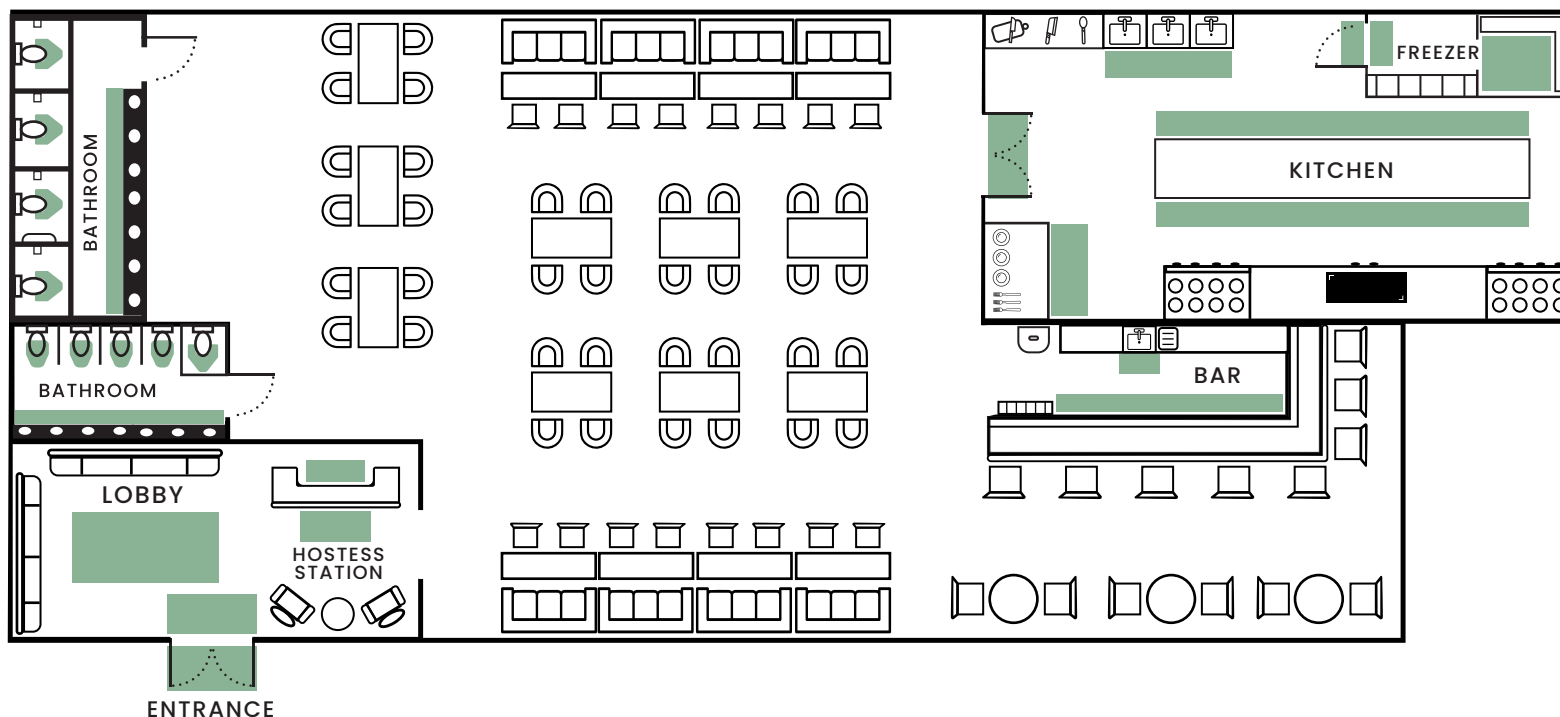


Mat Placement Guide

Food Service



AREA

Entrance Outdoor

Entrance Indoor

Lobby / Waiting Area

Hostess Station | *Customer Side*

Hostess Station | *Employee Side*

Bar | *Employee Side*

Food Bar / Drink Fountains

Kitchen | *Transition*

Kitchen | *Workstations*

Kitchen | *Freezer*

Restrooms

PRODUCT OPTION(S)

SuperScape* / SuperScape Plus

WaterHog*[^]

WaterHog Roll Goods* / Berber Roll Goods*

ColorStar*

Cushion Station / Hog Heaven Fashion

Comfort Flow / Cushion Station

WaterHog* / SuperScape* / Sure Stride

WaterHog*

Comfort Flow / Cushion Station

Traction Tread / Safety Scrape

CleanShield & Sure Stride

*Indicates logo/branded options are available for that mat

[^]WaterHog products are available in tiles and roll goods for larger applications.

Proper mat selection, placement and maintenance are keys to making your facility floors *safer, cleaner, and more comfortable* – which is our mission. The products in this document are general options based on hypothetical facilities in a generic facility category. For the most appropriate product recommendations, please request a site survey from your distributor sales representative or an M+A Matting representative.

A trained facility surveyor can make the best, safest mat recommendations tailored to your facility's/environment's specific flooring needs.

Please note that the backing thickness and backing tread selection are as important as the mat selected, and M+A Matting representatives can help you specifically in this area. Please don't hesitate to reach out to us directly with questions.

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