



# FOOD TRUCKS

APPLICATION FEATURE

## Flooring for the business that's always on the move



As the trend for food-on-the-go and gourmet “street meals” grows, food trucks continue to pop up in communities across the nation. These mobile restaurants require a floor that can withstand the harshest environments while being comfortable to stand and walk on. Protect-All® flooring is slip-resistant, durable and easy to maintain – making it an ideal option for food trucks.

When properly maintained, Protect-All flooring:

- Withstands grease, animal fats, chemicals, fire, mildew and bacteria growth.
- Requires no sealers or grout to maintain and repair.
- Provides comfort underfoot and slip resistance.

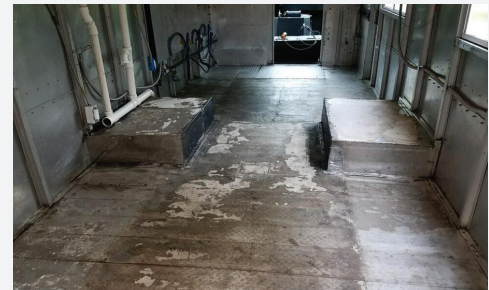
Combined with the benefits of Protect-All Rapid Weld™:

- Installation is fast and easy.
- Business downtime is minimized.
- Results are proven to last.

### Applications in food service areas

Protect-All flooring is great for:

- Food prep areas
- Kitchens
- Coolers
- Break rooms
- Dish washing stations
- Under rotisserie meat ovens, sushi bars or seafood stations



The finished product is ideal for any area in the demanding food service industry, including fry lines, food preparation areas, dish wash stations, walk-in coolers, storage rooms, wait stations, bars, service corridors and more.

For more information, give us a call or visit our website today.

800-544-9538  
[protect-allflooring.com](http://protect-allflooring.com)

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