



The following list shows the slip resistance and displacement space valuations assigned to each working area. The standart value permits deviations for individual cases. For more information consult to Vitra.

0	General work rooms and areas		12.6	Washrooms of operating theatres, plastering rooms	R10
0.1	Entrance areas	R9	12.7	Sanitary rooms, ward bathrooms	R10
0.2	Stairs	R9	12.8	Rooms for medical diagnosis and therapy, massage rooms	R9
0.3	Social facilities (e.g. toilets, washrooms)	R10	12.9	Operating theatres	R9
1	Manufacture of margarine, edible fats and oils		12.10	Wards with hospital rooms and corridors	R9
1.1	Melting of fat	R13 V6	12.11	Medical practices, day clinics	R9
1.2	Cooking oil refinery	R13 V4	12.12	Pharmacies	R9
1.3	Margarine production and packaging	R12	12.13	Laboratories	R9
1.4	Cooking fat production and packing, oil bottling	R12	12.14	Hairdressing salons	R9
2	Milk processing, cheese production		13	Laundry	
2.1	Fresh milk processing and butter production	R12	13.1	Rooms with washing machines for washing of linen and clothes with water	R11
2.2	Cheese production, storage and packaging	R11	13.2	Ironing rooms	R9
2.3	Icecream manufacturing	R12	14	Fodder concentrate production	
3	Chocolate and confectionery production		14.1	Dried fodder production	R11
3.1	Sugar processing	R12	14.2	Fodder concentrate production using fat and water	R11 V4
3.2	Cocoa production	R12	15	Leather production, textiles	
3.3	Production of raw mixtures	R11	15.1	Wet areas in tanneries	R13
3.4	Fabrication of chocolate bars and shells, and filled chocolates	R11	15.2	Rooms with fleshing machines	R13 V10
4	Production of bread, cakes and pastries (bakeries, cake shops, production of long-life bakery products)		15.3	Areas where leather scraps accumulate	R13 V10
4.1	Dough preparation	R11	15.4	Rooms for making leather impermeable by means of grease	R12
4.2	Rooms in which predominantly fats or liquid mixtures are processed	R12	15.5	Dye mills for textiles	R11
4.3	Washing-up rooms	R12 V4	16	Paint shops	
5	Slaughtering, meat processing		16.1	Wet grinding areas	R12 V10
5.1	Slaughter-house	R13 V10	17	Ceramics industry	
5.2	Tripe processing room	R13 V10	17.1	Wet grinding mills (processing of ceramic raw materials)	R11
5.3	Meat sectioning	R13 V8	17.2	Mixers; handling of materials like tar, pitch, graphite and synthetic resins	R11 V6
5.4	Sausage kitchen	R13 V8	17.3	Presses (shaping); handling of materials like tar, pitch, graphite, and synthetic resins	R11 V6
5.5	Boiled sausage unit	R13 V8	17.4	Moulding areas	R12
5.6	Raw sausage unit	R13 V6	17.5	Glazing areas	R12
5.7	Sausage drying room	R12	18	Glass and stone processing	
5.8	Smoking establishments	R12	18.1	Stone cutting, stone grinding	R11
5.9	Salting and curing rooms	R12	18.2	Glass shaping	
5.10	Poultry processing	R12 V6	18.2.1	Hollow glass ware, container ware, glass for building purposes	R11 V4
5.11	Gut store	R12	18.3	Grinding areas	
5.12	Cold cuts and packaging unit	R12	18.3.1	Hollow glass ware, flat glass	R11
6	Fish processing, production of delicatessen		18.4	Insulating glass manufacture; handling of drying agents	R11 V6
6.1	Fish processing	R13 V10	18.5	Packaging, shipping of flat glass; handling of anti-adhesive agents	R11 V6
6.2	Production of delicatessen	R13 V6	18.6	Etching and acid polishing facilities for glass	R11
6.3	Manufacture of mayonnaise	R13 V4	19	Cast concrete factories	
7	Processing of vegetables		19.1	Concrete washing area	R11
7.1	Production of sauerkraut	R13 V6	20	Storage areas	
7.2	Vegetable tinning	R13 V6	20.1	Storage areas for oils and fats	R12 V6
7.3	Sterilizing rooms	R11	21	Chemical and thermal treatment of iron and metal	
7.4	Rooms in which vegetables are prepared for processing	R12 V4	21.1	Pickling plants	R12
8	Wet areas in food and beverage production (if not specifically mentioned)		21.2	Hardening shops	R12
8.1	Storage cellars	R10	21.3	Laboratory rooms	R11
8.2	Beverage bottling, fruit juice production	R11	22	Metal processing, metal workshops	
9	Catering establishments		22.1	Galvanizing shops	R12
9.1	Kitchens in the catering trade (restaurant kitchens, hotel kitchens)		22.2	Grey cast iron iron processing	R11 V4
9.1.1	up to 100 meals per day	R11 V4	22.3	Mechanical processing areas (turnery, milling, shop, etc.), punching room, pressroom, drawing shop (pipes, wires) and areas exposed to increased stress by oil and lubricants	R11 V4
9.1.2	more than 100 meals per day	R12 V4	22.4	Parts cleaning areas, exhaust steam areas	R12
9.2	Kitchens catering for homes, schools, kindergartens, sanatoria	R11	23	Vehicle repair workshops	
9.3	Kitchens catering for hospitals, clinics	R12	23.1	Repair and servicing bays	R11
9.4	Large kitchens catering for industrial and university canteens, and contract catering	R12 V4	23.2	Working and inspection pits	R12 V4
9.5	Food preparation kitchens (fast food kitchens, snack bars)	R12 V4	23.3	Car washing halls	R11 V4
9.6	Kitchens for heating up frozen meals	R10	24	Aircraft repair workshops	
9.7	Coffee and tea kitchens, hotel garni kitchens and ward kitchens	R10	24.1	Aircraft hangars	R11
9.8	Washing-up rooms		24.2	Repair hangars	R12
9.8.1	Washing-up rooms for 9.1, 9.4, 9.5	R12 V4	24.3	Washing halls	R12 V4
9.8.2	Washing-up rooms for 9.2	R11	25	Sewage treatment plants	
9.8.3	Washing-up rooms for 9.3	R12	25.1	Pump rooms	R12
9.9	Dining rooms, guest rooms, canteens including serving counters	R9	25.2	Rooms for sludge draining facilities	R12
10	Cold stores, deep freeze stores		25.3	Rooms for screening equipment	R12
10.1	for unpacked goods	R12	26	Fire brigade buildings	
10.2	for packed goods	R11	26.1	Vehicle parking places	R12
11	Sales outlets, shops		26.2	Rooms for hose maintenance equipment	R12
11.1	Reception of goods, meat	R11	27	Financial institutions	
11.2	Reception of goods, fish	R11	27.1	Counter areas	R9
11.3	Serving counters for meat and sausage, unpacked	R11	28	Garages(with the exception of the areas specified under number 0)	
11.4	Serving counters for meat and sausage, packed	R10	28.1	Garages, car-parks	R10
11.5	Serving counters for fish	R12	29	Schools and kindergartens	
11.6	Meat preparation rooms	R12 V8	29.1	Entrance areas, corridors, assembly halls	R9
11.7	Florists shops	R11	29.2	Class rooms, group rooms	R9
11.8	Sales areas with stationary ovens	R11	29.3	Stairs	R9
11.9	Sales areas with stationary chip pans or grills	R12 V4	29.4	Toilets, washrooms	R10
11.10	Shops, customer rooms	R9	29.5	Instructional kitchens in schools (also see no.9)	R10
11.11	Preparation areas for food for self-service shops	R10	29.6	Kitchens in kindergartens (also see no.9)	R10
11.12	Cash register areas, packing areas	R9	29.7	Machine rooms for wood processing	R10
11.13	Serving counters for bread, cakes and pastries, unpacked goods	R10	29.8	Special rooms for handicrafts	R10
11.14	Serving counters for cheese and cheese product, unpacked goods	R10			
11.15	Serving counters, except for 11.3 to 11.5 and 11.13, 11.14	R9			
12	Health service rooms				
12.1	Disinfection rooms (wet)	R11			
12.2	Pre-cleaning areas of sterilization	R10			
12.3	Faeces disposal rooms, discharge rooms, unclean nursing work rooms	R10			
12.4	Pathological facilities	R10			
12.5	Rooms for medical baths, hydrotherapy, fango preparation	R11			

* Stairs possibly exposed to moisture from outside or brought in.