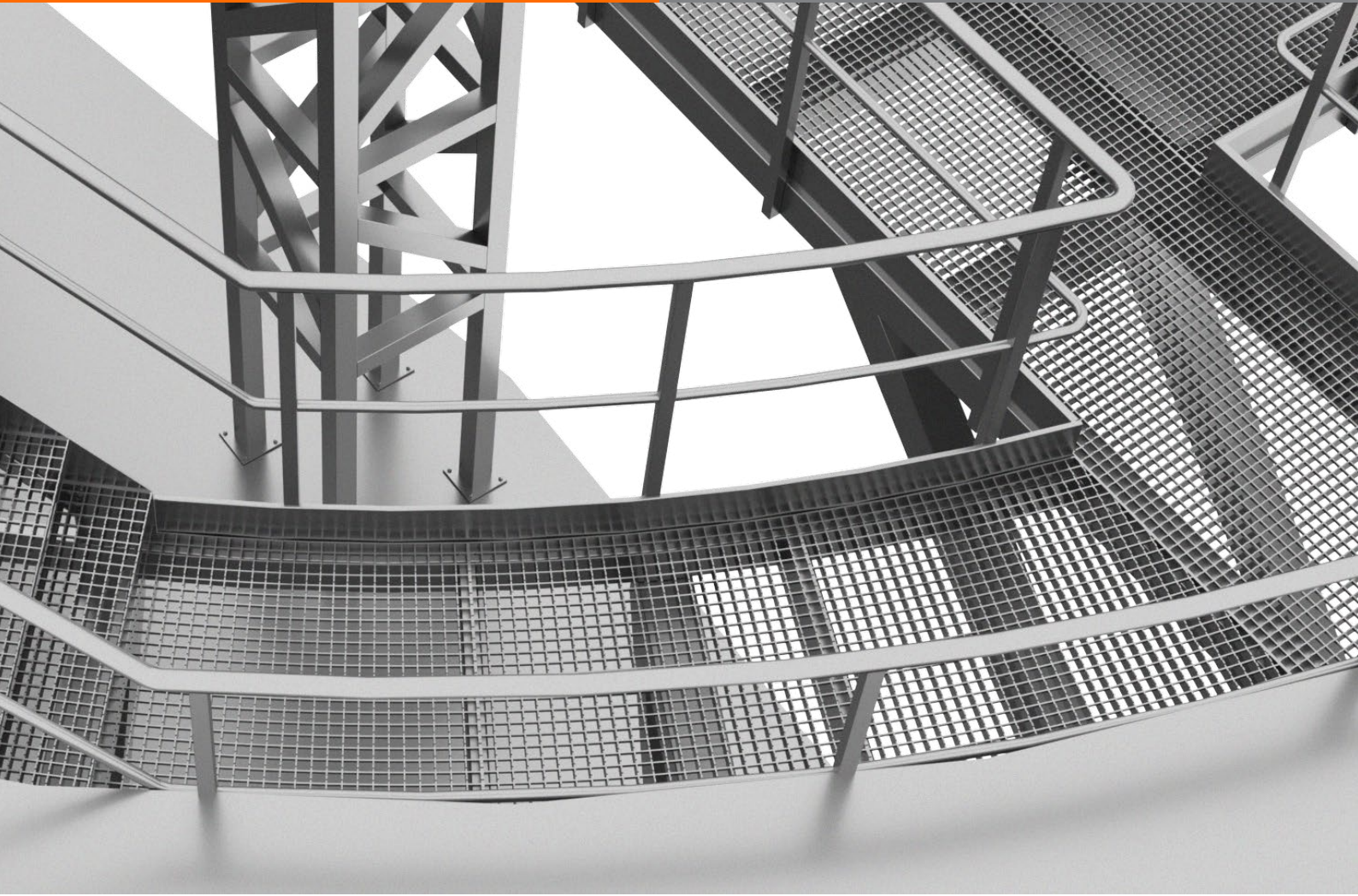


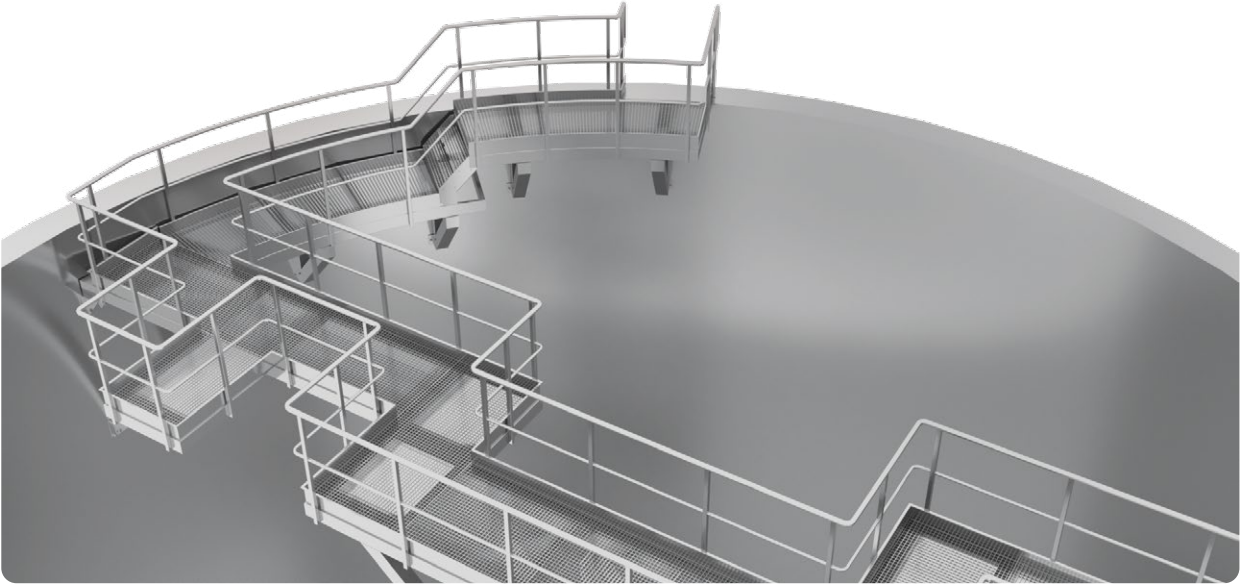


# Platforms Constructions



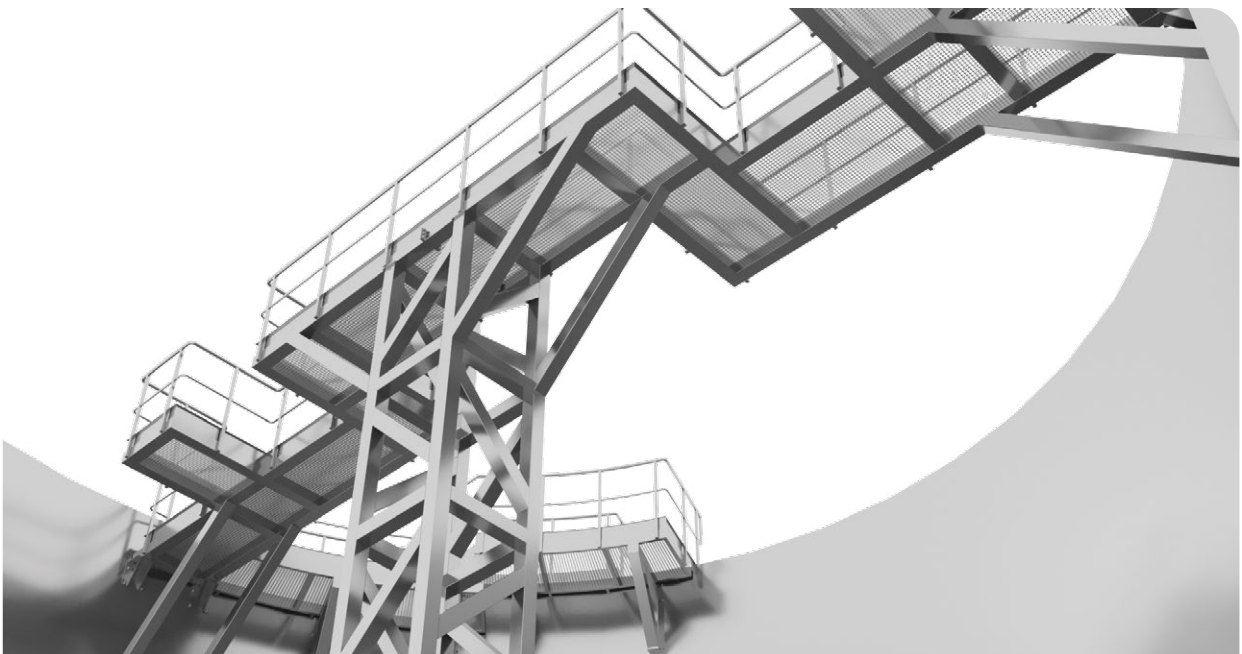
**For food and beverage,** chemical, pharmaceutical,  
construction and installation industries.





## Platforms and Structures

Technological platforms are elements of engineering structures that ensure safe access to a given industrial zone. Platforms are applied to eliminate hazards and ensure the safety of employees working at heights. Due to the customized shape of each platform, these constructions allow employees easy and safe access to specific working areas.



# Unique Stainless Steel Structures

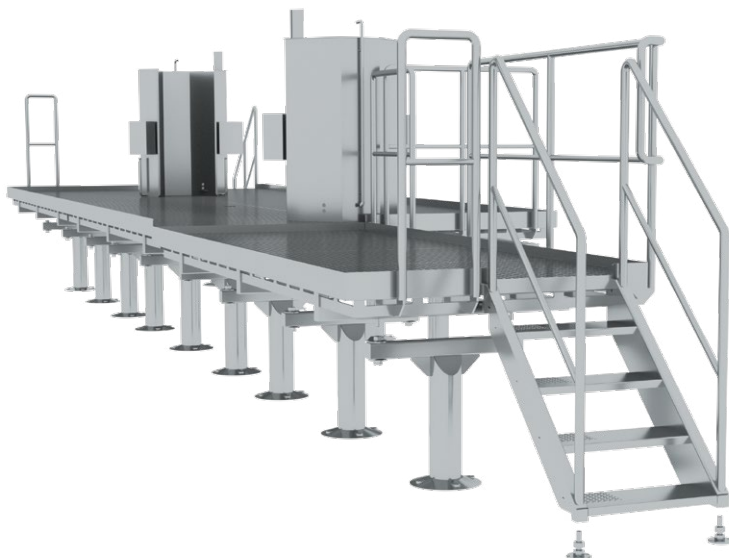
For all constructions supplied to food processing plants the key issue is hygienic design of the components. As an active member of the EHEDG (European Hygienic Engineering & Design Group.), we pay great attention to ensure that the design solutions used for platforms are at the highest possible level of hygiene.

When designing platforms and process passages for food processing plants, for rooms where food is produced, the platforms should be designed from chemically inert material (not penetrating into the food) and resistant to chemicals, used in the cleaning process in plants. Such a material is stainless steel of grade 1.4301 or 1.4404.

In technology projects, the key is to design the platform according to the client's expectations while meeting hygienic requirements.

## Prefabrication and installation of:

- technological platforms and production lines,
- technological platforms supporting technical walkways that allow for operation of machines and devices,
- walkways connecting technical objects,
- platforms and industrial stairs,
- railings.



# Construction

Walking surface is another hygienically important aspect of the platform construction. The most often used solutions are listed below sorted from the highest to the lowest hygienic value:

- checker plate – easy to clean, good anti-slip features;
- upturned steel perforation (USP) platform – easy to clean, very good anti-slip features;
- mesh-grating – low hygienic quality, very good anti-slip features.

The checker plate and the USP type of platforms are considered as hygienic application in food production areas. We find USP design as the most optimal solution with optimal combination of hygienic and safety requirements. Mesh grating platforms are the least hygienic and should be avoided in F&B production zones.



## ATT Sp. z o. o.

ul. Albatrosów 16C,  
30-716 Kraków, Poland  
+48 12 290 29 30  
att@att.eu  
www.att.eu  
www.bim.att.eu