

SIKA AT WORK FOOD COMPANY DV FRESH IN PITTEM, BELGIUM

FLOORING: Sikafloor® PurCem® HS-21



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Sikafloor® PurCem® HS-21 is used in the food industry in wet and dry production zones, freezers and cold stores and areas subject to thermal shocks

PROJECT DESCRIPTION

The vegetable cutting company DV Fresh supplies vegetables to the retail market, catering companies and the food industry. For cutting, washing and packaging the vegetables this food company has three washing lines, five packaging machines, one packing space for bulk packaging for the hotel and catering trade, and two fully automated production lines.

PROJECT CONDITIONS

A new flooring system, Sikafloor® PurCem® HS-21, was applied in the recent renovation and extension project of the building. As this concerns a food company, there are strict requirements for the floor system such as, easy and frequent manual and mechanical cleaning, anti-slip properties and resistance to temperature fluctuations.

SIKA SOLUTION

Sikafloor® PurCem® HS-21 is a high load bearing and very strong polyurecement floor with self-levelling property. The result is an attractive, low-maintenance, jointless, smooth and granular surface. This floor system is applied in two layers. Sikafloor® PurCem® HS-21 has received the necessary certificates and approvals for use in the food industry.

PROJECT PARTICIPANTS

Building owner: DV Fresh

Installer: Solco

Supplier: Sika Belgium nv

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









SIKA SERVICES AG Tueffenwies 16 CH-8048 Zurich Switzerland

Contact

Phone +41 58 436 40 40 www.sika.ch

