30 achieves Altro’s highest rating for slip resistance (TRRL≥55, R12) and is designed to minimise risk in wet and greasy conditions for the lifetime of the flooring. As well as helping to keep staff safe from slips, it also helps reduce their fatigue, thanks to its 3mm thickness which provides noise reduction and comfort underfoot.

Altro Stronghold 30 is frequently specified with Altro Whiterock hygienic wall sheet to create safe and hygienic environments in commercial and industrial kitchens.

We strongly recommend carrying out a risk assessment in any area in which the installation of safety flooring is considered, focusing on the potential risk posed by contaminants from spillages. See [www.altro.com/safety](http://www.altro.com/safety) for more information.

Contributes to reducing the environmental impact of your specification:
- A+ BREEAM Green Guide Rating for Safety Flooring, full details available at [www.the Greenguide.org.uk](http://www.the Greenguide.org.uk)
- Stocked colours for quick delivery. Other colours are indent only and have a lead time of 8-12 weeks. For large quantities please call to confirm stock holding.

For a co-ordinated appearance, colour matched Weldrods (WR) and Mastics (A1M) are available. You’ll find their product codes under the relevant swatches.

We suggest looking at:
- Altro Whiterock White
- Altro Whiterock Satins
- Altro Classic 25

Hotel Barcelo

Radisson Blu Bristol
Altro Whiterock Satins™

Use colour to subtly create a mood with Altro Whiterock Satins. This versatile and sophisticated wall sheet is available in a range of solid, decorative, satin shades that are all HACCP Approved.

Of course, Altro Whiterock Satins still provides the impact resistance and hygiene you would expect from Altro Whiterock, with a stain-resistant, wipe-clean surface. Altro Whiterock Satins can be combined with Altro safety flooring to achieve an environment that’s impervious to bacteria ingress and easy to clean to prevent contamination.

Altro Whiterock White™

Thinking of replacing ceramic wall tiles with a proven, high performance option? Consider Altro Whiterock White – the hygienic alternative to tiles that’s impact resistant, grout-free and easy to clean. Its smooth white surface and classical purity make it a timeless choice for any interior.

Altro Whiterock White is Hazard Analysis and Critical Control Points (HACCP) approved and is made from a high-quality, food-safe PVCu polymer that can handle temperatures up to 60°C. It meets all current European Union (EU) Directives on health and hygiene. This makes it particularly suitable for use in commercial kitchens.

Samples

If colour choice is a concern, please request a sample of the material.

+61 3 9764 5666  
info@asf.com.au

For a co-ordinated appearance, colour matched Weldrods (WR) and Sealants

LRV = Light Reflectance Value

EN15102:2007

Manufactured by Altro Ltd. Works Road Letchworth Garden City SG6 1NW United Kingdom

Dimensions
W136: 2500 x 1220mm
W137: 3000 x 1220mm

Format
SHEET

Thickness
2.5mm

WSR01

CLR_white

CLR_white_2000_3000

CLR_white_2000_3000_2015


**Samples**

If colour choice is critical, please request a sample of the material

1800 673 441 (toll free)

info@asf.com.au

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**Dr Chuck Hahn, Brewmaster**  
**Malt Shovel Breweries**

We needed a safety floor with excellent slip resistance and an easy to clean surface. Altro have a good reputation and quality products, that’s why we chose their safety floor Altro K30. When we heard they had wall protection we were excited about installing the full Altro system. We installed Altro Whiterock in the brewery and the staff now spend a lot less time cleaning, the appearance is fantastic and we no longer need to stress about slipping on the floors.

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**Chris Love,**  
**Chris Love Design**

After working with Altro Whiterock on a number of projects I knew the Chameleon range would be perfect for the new Rock Pool kitchen. It has a high end look but still provides a smooth, durable, watertight and wipe-clean surface. The end result looks fantastic and I know that it will stay that way for many years to come.

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For more information, please contact us.

1800 673 441 (toll free)  info@asf.com.au

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