



EVERLAST FLOOR MAINTENANCE PROCEDURES

Good care and maintenance is essential to a long lasting and good looking floor.

Thermal setting epoxy floors such as Everlast Floor take approx. 10 days before they achieve a full cure at room temperature. If strong detergent or degreaser type cleaners are used during the cure cycle, they may stain the floor.

Since the Everlast Floor is a textured, non-porous epoxy system, all build up is surface dirt and/or soap film.

INSTRUCTIONS FOR DAILY CLEANING

1. Sweep or vacuum any loose dirt or debris
2. Follow the directions for the use of the cleaner
3. Scrub the surface with a "Deck Brush" and the cleaner
(Mops do not do a satisfactory job)
4. Rinse with clean water
5. Remove rinse water with a wet vacuum or squeegee
6. Use clean dry mop to help dry floor if desired
7. Repeat steps 2-6 if necessary

**Note: It is important to rinse the cleaner thoroughly from the floor.
A residue of cleaner left on floor will collect dirt and create build-up.**

Good housekeeping practices will prolong the service life of the floor. Recommended cleaners:

- SAFE CARE® SC-1000 Aqueous Cleaner Concentrate, biobased.com, 800-331-7022
- Fullscrub Cleaner/Degreaser, cleaningtechnologiesgroup.com, 800-848-4901
- HEAVY DUTY DEGREASER & CLEANER (N-14), cleanenvironmentco.com, (800) 266-2353
- CLEANER/DEGREASER 485, induscoltd.com, (336) 375-7555

The use of degreasers that contain Hydrogen Peroxide, Caustic Soda, Chlorine, Butyl or Nitrates may damage the floor. Also, the use of abrasives or harsh cleaners that contain scouring powders will damage the finish, thus a new seal coat may be needed to maintain the original appearance.

When maintaining a foodservice floor, it is important to extract the standing rinse water nightly. This ensures your floor will last for years as some foods have acids that, when left for weeks without cleaning, can damage your floor. This can be done either by pushing the water to the drains with a squeegee or, when the floor is flat and does not have positive drainage, with an extractor. Floors in public restrooms, pet care and other facilities requiring daily cleaning need to have the rinse water extracted after each clean to avoid buildup on the floor and keep the floor stain-free as well as ensure a long lifespan of the floor. We advise using a cleaning machine with an extractor. See www.everlastepoxy.com/how-to for a recommendation on which equipment we recommend.



Restaurant Kitchens - Never scrub your floors again!!!

Cleaning your extra non-slip Everlast Floor is now simple.

1. First, remove excess water with a squeegee.
2. Sprinkle a coldwater degreaser over the floor (preferably one that is "environmentally friendly"), and then spread it around with a deck brush to ensure complete coverage.
--- We recommend this cleaner:
 - SAFE CARE® SC-1000 Aqueous Cleaner Concentrate, biobased.com, 800-331-7022
3. Let it sit for the amount of time recommended by the cleaning solution manufacturer. Because of the properties of your Everlast Floor, dirt and grime will begin to "bead up" making it easy to remove.
4. Using a deck brush, agitate the cleaner to dismember the dirt and grime from the floor.
5. Chase the now dirty cleaner off the floor with fresh water and a squeegee.

This will ensure your floor will still look like new for years to come.

When maintaining a "back-of-house" (restaurant kitchen) floor, it is important to extract the standing rinse water nightly. This ensures your floor will last for years as some foods have acids that, when left for weeks without cleaning, can damage your floor. This can be done either by pushing the water to the drains with a squeegee or, when the floor is flat and does not have positive drainage, with an extractor. See www.everlastepoxy.com/how-to for a recommendation on which equipment we recommend.

Everlast Floor can withstand temperatures up to 158 degrees F, so be mindful of the temperature of the water or steam used for cleaning - as well be careful to keep hot oil and grease off the floor.