

The logo for MGNewell, featuring the letters 'MG' in blue and 'Newell' in green, with a white swoosh under the 'G'.

Custom Non-Slip Stainless Steel Solutions for Food Processors

MGNewell

Greensboro Division / Corp. Headquarters
(p) 336.393.0100 / 800.334.0231

Louisville Division
(p) 502.459.7475 / 800.459.7475

Nashville Division
(p) 615.822.3030 / 855.749.4820

www.mgnewell.com
sales@mgnewell.com

SlipNOT®

2545 Beaufait St.
Detroit, MI 48207

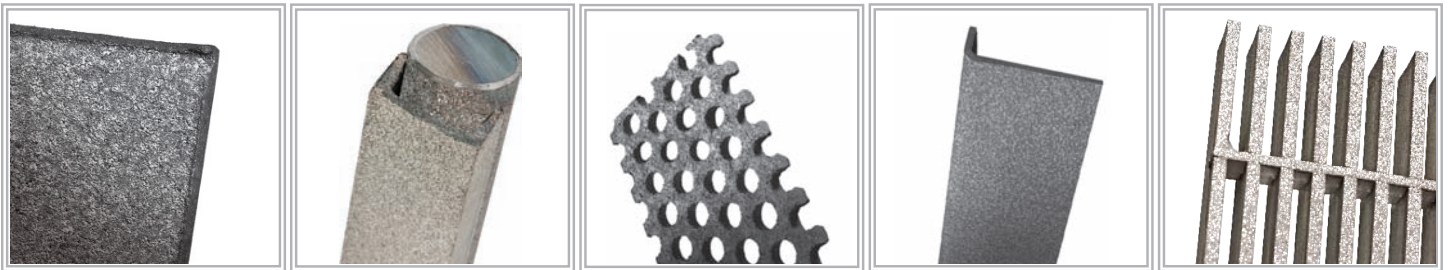
(p) 313.923.0400
(f) 313.923.4555

info@slipnot.com
www.slipnot.com

M.G. Newell is a leader in providing unparalleled service to sanitary processing industries. M.G. Newell and SlipNOT® Metal Safety Flooring have been working together for many years to supply safe solutions for food processors across North America. M.G. Newell now offers SlipNOT®'s stainless steel coating as an option for clients requiring a slip resistant surface.

The SlipNOT® process consists of a molten metal which is applied to metal substrates by a plasma spray deposition, resulting in a fine hard random stacked hatch matrix covering 100% of substrate surfaces. SlipNOT®'s unparalleled surface hardness is combined with a maximum bond strength producing the most durable, longest lasting slip resistant surface available.

SlipNOT®'s stainless steel products are registered by NSF International, chemical and corrosion resistant, and provide a hygienic solution for slippery areas. Stainless steel products also withstand the extreme heat of cookers and extreme cold of cryogenics.



Benefits

- + **Reduces liability** - from slip and fall accidents
- + **Exceeds** - all regulatory agency recommendations for slip resistance
- + **Long lasting** - surface with a hardness of between 55 - 63 on the Rockwell "C" scale
- + **Durable** - with a surface bond strength of over 4,000 psi
- + **Economical** - long lasting characteristics save life-cycle cost
- + **Versatile** - can be fabricated in the shop or field
- + **Slip resistant** - SlipNOT® is a high traction surface, with a coefficient of friction of 0.85 or higher. Coefficient of friction values depend on test method, sensor and environmental conditions.

Utilized by

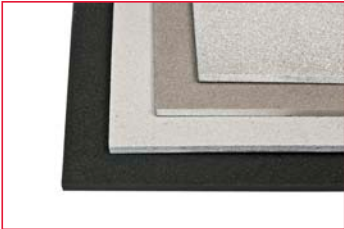
- + Campbell Soup Company
- + Tyson Foods
- + General Mills
- + Sara Lee Foods
- + Heinz
- + Cargill
- + Kraft Foods
- + Frito-Lay North America
- + Amy's Kitchen
- + Unilever

Applications

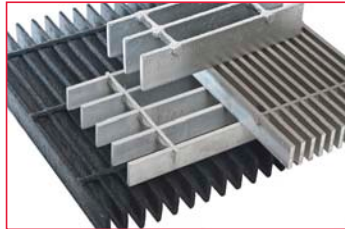
- + Platforms
- + Cross overs
- + Stair treads and landings
- + Catwalks
- + Mezzanines
- + Ladder rungs and covers
- + Drain covers
- + Trench drain covers

SlipNOT® stainless steel can be applied to ANY stainless steel material. SlipNOT® can coat customer supplied material or provide custom fabricated products with the SlipNOT® coating ready to install.

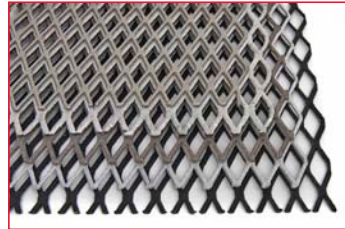
SlipNOT®'s stainless steel may also be applied to aluminum substrates for a lightweight, yet durable option. This was manufactured specifically for Boeing applications.



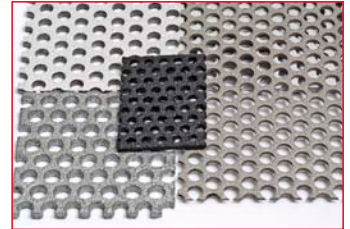
Floor Plate



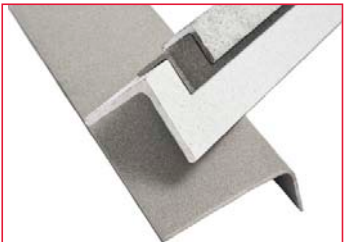
Grating



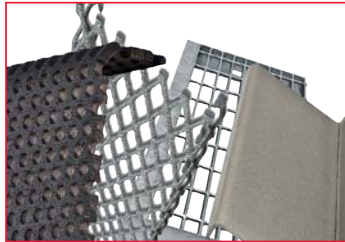
Expanded Metal



Perforated Plate



Stair Nosings



Stair Treads



Ladder Rungs/Covers



Drain Covers

