

# SIKA AT WORK OHONOS SNACK, New bakery production unit, Thessaloniki, Greece

Flooring: Sikafloor<sup>®</sup> Proseal-22 Sikafloor<sup>®</sup> PurCem HS-21 Gloss

Sealinig: Sikaflex<sup>®</sup> Pro-3



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# OHONOS SNACK, BAKERY PRODUCTION UNIT, GREECE



# **PROJECT DESCRIPTION**

Ohonos Snack is a 100% Greek company that started in food business at 1994 with the production of chips & snacks. In a very short time, it managed to change this market sector by promoting products made of pure raw materials under strict quality control conditions.

Today it features a well-established distribution network throughout Greece with proprietary trucks and serves customers quickly and reliably based on their personal requirements.

Ohonos Snack exports 30% of its annual output to various European countries. Also well organized is the sales network that supplies the whole Greek market, both in the retail, wholesale and super market chains.

#### **PROJECT DEMANDS**

At 2017 the company invested  $\leq$  11,500,000, with equity, to expand its buildings and establish new production lines at a total surface of 6.000m<sup>2</sup>. The need to expand existing facilities was dictated both by the quadruple production of its existing product range and by the production of two new, innovative products. The aim was to form a durable floor with a uniform surface (joint-free).

#### **SIKA PROPOSAL**

Floor in a food processing and production facility must time meet at the same the requirements of a high hygienic degree, be easy to clean, resistant to water and chemicals, feature high ant slip properties, but also withstand high mechanical stresses. In the food processing and management industries, a clean floor is obviously an essential requirement in order to provide a healthy working environment. The areas where the new floor was to be applied were fermentation areas, ovens, refrigerators and product handling corridors of a 4.500m<sup>2</sup> surface.

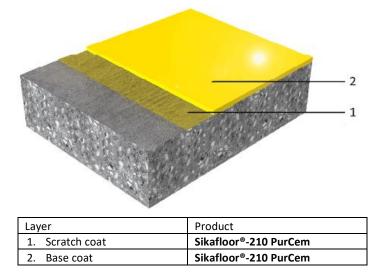
Sika has a full range of flooring systems for industrial installations, which must be durable under extreme exposure and use conditions. The range of **Sikafloor® PurCem®** systems is designed to deliver guaranteed performance even in the most demanding operating conditions and satisfies all the different exposure requirements, while providing design convenience.

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## SIKA SOLUTION

Sikafloor<sup>®</sup> PurCem<sup>®</sup> HS-21 Gloss, a smooth, glossy, polyurethane modified hybrid cementitious based system has been proposed and implemented for these high requirements. The system consists of a primer and a highly durable, glossy, scratch-resistant and joint-free final, hybrid surface. It is resistant against chemical stresses, abrasion and impact. Thanks to its glossy and impermeable surface, it features high degree of hygiene and is easy to clean and maintain.



Its features include good chemical resistance, dense structure & scratchresistant surface, high mechanical strength, low pollutant collection (easy to clean and maintain, stain-free), and low volatile organic compound content (environmentally friendly, odorless during application). **Sikafloor® PurCem® HS-21 Gloss** can be applied to high humidity content substrates (highly tolerance system). In fact, it should be noted that the measured high substrate humidity of 6% led to its selection, over a total surface area of 4.500m<sup>2</sup>, as only **Sikafloor® PurCem®** flooring technology can be applied in such high moisture content conditions (<4% for a conventional epoxy flooring system) without future problems. Therefore, the choice of the **Sikafloor® PurCem® HS-21 Gloss** system also contributed to on-time in use project delivery.

The base coat, **Sikafloor®-210 PurCem** carries a Declaration of Performance based on EN 13813, taint potential certificate, approval for use on food processing industries, slip resistant, cleanability and biological resistance test certificates.

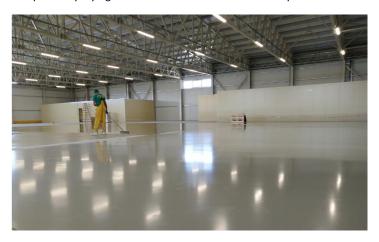


## APPLICATION

The surface of the industrial concrete floor on which **Sikafloor® Proseal-22** was applied during the curing and surface sealing phase was prepared by shot blasting and thoroughly cleaned with an industrial vacuum cleaner. **Sikafloor® Proseal-22** is a curing compound, designed to reduce surface drying and cracking, while also acting as a dust binder and improving abrasion resistance of existing concrete surfaces.



Special notch joints were then formed to anchor the system perimetrically and around details (e.g. pipettes) and then a scratch coat was applied using **Sikafloor®-210 PurCem**. The application was completed by laying the **Sikafloor®-210 PurCem** base layer.



Joint sealing was performed using **Sikaflex® Pro-3**, a 1-component elastic polyurethane sealant featuring high mechanical and chemical resistance. In addition to its high movement capability, it features special particulate emission & biological resistance certificates and special certificate for suitability for use in food processing facilities.







PROJECT PARTICIPANTS: Owner: OHONOS SNACK Flooring contractor: HYPER FLOORING CHRYSOSTOMIDIS I.N. & Co Ltd

Our most current General Sales Terms shall apply. Please consult the most recent Product Data Sheets prior to any use and processing.





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