

SIKA AT WORK FALLER KONFITÜREN, UTZENFELD, GERMANY

FLOORING: Sika® Ucrete® UD 200



THERMAL RESISTANT SIKA® UCRETE® FLOORING





PROJECT DESCRIPTION

Project name: Production Halls expansion & upgrade

Year: 2006

Location: Utzenfeld, Germany

Size: 4000m²

The company Faller Konfitüren was founded in 1913 and soon expanded beyond being a local supplier of marmalade and jams because of the popularity of its products. An expansion in 1998 was rapidly outgrown and in 2006 a further extension, rebuild and modernization was undertaken with 2000 square meters of production and a further 2000 square meters of warehouse, storage and administration areas.

PROJECT REQUIREMENTS

The production of marmalade and jams involves heating sugar and fruit mixtures to high temperatures. Not only are they hot, but the specific heat of such mixtures are extremely high which makes even relatively small spillages extremely aggressive to floors. Add to this the hot water and steam cleaning employed to clean the vessels in wash bays as well as floors in general, then the floors employed need to have high temperature and thermal shock resistance. Together with the aggressive fruit acids to be encountered this environment requires a special kind of floor.

Any product name or reference reflects the Sika product name at the time of creation of this document and may differ from the product name or reference during past events.

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









SIKA SOLUTIONS

A Sika® Ucrete® flooring solution was the obvious choice given the demands of the environment for both temperature and organic acid resistance while providing a hygienic safe and attractive floor finish.

Following consultation with the client Sika® Ucrete® UD 200 was chosen to give the right degree of slip resistance combined with the required temperature resistance. Around the cooking areas a 9mm Sika® Ucrete® UD 200 specification was chosen.

Sika® Ucrete® flooring is non-solvented and is non-tainting so does not affect the taste of food stuffs even during application. It has a Gold Indoor Air Comfort certifications from Eurofins demonstrating that it meets all European emission standards.

PROJECT PARTICIPANTS

Project Owner: Konfitürenmanufaktur Alfred Faller GmbH

