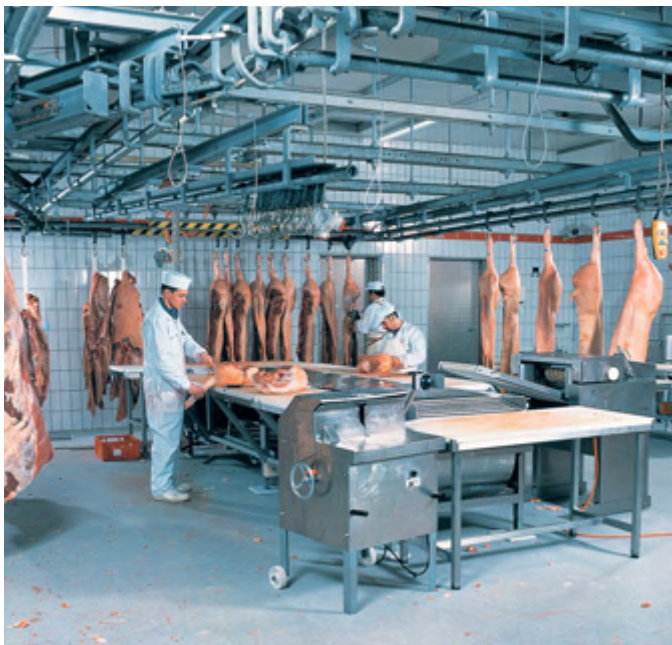


Construction



Food Industry Solutions with Sikafloor® Systems

Sika®

Food Industry Solutions with Sikafloor® Systems

Flooring in the Food Industry

For the production of quality foodstuffs, a clean working environment is of crucial importance. Key to this is the right selection of the floor, since it is always under stress from water and chemicals, variations in temperature, cleaning agents, etc. At the same time, the floor finish must meet the requirements for hygiene, health and safety.

Sikafloor® systems meet all of these individual requirements thanks to their flexible design possibilities.

Surface Profile and Design

Flooring systems in wet process areas generally require a slip-resistant profile which must also be easily cleaned, and yet totally impervious and resistant to the water and chemical exposure.

Sikafloor® systems provide a full range of non-slip/anti-skid profiles and classifications.

Floor Joints

Also, but not only in wet process areas, floor systems and finishes should be designed and constructed to be as joint-free as possible. Joints tend to trap dirt and bacteria, etc.; they are difficult to clean and can be weak points for mechanical loading and abrasion.

Sikafloor® systems are applied to be seamless and jointless with the exception of necessary movement/expansion joints.

Approvals/Certification

Obviously a flooring system must prevent the penetration or migration of any substances hazardous to health from the floor into the foodstuffs or the environment.

Sikafloor® systems have certification according to the latest EEC guidelines for their suitability for use in the food industry.

Thermal Shock

Excellent adhesion to the concrete substrate together with the correctly designed

Sikafloor® system thickness provides protection against delamination from thermal shock – from either rapid heating or cooling – even when frequent or cyclic, as with steam cleaning or in food chilling areas.



Chemical Exposure

Sikafloor® systems to withstand the chemical exposure resulting from foodstuff ingredients, such as aggressive organic acids, sugars and industrial disinfection and cleaning agents.

Downtimes

Each day of downtime from production is very expensive whether in new construction or in refurbishment. It is essential to finish all working step, within the shortest time. At very low temperatures the **Sikafloor®** polymethyl-

methacrylate (PMMA) coatings are particularly suitable.

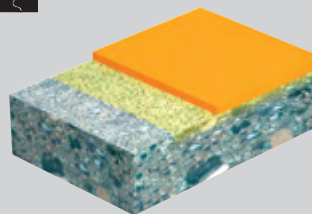
Technology for “green” and damp Concrete

Sika® EpoCem® is an intermediate temporary “moisture barrier” that can allow the floor finish to be applied despite the high substrate moisture content. This unique **Sika® EpoCem®** technology allows application to a “green” or damp concrete, reducing construction time and eliminating the risk of blistering. This results in time and money saving!



Dry Processing

e.g. Bakeries, Flour Mills, Tobacco, Confectionary, etc.



Coloured, smooth Epoxy Screed

- High wear resistance
- Good chemical resistance
- Coloured
- Easy care

Primer: **Sikafloor®-156**

A solvent-free, clear epoxy primer

1 x **Sikafloor®-261**

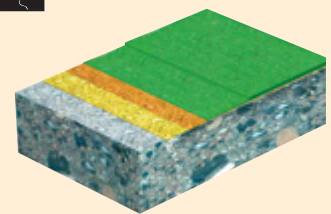
A solvent-free, coloured epoxy binder for self-smoothing screeds.

Total layer thickness: **2 – 3 mm**



Wet Processing

e.g. Meat, Fish, Dairy, Kitchens, Catering, etc.



Fast-curing, slip-resistant high-build Coating

- Medium wear resistance
- Chemical resistance
- Slip resistance
- Rapid curing

Primer: **Sikafloor®-13 Pronto N**

A 2-part PMMA-based primer.

Broadcast to excess with quartz sand.

Top coat: 2 x **Sikafloor®-16 Pronto N + Sikafloor®-Pronto Colourpaste.**

A 2-part PMMA-based coloured top coat.

Total layer thickness: **1.0 – 1.5 mm**

Requirements for Industrial Flooring in the Food Industry



Hygiene: The floor must not contaminate the foodstuff nor affect its taste and odour. It must not allow growth of fungi or bacteria. Certified usage for the food industry.



Resistant to thermal shock means that the coating system will not be negatively influenced by thermal exposure like ice, steam cleaning or blast freezing. For steam cleaning generally a thickness of more than 9 mm is required.



Slip resistance is always a question of surface design. The specific environment defines the limits. Various finishes can be achieved.



Permeability to liquids. Provides an impermeable seal protecting the concrete and the ground water from leakage of water and environmental pollutants.



Chemical resistance according to Product Data Sheet. The **Sikafloor® PurCem®** range offers high chemical resistance.



Impact resistance is related to the specific conditions of each operation. Allowance should be made for high point foods.



The **Sikafloor® Pronto** technology allows for application where a minimum downtime or low temperature application is required, between -10 °C to $+30\text{ °C}$ available for use within hours.



Cleaning: The floor must be easy to clean and to disinfect.



The mechanical resistance is defined by type (transport load, type of tyres, contact area) and frequency of exposure.

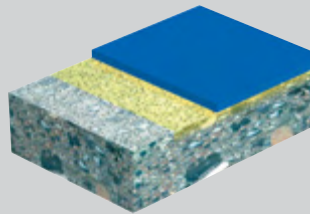
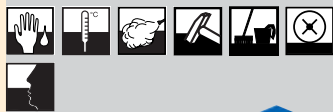


Neutral odour and VOC-free.



Cold Storage

Chilling/Freezing Foodstuffs



Chilling/ Shockfreezing (0 °C down to -30 °C)

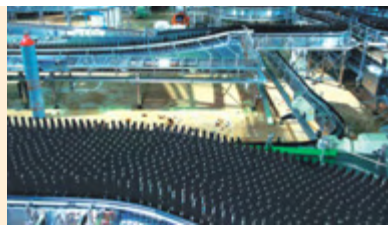
- High wear resistance
- Thermal shock resistance
- Easy care

Primer: **Sikafloor®-156**

1 x **Sikafloor®-325 P.E.T. tech®**

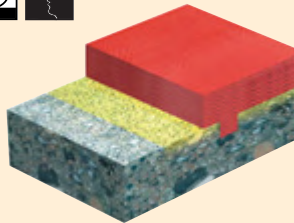
A solvent-free coloured polyurethane binder for elastoplastic, thermal shock absorbing, self-smoothing screeds.

Total layer thickness: 2 – 3 mm



Beverages and Preserves

e.g. Preserving, Bottling, etc.



Heavy Duty Screed

- High wear resistance
- High chemical resistance
- High thermal shock resistance
- Slip resistance
- Coloured
- Easy cleaning (including steam)

Primer: **Sikafloor®-156**

Screed: **Sikafloor®-20 PurCem®**

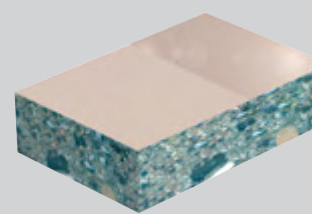
A 3-part water-based, slip-resistant polyurethane heavy duty screed.

Total layer thickness: 6 – 9 mm



Logistic and Storage Areas

Finished Products (including Fruit and Vegetables), other Finished Goods

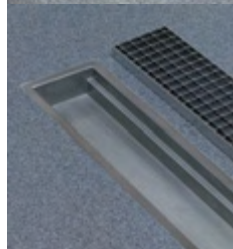
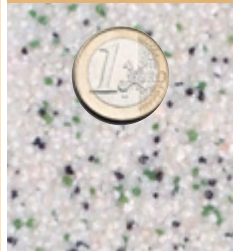


Decorative Surface Hardening

- Economical hardener
- Good abrasion resistance
- Good impact resistance
- Colours available

Monolithic concrete slab using **Sikament®** or **Sika® ViscoCrete®** SCC Technology. Dry shake floor hardener

Sikafloor®-3 QuartzTop applied to the fresh concrete slab before the powerfloat finish, surface-cured and dust-proofed with **Sikafloor®-ProSeal**

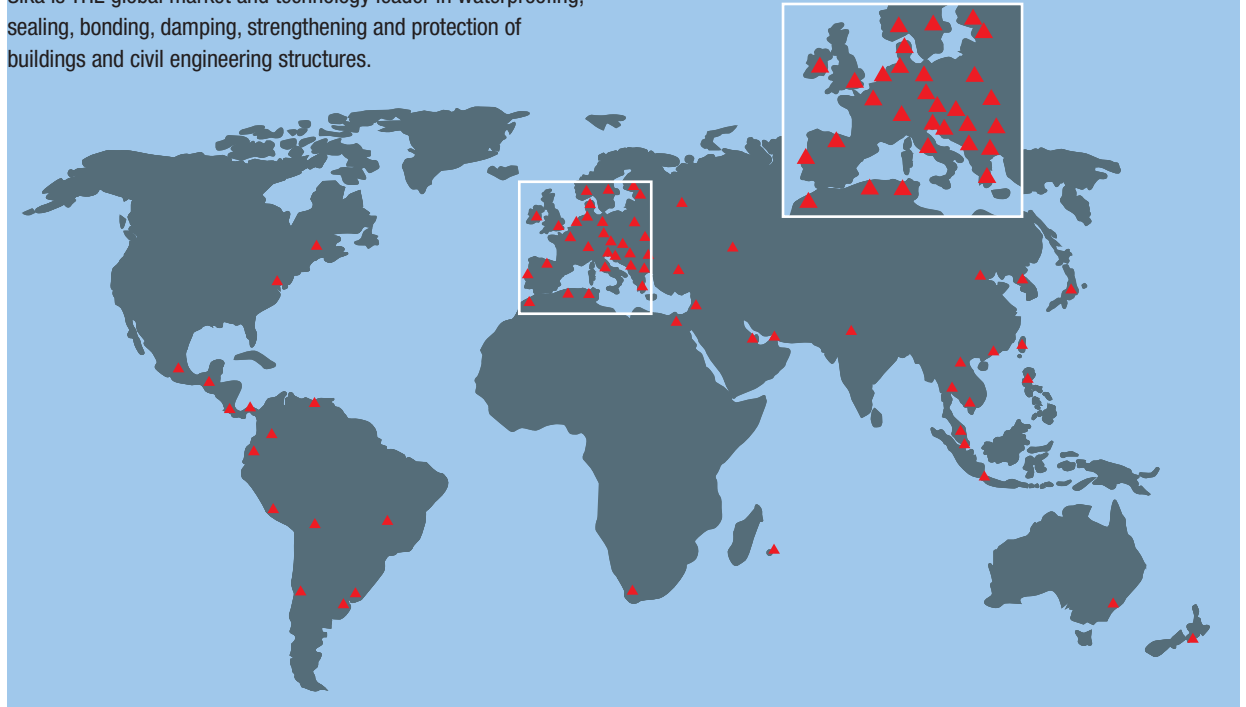


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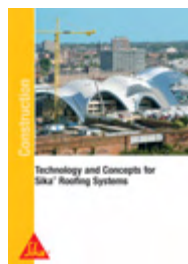
Sika – Your Local Partner with a Global Presence

Sika is a multinational company in the speciality and construction chemicals business. It has subsidiary manufacturing, sales and technical support facilities in over 70 countries around the world. Sika is THE global market and technology leader in waterproofing, sealing, bonding, damping, strengthening and protection of buildings and civil engineering structures.

Sika has more than 9'200 employees in these subsidiary companies' facilities that are therefore ideally positioned to support the success of our partners – both our suppliers and our customers.



Also available from Sika



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Our most current General Sales Conditions shall apply. Please consult the Product Data Sheet prior to any use and processing.

