Floor drains for interior applications

In industrial, pharmaceutical and catering applications, drainage systems have to meet the toughest standards of safety and hygiene. And they have to be cost-effective. For these reasons stainless steel is generally the material of choice for floor gullies, drains and grating. As with most stainless steels, the grades used here (1.4301 or 1.4307, 1.4401, 1.4404 or 1.4571) fulfil the EU regulations and standards applying to the food-processing industry.

As a high-quality material with superior hygienic properties, stainless steel is particularly appropriate for such applications. Equally important are its excellent forming and fabrication characteristics, high corrosion resistance and smooth surface, which remains attractive throughout the product's lifetime. Users appreciate the fact that stainless-steel surfaces are low on maintenance and easy to clean. A wide range of drainage systems is available in stainless steel, for both industrial and domestic environments.

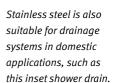


In this cleaning room in a pharmaceutical company, the wall cladding and the floor grating are made out of stainless steel (grade: 1.4301).

These gullies made of grade 1.4103 stainless steel have a removable foul-air and dirt trap, also made of stainless steel.



In places where hygiene and durability are important, such as in this commercial kitchen, stainless steel is used for drainage systems.





Photos: Senna Inox, Milan, I (top), Nirotec Aschl GmbH, Pichl/Wels, A (middle), Blücher, Vildbjerg, DK (bottom left), RM&CØ Sanitair bv, Deventer, NL (bottom right)

