

SIKA AT WORK

New refrigeration chamber, BARBA
STATHIS S.A. Food Industry,
Thessaloniki, Greece

Flooring: Sikafloor® PurCem HS-21 system

BARBA STATHIS S.A. FOOD INDUSTRY, THESSALONIKI



PROJECT DESCRIPTION

BARBA STATHIS S.A., a pioneer and leader in the market of frozen vegetables and yeasts in Greece, was established in 1969 in Thessaloniki and is a subsidiary of VIVARTIA, a member of the MIG Group, the largest food group in Greece.

With fundamental key success elements nourishment, taste and convenience, BARBA STATHIS S.A. has been offering since many years now products to Greek households that bear the mark of successful brands. The main pillars of the company's operation are innovation, quality, investment in Greek entrepreneurship and research & development. The company's activities include the production and sale of frozen organic and conventional vegetables, vegetable mixes, combinations of frozen vegetables based on favorite Greek recipes as well as tomato products and fresh salads. The company applies a system of "integrated agricultural management" within the framework of "contract farming" ensuring optimal quality, preservation of freshness and taste, with a view to maximum consumer safety. The company continues to grow dynamically abroad, in markets in Europe, the Americas and the Middle East, always relying on the confidence shown by consumers who choose its products every day.

PROJECT DEMANDS

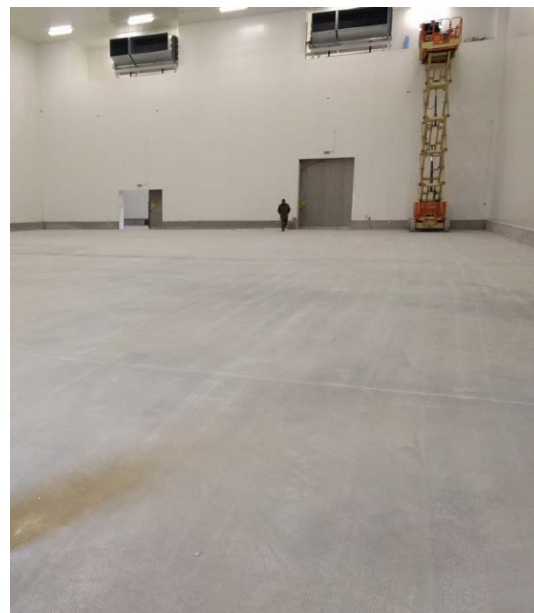
The project is about the construction of a new refrigeration chamber at the factory of BARBA STATHIS S.A. in the Industrial Area of Thessaloniki, with a total area of 1.250m². The building of the new refrigeration chamber is metallic, measuring 28.10 x 49.50 m and is integrated smoothly along the existing factory chambers. The new refrigeration chamber is deep freezing (-18°C) and has thermal insulation of ≥20 cm thick polyurethane panels. The net height of the cabin is 12.0m and the floor of the radiator is at 1.35m height above ground level to allow truck loading and unloading.



SIKA PROPOSAL

A flooring in a food processing industry, which in addition is applied at areas where extremely low temperatures are prevailing, must at the same time meet high hygiene requirements, be easy to clean, waterproof and chemically resistant, have a high degree of slip resistance and high resistance to mechanical stresses. In the food processing and handling industries, a clean floor is obviously an essential requirement to provide a healthy work environment.

Sika has a full range of floor systems for industrial areas, which must be durable under extreme exposure and working conditions. The range of **Sikafloor® PurCem®** systems is designed for the most demanding operation conditions and meets all the different requirements of varying exposure conditions, while offering design convenience.

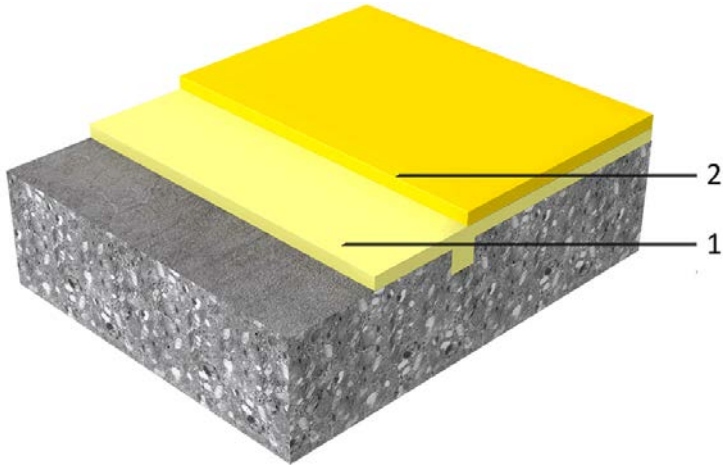


BUILDING TRUST



SIKA SOLUTION

For these high stress requirements, the smooth, polyurethane, hybrid cementitious system **Sikafloor® PurCem® HS-21** was suggested and applied. **Sikafloor® PurCem® HS-21** system is specially designed to resist chemical attack, high impact and can be applied to wet and dry process industries. It consists of a durable base coat of polyurethane cement, exhibits high aesthetic properties, is easy to clean, features smooth surface with anti-slip properties and is particularly resistant at low temperature exposure. Typically, it is applied at layer thicknesses of 4-6mm.



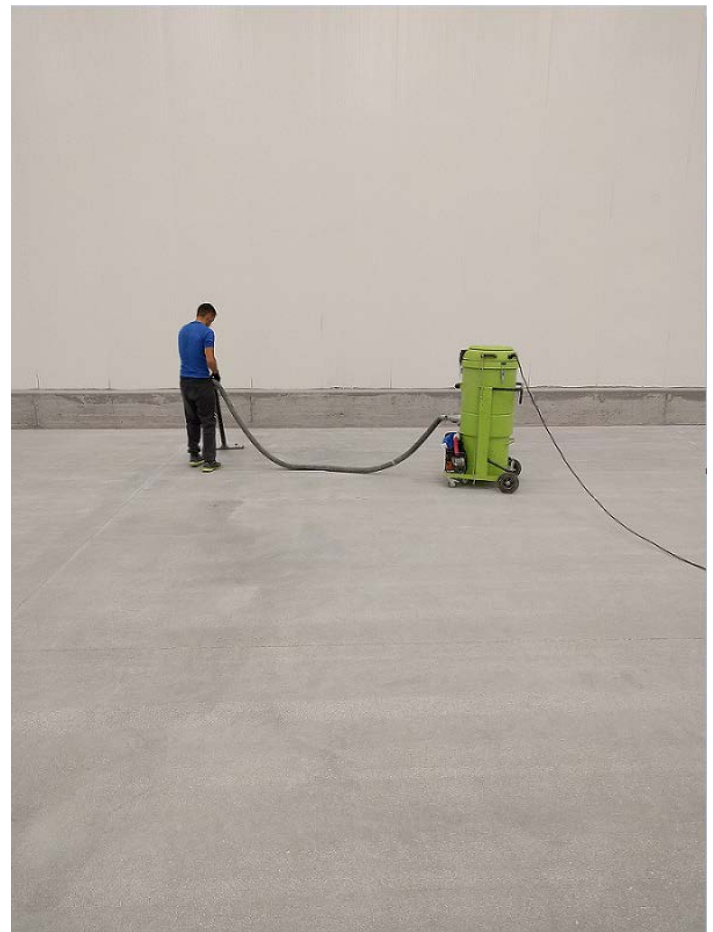
Layer	Product
1. Scratch coat	Sikafloor®-21 PurCem®
2. Body coat	Sikafloor®-21 PurCem®

Its features include its high chemical resistance as it resists a wide range of organic and inorganic acids, alkalis, amines, salts and solvents. **Sikafloor® PurCem® HS-21** system has also high mechanical strength and abrasion resistance, is easy to apply, to maintain and clean, does not stain and is resistant against substrate moisture. **Sikafloor®-21 PurCem®** has Declaration of Performance according to EN 1504-2 & EN 13813 and a hosts globally accepted and acknowledged certifications for use in food industries (HACCP, USDA, ISEGA, Campden & Chorleywood Food Research Association, Canadian Food Inspection Agency).



APPLICATION

The industrial concrete floor of the chamber was prepared by ball blasting and was thoroughly cleaned with an industrial vacuum cleaner.



The first step was to apply a scratch coat of **Sikafloor® PurCem®-21 PurCem** followed by application of the base coat with **Sikafloor® PurCem®-21 PurCem** so that the final thickness of the floor would be 4.5mm. The shape of "sanitary" corners and curved bowls was performed using **Sikafloor® PurCem®-29 PurCem** & **Sikafloor® PurCem®-31 PurCem** concave mortars.



PROJECT PARTICIPANTS:

Owner: **BARBA STATHIS S.A.**

Specification: **CONCEPT Engineering Consultants**

General contractor: **Domotechniki S.A.**

Applicator: **I.N. Chrysostomidis & Co**

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