

**Porcelain stoneware
for the highest hygiene
demands. The safe choice
for your food production**



**NOW IN A
NEW FORMAT
MEASURING
240 X 115 MM –
IN 15 MM
OR 18 MM
THICKNESS**

robust. hygienic. durable



**ARGELITH.
CERAMIC
MANUFACTURER
WITH TRADITION.
QUALITY SINCE
1870**

Porcelain stoneware tiles made in Germany. With over 150 years of experience, we offer tiles for highly durable industrial floors worldwide. Our porcelain stoneware tiles deliver exceptional safety, superior quality, and long-lasting durability. They are resistant to acids and alkalis, hygienic and can withstand the highest loads for decades. Pure natural raw materials, unparalleled precision in manufacturing and the strictest quality controls form the foundation of our products. They proudly bear the „Made in Germany“ seal. Our efficient logistics, extensive warehouse capacity, and quick product availability guarantee seamless delivery across the globe.

Ceramic industrial flooring for all requirements.

Argelith porcelain stoneware tiles are characterized by high work safety. They minimise the risk of slipping and are resistant to abrasion, chemicals and dirt. Independent quality tests confirm compliance with DIN EN 14411. This creates industrial tiles that are attractive, durable and perfectly usable in all areas.

Argelith porcelain stoneware – the safe choice for dairies, bakeries, cheese dairies, beverage production facilities and other food processing businesses

✓ Hygienic

- HACCP & EHEDG membership
- Less risk during hygiene inspections

✓ Easy to clean

- Mv-tec finish
- Less cleaning costs

✓ Virtually non-porous surface


- Offers germs less opportunity to penetrate

✓ Reduced bacterial growth

- Reduced bacterial growth

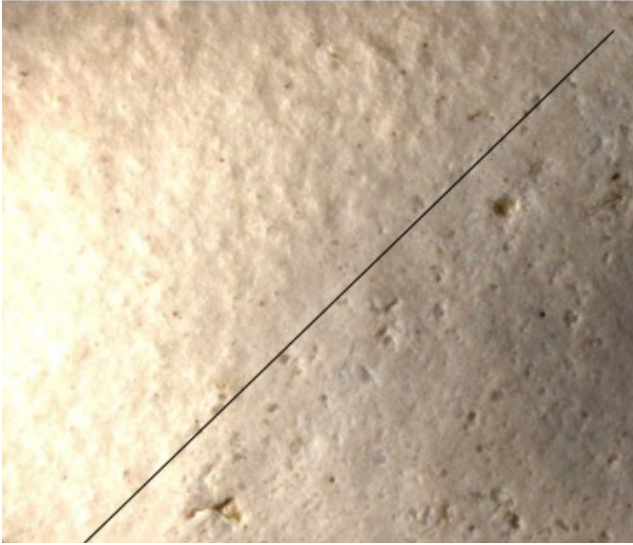
Ceramic tiles have many advantages:

- Robust and durable
- Long-lasting and sustainable
- Resistant to acids and alkalis
- Water absorption < 0.1%
- Break and abrasion-resistant
- Resistant to temperature changes and fireproof
- Frost-resistant
- Stain-resistant
- Easy to maintain and slip-resistant
- Resistant to oils, liquids and chemicals
- High dimensional accuracy < 0.5 mm
- Creation of slopes is easily possible
- Easy repairs possible
- Free from pollutants, free from chemical emissions
- 100% recyclable, natural raw materials
- Odor-neutral

A photograph of a food processing facility floor. The floor is made of light-colored, rectangular tiles. In the background, there are stacks of red plastic crates. A hexagonal text overlay is positioned in the upper left quadrant of the image.

**SAFETY
AND HYGIENE
THE BE-ALL
AND END-ALL
IN FOOD
PROCESSING**

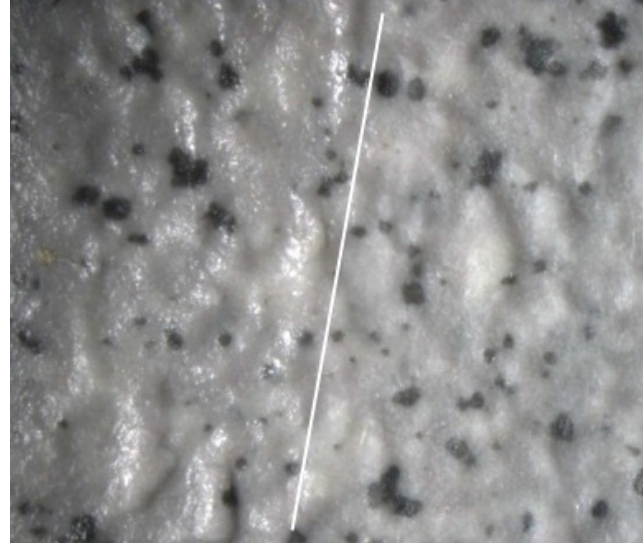
Tiles for demanding areas



Split plates: porous surface offers many opportunities for microbes and bacteria to grow

Microscopic image at 10x magnification:

Transition between non-abraded (left) and abraded (right)



Porcelain stoneware: on-porous surface with mv-tec offers no easy ground for microbes and bacteria

Microscopic image magnified 10 times:

Transition between non-abraded (left) and abraded (right)

Hygienically superior, economically sensible

Why porcelain stoneware is the better choice

In dairies, bakeries, cheese factories and the beverage industry, floors are more than just surfaces – they are a key factor in hygiene, product safety and cost-effectiveness. Traditional slotted tiles have microscopic pores in which dirt and bacteria can accumulate.

Studies by the Fraunhofer Institute for Manufacturing Engineering and Automation IPA Stuttgart showed that these pores, grooves, and furrows cannot be completely cleaned even with standardized cleaning procedures. After cleaning, both fluorescent residues and bacterial colonies were found on test panels, making it difficult to pass health department food hygiene tests and increasing the cleaning effort.

Porcelain stoneware from Argelith offers a compelling alternative. The virtually pore-free, smooth surface significantly simplifies cleaning, reduces germ contamination, and minimizes areas that are hygienically demanding. Precise manufacturing ensures narrower joints, reducing the overall joint surface area and significantly reducing bacterial growth.

This quality pays off especially in beverage production: Chemical resistance, robust surfaces, and easy maintenance shorten cleaning times, facilitate compliance with HACCP guidelines, and ensure maximum planning reliability. Reduced cleaning and maintenance effort, a lower risk of complaints, and long-term operational reliability make porcelain stoneware a cost-effective solution for all sensitive production environments.

240 x 115 mm New tile format, maximum flexibility

The 240 x 115 mm format is available in either 15 or 18 mm thickness. Precise manufacturing allows for tight tolerances, narrow joints, and a reduced overall joint area. Fewer joints mean fewer weak points, shorter cleaning times, and a lower risk of contamination and also improved aesthetics. This format is suitable for both new construction projects and modernizations.



Certified according to:
ISO 9001:2015
ISO 50001:2018

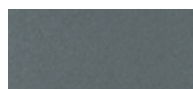


Find out here which
products are QB UPEC
certified.

Tiles in the format 240 x 115 mm



200 Light Gray



220 Titan Gray



230 Anthracite



300 Beige



400 Sand Yellow



510 Mars Red

240 x 115 mm

Color	Thick-ness	Surface (Slip Resistance)			Requirement Pieces/sqm (incl. Joint)	Content Pieces/Box	Content sqm/Pallet	Weight kg/sqm	Weight kg/Pallet
300 Beige	15 mm	–	R11	–	33	26	35.45	31	1,099
	18 mm	–	R11	–	33	22	30	37	1,110
400 Sand Yellow	15 mm	–	R11	–	33	26	35.45	31	1,099
	18 mm	–	R11	–	33	22	30	37	1,110
510 Mars Red	15 mm	R10	R11	R12	33	26	35.45	31	1,099
	18 mm	R10	R11	R12	33	22	30	37	1,110

Other colors and surfaces on request.

Possible color deviations are due to printing technology.

Technical Data

Example Mars Red	
Property	Value
Dimensional Tolerance	± 0.2 mm length & width
Thickness Tolerance	-0.4 mm / -0.3 mm
Surface Quality	Nearly 100% free of visual defects
Water Absorption	< 0,1 by mass
Modulus of Rupture	48,1 N/mm ²
Breaking Strength (≥ 7.5 mm thickness)	8.984 N
Deep Abrasion Resistance	141 mm ³
Thermal Shock Resistance	Pass
Frost Resistance	Pass
Resistance to Household Chemicals & Pool Salts	Class A
Resistance to Acids and Alkalis (Low / High Conc.)	Class LA / Class HA
Stain Resistance (Green Cr, Iodine, Olive Oil)	Class A

All testing performed per DIN EN 144 11 - App.G specifications. Most recent test reports are available upon request.



Safe ground. Safe production

Flooring is the basis of all food production – but not all floor coverings can withstand the demands placed on them over time. Porcelain stoneware from Argelith combines hygiene, durability and cost-effectiveness. Thanks to its virtually non-porous surface, high load-bearing capacity and precise dimensional stability, the floor remains hygienic, functional and reliable for decades. Investing in such flooring reduces cleaning costs, minimises risks and secures long-term stability. We are happy to assist you with planning and can refer you to experienced installation partners from our network.

