



Food & Beverage

Floors for food and beverage-related businesses are an integral part of your facility's design. Whether your business is more culinary or more industrial food focused, you need a floor built to withstand the wear and tear that can come from food and beverage production. Whether it comes into contact with grease or acid, you need to know that it can withstand the stresses it might encounter.

Types of facilities we service:

- Industrial Kitchens
- Dairies
- Breweries
- Meat Processing Facilities
- Bakeries
- Restaurants
- Bottling Facilities & Canneries
- Schools
- Hospitals
- Prisons

Industry Knowledge:

When you work in food and beverage, you face an even higher level of scrutiny for your facilities than other professions. Whether it is an industrial food production or a commercial bakery, you have an extraordinary amount of sanitation concerns. Severe cleaning agents are often required to meet these standards, and thus your floor needs to be able to withstand chemical agents that could wear away at its surface.

What You Can Expect from Allegheny Installations:

When you hire Allegheny Installations, you are hiring decades of flooring expertise and customer service, specifically in epoxy, terrazzo and polished concrete floors. We have a wealth of customization options at our disposal – when we say that our floors are custom designed, we mean it. Your floor will be a one-of-a-kind, produced for both your functional and aesthetic needs.

LOW MAINTENANCE
SEAMLESS
CHEMICAL RESISTANT
SANITARY - WILL NOT
HARBOR BACTERIA



For a Free Estimate Call
800.229.9983

For More Info Visit
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Unique Commercial Flooring – Since 1925

Quality You Can Stand On