



altro

the future is safer with altro



Specialist products for specialist solutions:  
commercial kitchens

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## 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 cladding 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 cladding system makes cleaning easier too.**

We have specifically designed our integrated safety flooring and hygienic wall cladding 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.

## Checklist for selecting flooring

- Identify your needs
- Identify your likely contaminants
- Conduct a risk assessment
- Understand your risk
- Select your flooring
- Install your flooring
- Maintain your flooring



## 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  $\geq 55$  / R12 / P5,

meaning it **goes that extra mile** and is proven to provide a **high level of safety and slip resistance**.



### The need for safety

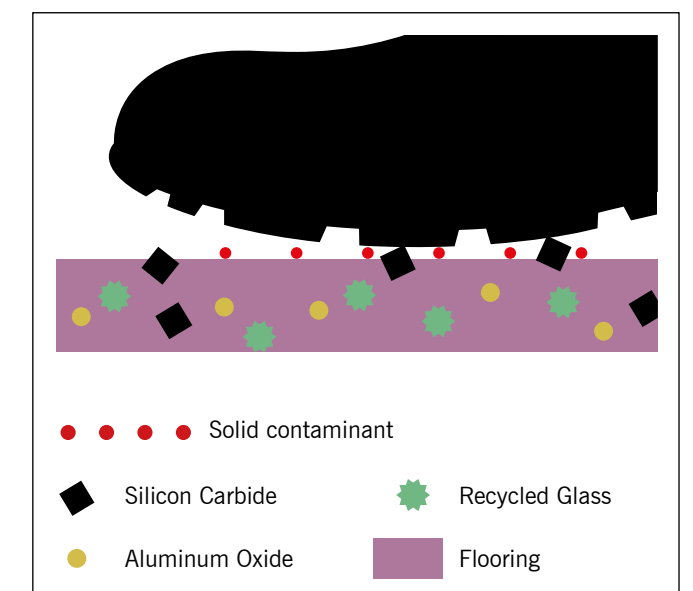
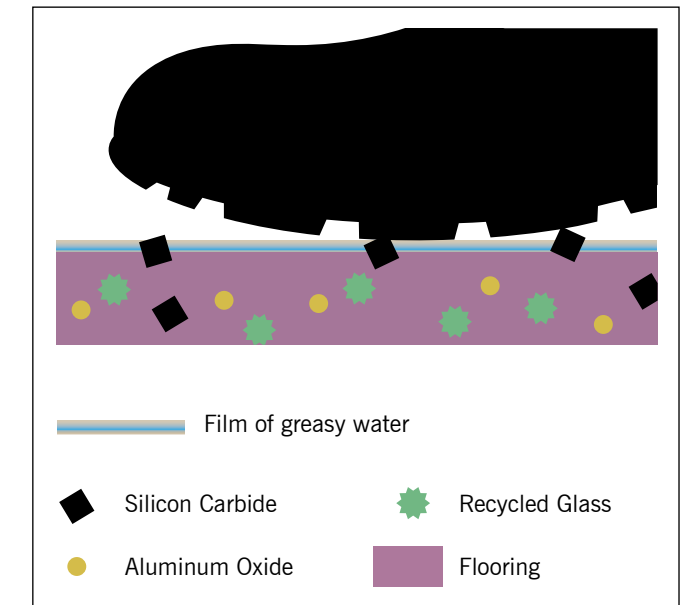
Restaurants are a minefield for slip and fall accidents, and most of these occur in the **'back of the house'**, or the kitchen area.

*Full-Service Restaurants (FSR) magazine, 2014*

## 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 Village Pub

# 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 cladding system provides long-lasting 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  $PTV \geq 36$  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?

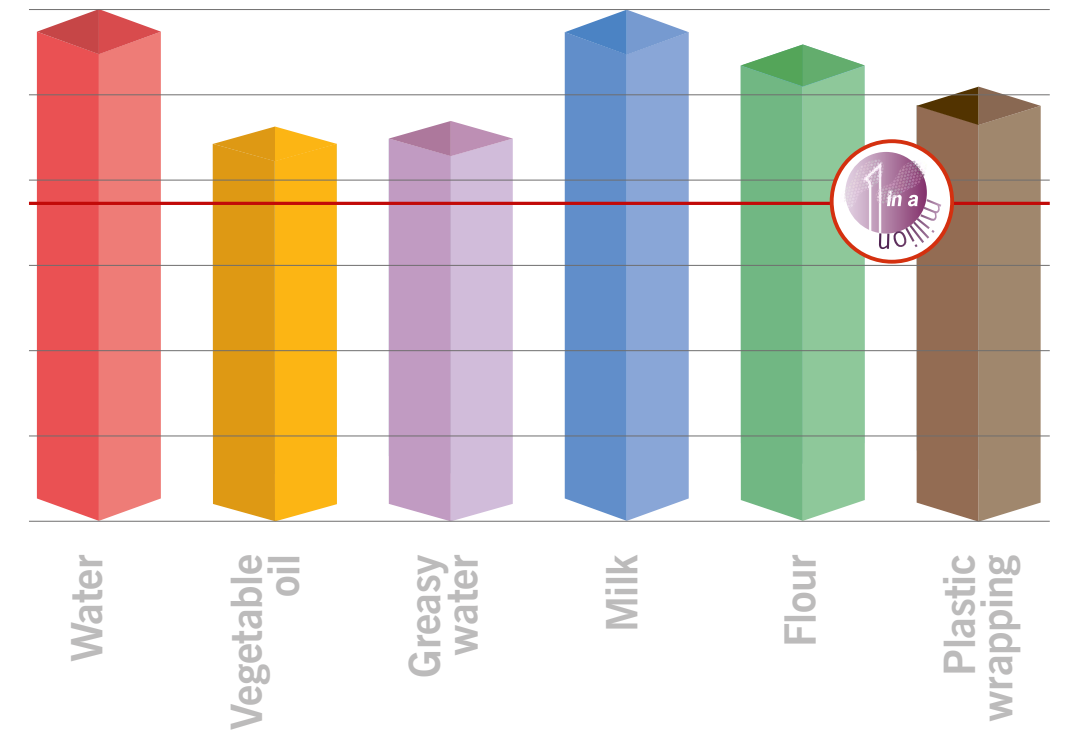
Typical contaminants in a kitchen are not water and motor oil, which is what the PTV and Ramp tests use.

**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

### Pendulum Test Value (PTV)



### Risk of slipping

	Altro Stronghold 30/K30 R12 PTV $\geq 55$	Altro Classic R11 PTV $\geq 45$	Altro R10 PTV $\geq 36$
<b>Water</b>	1 in a million	1 in a million	1 in a million
<b>Vegetable oil</b>	1 in a million	1 in 100,000	1 in 20
<b>Greasy water</b>	1 in a million	1 in 100,000	1 in 20
<b>Milk</b>	1 in a million	1 in a million	1 in a million
<b>Flour</b>	1 in a million	1 in a million	1 in a million
<b>Plastic wrapping</b>	1 in a million	1 in a million	1 in a million

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





## 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 cladding 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 doorsets, 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 micro-organisms 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 cladding, which are all approved by HACCP International.

#### Did you know?

The World Health Organization states that up to 30% of industrial nations' 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.

 Visit [www.asf.com.au/Tech-docs/Maintenance](http://www.asf.com.au/Tech-docs/Maintenance) for our cleaning guides and read our top tips for cleaning.

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.”



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.

**i Did you know?**

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

(Food Standards Australia and New Zealand)

# Food safety management

## 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 harbourage 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.

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



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



# The dirt on tiles

For all catering environments, Safe Work Australia suggests conducting a risk assessment. Visit [www.safeworkaustralia.gov.au](http://www.safeworkaustralia.gov.au) for more information.



BS EN438-2-1991 Drop Ball Test

## 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. Grout lines are particularly vulnerable and even epoxy grout is susceptible.

The Altro Whiterock wall cladding 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 cladding's 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.

## The facts

**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

**There's no grout involved with our products** and the finish leaves dirt and bacteria nowhere to hide. When up to **20%** of a tiled surface is grout, **there are real risks to health and safety**

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

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

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

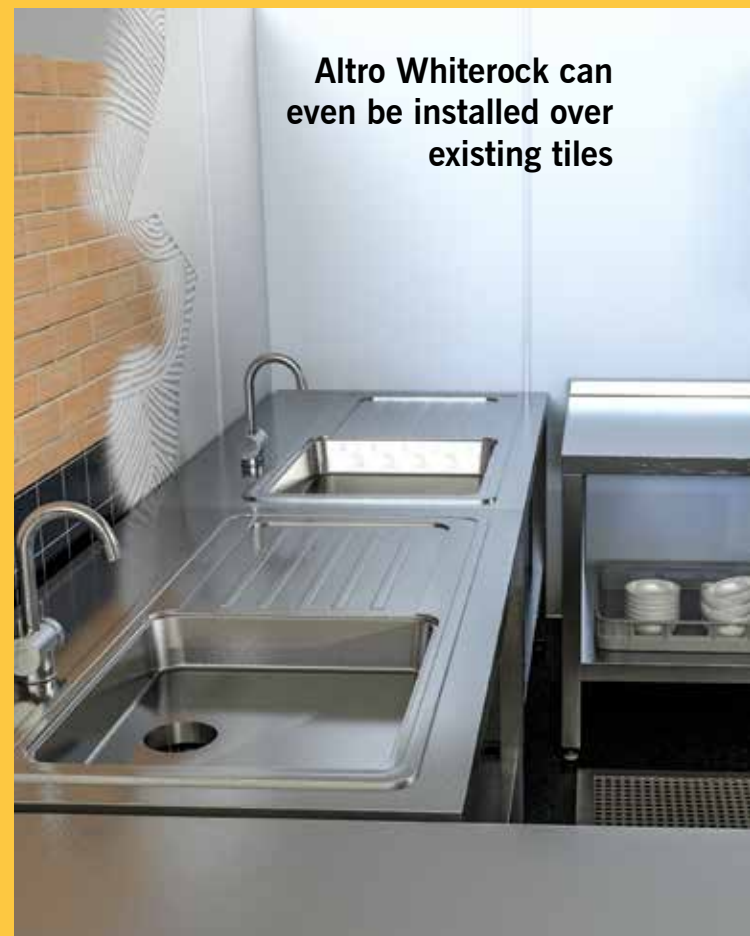
### **i** Did you know?

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

**Main kitchen –**  
contaminants such as flour,  
sugar, oil, grease, water, dirt  
**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

 Altro Whiterock Satins  
 Altro Whiterock White  
 Altro Stronghold 30/K30

**Cold storage –**  
bacteria, water /  
condensation  
**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 cladding means no contaminants in the food
- Coved junctions between wall cladding 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 cladding, 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.

### **i** Did you know?

With the Altro integrated safety flooring and hygienic wall cladding 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 Whiterock White™

### Hygienic wall cladding for kitchens

Thinking of replacing ceramic wall tiles with a HACCP approved, 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 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 brands 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.

## Altro specialist kitchen solutions

Perfect for commercial kitchens anywhere, including:

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

### **i** 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.



For our latest tips and instructions for cleaning Altro safety flooring, see [www.asf.com.au/cleaning](http://www.asf.com.au/cleaning)





## Technical expertise – the genius is in the detailing

Big chunky details get broken easily. They're also hard to clean. Some wall cladding 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.

To create an impervious environment, we recommend you cove the flooring to join with the wall covering and heat weld the transition between the two. By creating a seamless, watertight environment from the floor to the ceiling,

you can help minimise the areas in which bacteria will grow and where moisture can get trapped and cause damage to the substrate.

### 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 clamping style drains 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 minimise trip hazards 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 water tight 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.

## Altro products – cost effective and recyclable

### 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 all the way through the wear layer
- Will not lose slip resistance during lifetime
- Provides long-lasting performance

Altro were the first manufacturer to incorporate Altro Easyclean Technology into our safety flooring for enhanced cleanability and appearance retention.

### 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 to allow a floor refurbishment can cost \$40,000. This doesn't include the cost of hiring a temporary mobile kitchen or shutting down a business during refurbishment. For the business owner, a reliable floor is very important for a successful business
- Altro's safety flooring delivers a lifetime slip resistance of 1 in a million. By reducing the chance of slips and falls, you can reduce insurance costs
- You can hire one contractor to install the entire system, as they are compatible and are made to be installed together. Contractors are trained to install the Altro system, saving you time and money and giving you peace of mind, that the installation will be done correctly



### End of life

Our flooring and walling are recyclable under the Recowall and Recofloor schemes, for more information see

[www.asf.com.au/Sustainability](http://www.asf.com.au/Sustainability)

### Did you know?

Altro co-founded Recofloor, a nationwide waste vinyl flooring collection scheme that has already recycled over 2000 tonnes of vinyl flooring since its founding in 2009.







Hotel Barcelo

## 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 cladding to create safe and hygienic environments in commercial and industrial kitchens.



Radisson Blu Bristol

**!** 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.

**!** Looks great with:

- **Altro Whiterock White**
- **Altro Whiterock Satins**
- **Altro Classic 25**

**!** Contributes to reducing the environmental impact of your specification:

- A+ BRE Generic Green Guide Rating for Safety Flooring, full details available at [www.thegreenguide.org.uk](http://www.thegreenguide.org.uk)



 <b>Abyss</b> K3001 LRV: 7 WR100 / A1M100	 <b>Monsoon</b> K30153 LRV: 24 WR81 / A1M81	 <b>Surf</b> K30412 LRV: 20 WR71 / A1M71	 <b>Lagoon</b> K30910 LRV: 7 WR39 / A1M34
	 <b>Tundra</b> K30500 LRV: 17 WR153 / A1M239	 <b>Camel</b> K3017 LRV: 26 WR64 / A1M239	 <b>Skyline</b> K30332 LRV: 24 WR52 / A1M52
 <b>Velvet</b> K30365 LRV: 8 WR256 / A1M148	 <b>Russet</b> K30262 LRV: 14 WR41 / A1M41	 <b>Maple</b> K30522 LRV: 31 WR24 / A1M27	
 <b>Oyster</b> K30215 LRV: 36 WR20 / A1M20	 <b>Dolphin</b> K3010 LRV: 21 WR86 / A1M86		

**CE**  
EN14041  
Manufactured by:  
Altro Ltd, Works Road  
Letchworth Garden City  
SG6 1NW  
United Kingdom

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

LRV = Light Reflectance Value

**!** Stocked colours for quick delivery. Other colours are in stock only and have a lead time of 8-12 weeks. For large quantities please call to confirm stock holding.

Dimensions <b>2m x 15m</b>
Format <b>ROLL</b>
Thickness <b>3mm</b>

**!** **Samples**  
If colour choice is critical, please request a sample of the material.  
**+61 3 9764 5666**  
**info@asf.com.au**







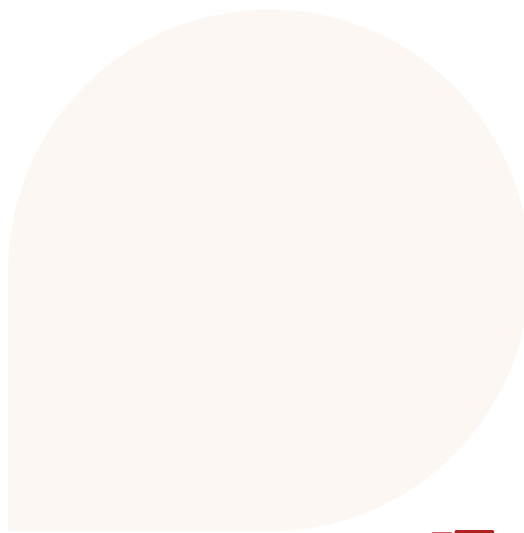

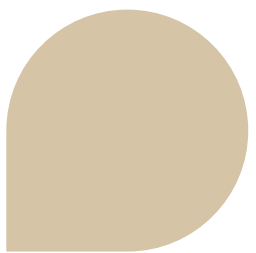
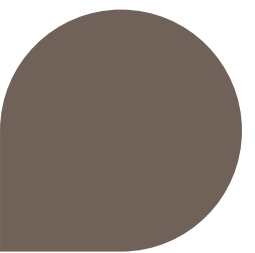
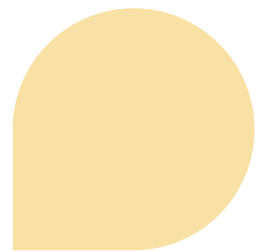

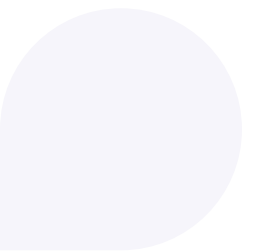
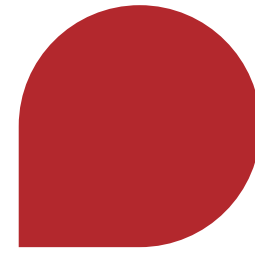
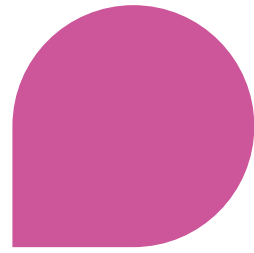
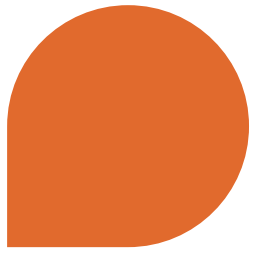
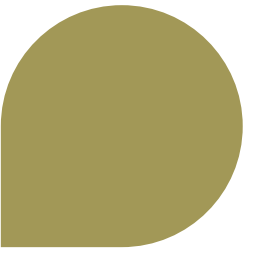
## Altro Whiterock Satins™

Use colour to subtly create a mood with Altro Whiterock Satins. This versatile and sophisticated wall cladding 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.



			
Linen 41 LRV: 83	Oyster 32 LRV: 70	Fawn 206 LRV: 41	Fenland 219 LRV: 13
			
Daybreak 222 LRV: 69	Cesco 53 LRV: 71	Ice 44 LRV: 80	
			
Scarlett 221 LRV: 13	Zandra 217 LRV: 24	Bergamot 220 LRV: 26	Olea 218 LRV: 28

CE

EN15102:2007

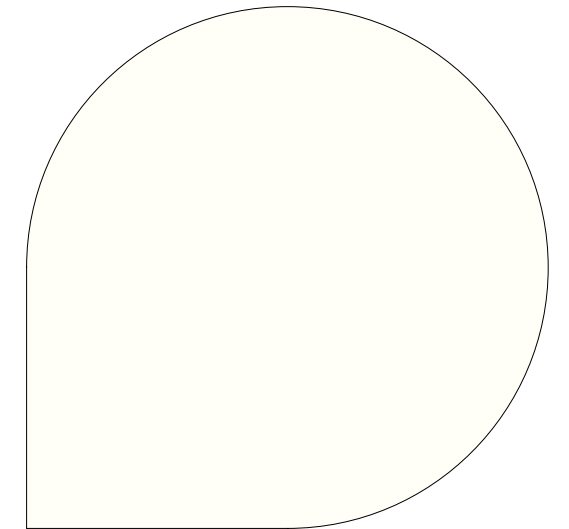
Manufactured by:  
Altro Ltd, Works Road  
Letchworth Garden City  
SG6 1NW  
United Kingdom

				
Dakota 209 LRV: 6	Urban 210 LRV: 28	Echo 208 LRV: 43	Flint 201 LRV: 32	Clarity 207 LRV: 64
				
Ozone 211 LRV: 10	Seafoam 43 LRV: 81	Mint 203 LRV: 62	Promenade 212 LRV: 32	Vibrance 213 LRV: 22
				
Malva 57 LRV: 68	Viola 214 LRV: 13	Sorbet 216 LRV: 59	Citron 56 LRV: 80	Glow 215 LRV: 50

## 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.



White  
W103 / W104 LRV: 89  
WSR01

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

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

Dimensions <b>W136:</b> 2500 x 1220mm <b>W137:</b> 3000 x 1220mm
Format <b>SHEET</b>
Thickness <b>2.5mm</b>

**i** For a coordinated appearance, colour matched **Weldrods (WR)** and **Sealants**

LRV = Light Reflectance Value



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 cladding 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. ”



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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Due to Altro's continual innovation and product development, please consult [www.asf.com.au](http://www.asf.com.au) or your local Sales Consultant for the latest product range information.

Printed on paper produced at a mill that is certified with the ISO14001 environmental management standard.

Produced at a mill that is certified to the EMAS environmental management standard (No FIN-000021)

FSC Mixed Sources product group from well managed forests and other controlled sources.



**Samples**

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

+61 3 9764 5666

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Altro, the future is safer with altro, Altro Stronghold 30/K30, Altro Whiterock, Altro Whiterock White, Altro Whiterock Satins, Altro Whiterock hygienic ceilings, Altro Whiterock hygienic doorsets, Altro Stainless Steel Splashbacks Altro Easyclean Maxis Technology, Altro Easyclean Technology and Altro Easyclean Original are trademarks of Altro Limited.

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TO ASSIST IN TRAINING, SOME CALLS MAY BE RECORDED