

# NO TILE

Hygienic Panelling  
from

# CFM

Composite Fibreglass Mouldings Ltd

## TILES SHOW 80% REDUCTION IN SURFACE BACTERIA!

A recent swabbing trial at a working hotel kitchen in Bury, Lancashire, has shown an 80% reduction in bacteria on **NoTile™** panels compared to standard ceramic tiles in the same environment.

**NoTile™** panels are an innovative and hygienic alternative to standard ceramic tiles. With the grout line incorporated as an integral part of the panel and with the added benefit of silver antimicrobial protection, **NoTile™** panels are:

- Easier to clean
- Simple and quick to fit
- Able to reduce the build up of bacteria, mould and fungi on the surface

**NoTile™** panels are an ideal preventative measure to reduce the risk of cross-contamination and contribute to HACCP procedures in food catering environments.

Produced from glass fibre and polyester resin (GRP), **NoTile™** panels are simple to cut, fit and drill, making them a more hygienic and proficient alternative to ceramic tiles.



## An ideal alternative to ceramic tiles

**NoTile™** panels are designed specifically to reduce cross-contamination, making them the most hygienic choice for tiling projects.

**NoTile™** panels are ideal for use in the kitchens of:

- hospitals
- schools
- care homes
- hotels
- prisons
- restaurants

Where the risk of cross-contamination is great, due to humid conditions and constant usage.

## Silver

For maximum hygienic performance, silver technology is incorporated into the gel coating of the **NoTile™** panels.

The silver additive provides an antimicrobial finish that resists the growth of dangerous bacteria, such as MRSA, E-coli and Salmonella.

It is also effective at reducing the growth of *Aspergillus Niger*, helping reduce the risk of unsightly black mould.