





Nomen est omen: at Pizzeria Roots in Berlin Kreuzberg, the philosophy is already in the name. Back to the Roots stands for what counted in the beginning of pizza baking: the freshest ingredients from the region and from organic farming, as much as possible. The special preparation of the pizzas also plays a major role. The chef has spent thousands of hours experimenting to create a secret dough recipe that is incredibly popular with customers. A great deal of time and effort has also gone into the design of the restaurant. With a timeless interior design and an environmentally friendly menu, you can enjoy delicious pizzas and socialise. The unique combination of quality, flavour, ambience, service and innovation offers guests wonderful, unforgettable experiences. In 2023, lengthy refurbishment work took place in the restaurant. The design of the pizzeria took into account both the needs of the guests and the practical requirements of the business to ensure a positive experience for everyone. Non-slip flooring should be installed, particularly in areas where liquids or food could accidentally come into contact with the floor. This reduces the risk of falls and injuries. A total of 62 m<sup>2</sup> of Surestep safety flooring in a light shade of grey was therefore laid in the kitchen and sanitary areas. Safety flooring in a restaurant is extremely important to ensure the safety of guests and staff. Our Step safety flooring not only guarantees slip resistance throughout its entire service life, but also offers a wide variety of classic and modern designs for all areas of use.

## **Revêtements de sol utilisés**

Lieu	Berlin Kreuzberg
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