





Fully vitrified tiles. A Floor that will last for Decades

A floor is the foundation of every production facility — but not every floor can withstand long-term strain. While conventional solutions often have to be replaced after a few years, a ceramic porcelain stoneware floor from Argelith remains resilient, hygienic and functional for decades. Thanks to its extreme density, high breaking strength, and exceptional dimensional stability, it's a sustainable and cost-effective solution. We are happy to support you with your planning and provide experienced installation partners from our network.

Safety Plus Slip-Resistant Flooring for the Food Industry



In the food and beverage industry, hygiene and safety are non-negotiable. One of the most critical – and often overlooked – elements of a safe workspace is the floor. Wet, greasy, or contaminated surfaces significantly increase the risk of accidents. That's why Argelith developed Safety Plus: high-performance, slip-resistant ceramic tiles designed to protect your team and your facility.

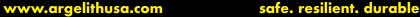


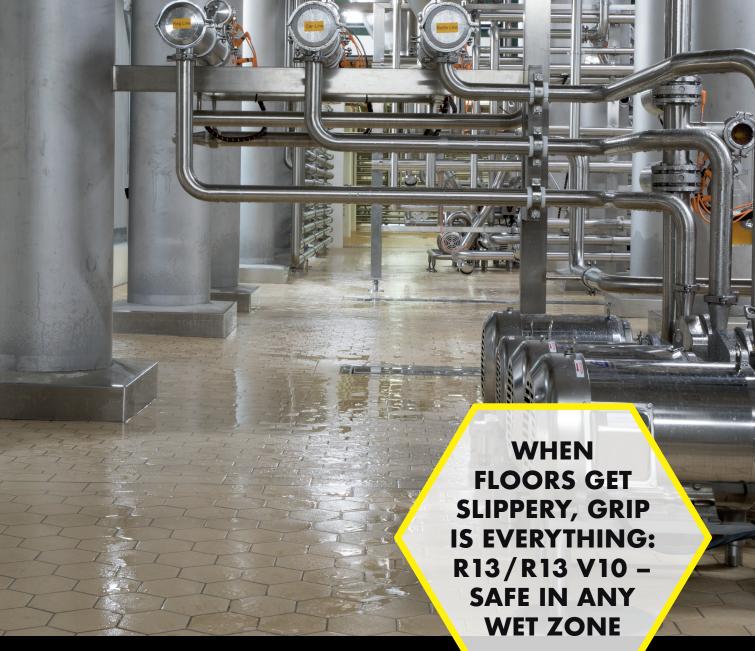
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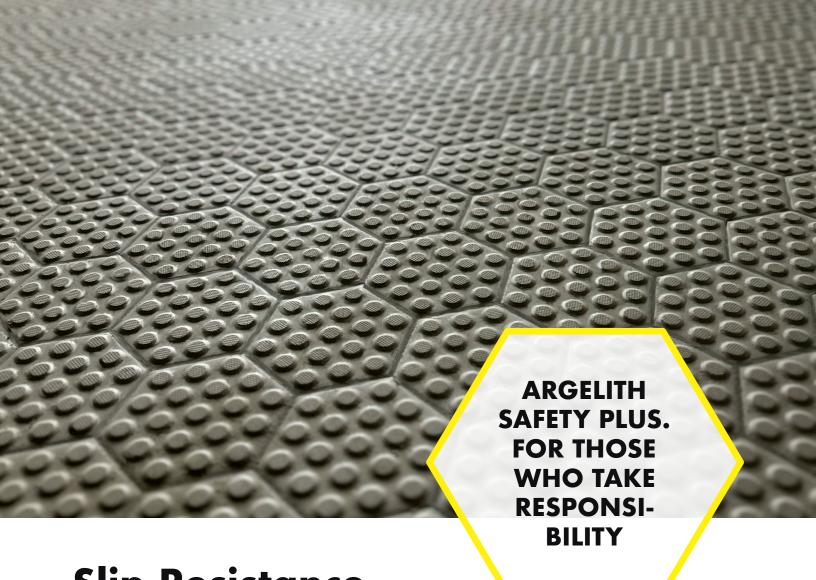












Slip Resistance You Can Trust -All Day, Every Day

In food production environments, floors are regularly exposed to water, grease, oil, and other slippery substances. Without the right flooring, this creates a serious safety hazard. Argelith's R13 and R13 V10 surfaces are engineered specifically for these challenges, delivering outstanding slip resistance even under the most demanding conditions.

Certified to the highest standards, our tiles provide secure footing in areas where spills and residues are unavoidable. Whether in kitchens, processing zones, or storage areas, Argelith's non-slip surfaces help protect your employees and keep operations running safely – shift after shift.

For further information, please contact us: **Argelith Ceramic Tiles, Inc.**







www.argelithusa.com

Safety Plus: The R13/R13 V10 Surface





Purpose-Built for Safety-Critical Environments

Argelith's R13 and R13 V10 surfaces are engineered for areas where maximum slip resistance, hygiene, and durability are essential. These surfaces meet the toughest safety requirements and are ideal for:

- Slaughterhouses and meat processing plants
- Delicatessen and cooked meat production
- Fish and seafood processing
- Vegetable preparation areas
- **Edible oil production facilities**
- Tanneries and other high-contamination wet zones

Wherever the floor is frequently wet, greasy, or contaminated, Argelith provides the grip needed to keep your workforce safe.

More Than a Tile — A Complete Safety System

Argelith R13 tiles are not just products – they're part of a proven system for workplace safety. Backed by decades of experience in industrial flooring, these tiles combine thoughtful design with robust performance to meet the specific demands of your industry. Our fully vitrified ceramic tiles are built to last – making them the reliable foundation your production facility needs.

Built for Extreme Demands

Certified Slip Resistance

R13 or R13 V10 surfaces, tested to DIN 51130 Approved for inclines greater than 35°, with V10 displacement space for added protection against liquids and debris.

Fully Vitrified & Impermeable

Water absorption < 0.1% Densely sintered, frost-resistant, highly abrasionand chemical-resistant.

Maximum Surface Grip

Specially textured to maintain adhesion in environments with constant moisture, organic residue, and aggressive cleaning routines.

Exceptional Load Capacit

Withstands heavy production equipment, forklifts, and vehicles.

Hygienic & Easy to Clean

Surface finished with MVTec factory coating for easy cleaning and compliance with HACCP and EHEDG standards.