

## Advantica-L Finish®



Norbec offers a cutting-edge finish, ideal for food safe, non-toxic, long-lasting environments. Advantica-L® is a highly durable

pre-finished steel, made up of a PVC outer layer, conforming to the strict requirements of sterile environments. This finish is thus found in industries where, in order to operate, it is essential to have sanitary and controlled environments at all times. Advantica-L® is designed for the purposes of certain fields of research, such as biological and chemical research or data centers, for the manufacturing of certain products, such as food processing, cold storage, packaging and many more.

Advantica-L® offers superior protection from corrosion, stains, marks and food emissions, and is anti-static, reducing the attraction of dust and dirt, meaning easier maintenance and longer durability. Advantica-L® is characterized by its smooth,

slightly textured finish, and offers superior resistance to humidity
and chemicals. The flexibility and robustness of this pre-finished

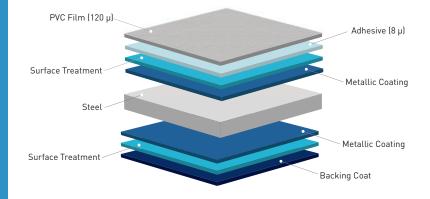
## Additional Benefits of Advantica-L®

- Variety of profiles available
- Flexible
- Phthalate free
- Food safe
- Reduces risk of cross contamination

The PVC film is bonded to the pretreated substrate using a polyester-based adhesive, which is applied via roller coat operation. The adhesive is applied at a thickness of  $8\mu$  and provides an additional barrier to protect against corrosion.

For more information visit **norbec.com** or contact us at 1-877-667-2321.

#### **Product Structure**



steel results in it being dirt resistant and food safe, making it the ideal product to minimize the risk of surface contamination.

# Norbec is proud to provide its continuous and camlock panels with the Advantica-L® finish for two of its main markets.



Cleanrooms are used for multiple applications, such as:

- Laboratories
- Pharmaceutical rooms
- · Data rooms
- · Many more

### Cleanrooms

A cleanroom is designed to meet the most demanding requirements of sterile environments. The room is constructed and used to minimize the introduction, generation and retention of particles inside the room. According to ISO standard 14644-1, a cleanroom controls the concentration of airborne particles and other criteria, such as pressure, temperature and humidity. Cleanroom environments need to be maintained at these precise parameters to prevent equipment from breaking or substances that are stored in these rooms from being impacted.



Medical wards

Micro-engineering

rooms

### Food Processing Plants

The key to food quality and freshness of food resides in the quality of its processing and preservation conditions. Therefore, food needs to be kept in sheltered and controlled environments, ensuring these standards are met during the entire process. Whether it is for meat and poultry, fruits and vegetables or dairy and egg products, manufacturers require reliable, safe and energy-efficient environments.

### **Food Safety**

Advantica-L® complies with European Legislation (EU) No. 10/2011 and the standard EN1186-1, and is suitable for continuous contact. However, as the product is typically used for the construction of walls and ceilings, it is not advisable for direct food preparation. Furthermore, Advantica-L® provides very good resistance to staining, making it the perfect finish for this type of industry.



Food processing can be found in different sectors, such as:

- Bakery Factories
- Butcher Factories
- Restauration
- Hospitality industry

For more information about the different types of panels and finishes available for Advantica-L® visit **norbec.com**.

