

DESIGN CRITERIA

1. Related Sections: See Division 03 Section Cast-In-Place Concrete and Cast-In-Place Concrete Design Criteria for concrete substrates to receive resinous flooring; Division 09 Section Common Work Results for Floor Preparation.
2. Resinous flooring systems are required in food processing areas, both refrigerated and non-refrigerated, as indicated in Appendix "A" Standard Commissary Room and Finish Schedule.
3. This Section specifies two types of trowel applied resinous flooring systems.
 - A. RES-1: Chemical and Thermal-Shock Resistant Urethane Mortar Flooring:
 1. This system is used in refrigerated food preparation and storage areas. Resinous floors in these areas are subject to thermal shock from daily cleaning of room. The refrigerated spaces, with maintained temperatures of 50 degrees, are washed down with 140 degrees water and then immediately returned to normal operating temperature. Resinous floor color is "Brick Red", with "Light Texture" finish.
 - B. RES-2: Primer, Trowel-Applied Epoxy Mortar Flooring:
 1. This system is used in non-refrigerated food preparation areas (Deli & Bakery). Resinous floor color is "Beechwood", with "Texture #2" finish.
4. Specifications require that concrete surfaces receiving resinous flooring be shot-blasted, with an apparatus that abrades the concrete surface, prior to application.
5. Concrete surfaces must be uniform and free of curing and sealing compounds, underlayments, leveling compounds, or other substances capable of impairing resinous flooring bond.
6. Crack Control:
 - A. Where RES-1 flooring is installed, saw cut resinous flooring where substrate joints occur and apply joint sealant.
 - B. Where RES-2 flooring is installed, apply crack and joint membrane at substrate joints to bridge non-moving joints with resinous flooring. At substrate isolation joints subject to movement, saw cut resinous flooring and apply joint sealant.

END OF SECTION