Coles selects SikafloorÂ® system as part of national specification

A flooring solution from Sika designed for the food industry has been applied to 30 Coles supermarkets as part of a national specification, with additional stores to be refurbished in coming months. Sikaâ€™s polyurethane flooring has been applied through

According to the standards management teamwhich oversees the Coles store construction and specification functionnationally, the main issue stores were experiencing was ongoing repairs andmaintenance required on epoxy floor finishes in the deli, bakery and chickenpreparation areas.

Coles commissioned a rigorous examination of allflooring options, with polyurethane concrete based resin solutions trialed fora six-month period. During that time, floors were exposed to a searchingexamination of quality, durability, wear and overall safety.

Sikafloor-22N PurCem was aselected finish based on its suitability for food preparation areas, including slipresistance, heat resistance and resistance to food acids and fats - especiallychicken fat. Its also flexible,quick-drying and easy to maintain and clean.

Sikafloor-22N PurCem is a water-based polyurethane screed with a 4-9mmthickness suitable for wet or dry processing environments including bakeries, meatand dairy preparation, commercial kitchens and catering facilities. The fast curing product, which can be appliedto green concrete[1], offers high wear and thermal shock resistance and has been certifiedfor usage in the food industry.

The downtime in food production or service is a majorcost consideration when selecting a new flooring system, whether in new constructionor refurbishment. SikafloorPurCems speed of placement, mostly with a singlestep application, enables completion within tight timeframes and even in livetrading situations.

Installed with integrated coving for a seamlessfinish, the Sikafloor PurCemis expected to withstand constant traffic, impact fromutensils, hot water washdown, cleaning chemicals and food acids. The industrial flooring is also neutral odourand has low VOC emissions.

"Surfaces within allfood related businesses, from manufacturing to service, must be durable towithstand the constant demands placed on them and flooring is one of the mostvital components," said Anthony Lewis,project manager, Sika Australia.
"A pressing problemin the industry is the breakdown of floors due to food acid attack, resultingin constant and costly repair and resurfacing works to fix damaged floors. The Sikafloor system is a solution to longterm floor maintenance, while also upholding hygiene, health and safety standards," added Lewis.

Sika enquiries:Call 1300 223 348 or visit www.sika.com.au

ENDS

[1]Technology allows application on concrete from seven days of age

Contacts

Simone Esamie, Write Away Communication + Events
61 (0)2 9978 1400 / 0412 357 484
mailto: simone@writeaway.com.au