

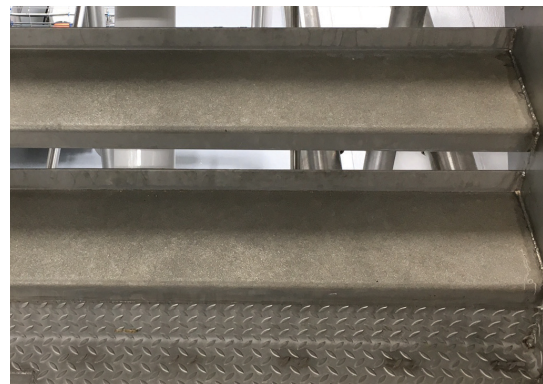


stainless steel stair treads | food & beverage

SWISS VALLEY FARMS

MONONA, IA

Slip Resistant Stainless Steel Retrofitted Over Existing Diamond Plate at Swiss Valley Farms



THE SITUATION

Swiss Valley Farms started in 1958 as two Midwest dairy cooperatives. Originally, Iowa Illinois and Quality Milk were the two companies that merged together to create the Mississippi Valley Milk Producers Association (MVMPA). It wasn't until 1981 that the name officially change to Swiss Valley Farms. Today the company manufactures award-winning Swiss, Baby Swiss, Maasdam, Gouda, Blue, Gorgonzola, Cream Cheese, Neufchatel, and Sweet Whey specialties cheeses for both domestic and international markets. In 2016, the company merged with Prairie Farms which one of the most recognized names in dairy production.

The Monona, IA, facility was looking for a slip resistant solution to multiple diamond plate stair treads that became hazardous when exposed to wet elements.

Fun Fact: When 1 out of 10 people in the US bites into a piece of Swiss cheese, it's Swiss Valley Farms Cheese.

THE SOLUTION

A stainless steel contractor in Wisconsin contacted SlipNOT® for (22) 3/16 x various sized 304 stainless steel stair treads. Stainless steel contains high levels of chromium, which contributes to the corrosion resistant properties that are crucial in food processing facilities. Instead of replacing the entire structure, the company chose a retrofit option and the stair treads were attached to the existing steps by welding.

THE IMPACT

There are several factors that compromise the coefficient of friction (COF) of diamond plate flooring. Water, oil, lubricants, and cleaning solutions are just a few that can turn this non slip flooring, which has a low COF, into a serious hazard. By retrofitting SlipNOT® Grade 2 stainless steel treads over the existing treads, operators can work confidently and productively on the new high traction surface.