

GENERAL MILLS

JOPLIN, MO

Non-Slip Stainless Steel Plate Transforms Platform on Production Line at General Mills





THE SITUATION

General Mills is among the world's largest food producers, manufacturing some of the worlds favorite brands such as Betty Crocker, Pillsbury and Cheerios. General Mills contacted SlipNOT® to provide a solution for a cross over platform that was located over their production line. The platform allows team members to crossover the production line instead of walking around it. Previously, the crossover platform was made out of bare stainless steel. They had tried other non-slip products in the past to help eliminate the slick surface that could accumulate on the platform, but nothing would last.

THE SOLUTION

SlipNOT® provided General Mills with customized stainless steel plates in sizes of 1/8" x 23 1/2" x 67 3/4" that were coated in SlipNOT®'s Grade 2 (Medium) file hard slip resistant surface. The plates were cut to size to allow installation with ease in the preexisting area. SlipNOT® Metal Safety Flooring products are NSF registered for use in the food processing industry and have proven to be a durable and longlasting solution for slip resistance and safety.

THE IMPACT

In food and beverage facilities, productivity and worker safety are important, as well as cleanliness and sanitation. The stainless steel plates offer the slip resistance and safety General Mills was seeking for their employees, as well as providing a long lasting, corrosion resistant solution for the cross over platform. The plates on the platform provide a safe way for employees to cross the production line.

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