

KEY BENEFITS:

Applications in Commercial Kitchens

Wall Cladding - Prevents bacterial growth and makes cleaning easier.

plashbacks - Installed behind cooking stations, sinks, and food prep areas to resist moisture and stains.

Ceiling Panels - Helps maintain hygiene in high-humidity areas by preventing mold and bacteria buildup.

Partitions & Dividers - Used to separate kitchen zones while ensuring easy sanitation.

Food Preparation Surfaces - Non-hot zones for direct food contact areas.

COMPARISON WITH OTHER MATERIALS

FEATURE	PVC ANTI-MICROBIAL PANELS	STAINLESS STEEL	CERAMIC TILES
Hygiene	Excellent (anti microbial)	Good (but can harbor bacteria in seams)	Moderate (grout lines trap germs)
Durability	High (impactresistant)	Very High (but can dent)	Brittle (can crack)
Maintenance	Very Easy (wipe clean)	Needs polishing	Grout requires deep cleaning
Cost	Moderate-High	High	Moderate

Best Practices for Installation & Use

- Ensure proper sealing at joints to prevent water seepage
- Use HACCP certified PVC panels where direct food contact occurs
- Regular cleaning with mild detergents

How Silver-Ion Antimicrobial Technology Works

- Silver ions (Ag⁺) are embedded into the PVC panel material during manufacturing.

KLEENCLAD™

PVC anti-microbial panels are increasingly popular in commercial kitchens due to their durability, hygiene, and ease of maintenance.

KEY BENEFITS:

- Anti-Microbial Properties - Contains additives (like silver ions) that inhibit bacterial, fungal, and mold growth.
- Water & Moisture Resistant - Ideal for wet environments like dish washing areas
- Easy to Clean - Non-porous surface resists grease, stains, and can be wiped quickly.
- Durable & Long-lasting - Resists scratches, impacts, and chemicals better than traditional material.
- Lightweight & Easy to Install - Can be fitted over existing surfaces without heavy structural support
- Cost-Effective - Lower maintenance costs compared to tiles or stainless steel.

When Microbes Come Into Contact With The Surface, The Silver Ions:

- Disrupt Bacterial Cell Walls
- Interfere with DNA Replication
- Inhibit Enzyme Activity

This mechanism ensures long-lasting anti-bacterial, anti-fungal, and anti-mold properties, even between cleanings.

Key Advantages of Silver-Ion PVC Panels in Commercial Kitchens

1. Enhanced Hygiene & Food Safety Reduces Cross-Contamination - Critical for HACCP and food safety compliance.

Effective Against Common Kitchen Pathogens - Including E. coli, Salmonella, Listeria, Staphylococcus, and mold.

Self-Sanitizing Surface.

2. Long-Lasting Protection

Unlike surface coatings, silver ions are integrated into the material, ensuring durability. Remains effective for the lifespan of the panel (unlike chemical disinfectants that require reapplication).

3. Low Maintenance & Cost-Efficient

No need for harsh disinfectants

Resists staining and odors

Reduces downtime



4. Compliance with Industry Standards

FDA & EU Food Contact Compliant – Some grades are approved for direct food contact zones.

Meets NSF/ANSI 51 – Certification for materials used in food processing environments.

Silver-Ion PVC Panels vs. Ceramic Tiles: Key Differences

FEATURE	SILVER-ION PVC PANELS	CERAMIC TILES
Anti-Microbial Action	Active (silver ions kill bacteria/mold)	Passive (relies on smooth surface)
Hygiene & Food Safety	99.9% bacterialreduction (self-sanitizing)	Grout lines trap bacteria, mold, and grease
Water & Moisture Resistance	100% waterproof (no seepage)	Grout absorbs water, leading to mold
Durability	Impact-resistant, flexible (won't crack)	Brittle (can chip or crack under impact)
Maintenance	Easy wipe-clean (no scrubbing needed)	Grout requires deep cleaning & sealing
Installation	Lightweight, glue-on or interlocking system	Heavy, requires mortar, grout,and skilled labor
Seamless Finish	Minimal joints (reduces bacterial hiding spots)	Grout lines create crevices for germs
Heat Resistance	Moderate (can handle kitchen heat butnot direct flame)	High (better near open flames)
Cost (Materials + Labor)	Moderate (lower labor costs + Speed of installation)	High (tiles+grout+ labor add up + repeated maintenance)
Lifespan	10-20 years (if maintained properly)	20+ years (but grout degrades faster & Tiles break on Impact)

Best Applications in Commercial Kitchens Where Silver-Ion PVC Panels Are Ideal

- Food Prep Walls
- Non-hot zones and countertops
- Dishwashing Zones
- Walk-In Coolers
- Ceilings Stops
- Splashbacks Behind Cooking Stations



Installation & Maintenance Tips

- Seamless Installation
- Avoid Abrasive Cleaners
- Regular Inspections

Where to Choose Silver-Ion PVC Panels Over Ceramic Tiles?

- High-Hygiene Zones – Silver-ion panels actively kill bacteria
- Wet Areas – No grout - no mold buildup
- Fast Installation & Renovations – No curing time
- Budget-Friendly & Long-Term – Lower labor costs and minimal maintenance

Where to Choose Silver-Ion PVC Panels Over Ceramic Tiles?

- Near Open Flames – Tiles & steel handle extreme heat better
- Aesthetic Appeal – Tiles offer more decorative options

Final Verdict

Factor Winner

Hygiene Silver-Ion PVC

Durability Tie

Maintenance Silver-Ion PVC

Cost-Effectiveness Silver-Ion PVC

Installation Speed Silver-Ion PVC

Best Overall for Commercial Kitchens?

- Silver-Ion PVC Panels
- Ceramic Tiles