

SIKA AT WORK

Extension of bakery production plant, TSANOS Ltd, Attica, Greece

Flooring: Sikafloor® PurCem HS-21 system



BAKERY PRODUCTION PLANT, TSANOS LTD, GREECE



PROJECT DESCRIPTION

In 1988, Evangelos Tsanos founded TSANOS cookery factory. The ambitious, third-generation baker, adopted the family cooking art by industrializing the traditional technique of his family's bakery in loannina.

TSANOS cookery factory aims at preserving the traditional recipes and tastes of Epirus province in Greece. Using pure raw materials, preservative-free and extra virgin olive oil, the goal of TSANOS cookery factory is to produce a wide variety of healthly and nutritious products.

PROJECT DEMANDS

The project refers to the construction of a new production unit at the factory of TSANOS at Markopoulo, Attica, of a total area of 1.200m². The new building is metallic and will host all equipment and production process.





SIKA PROPOSAL

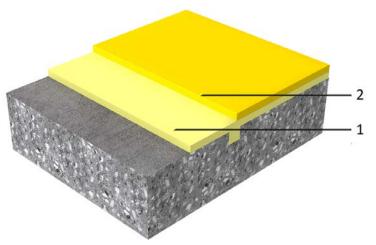
A flooring in a food processing industry must at the same time meet high hygiene requirements, be easy to clean, waterproof and chemically resistant, have a high degree of slip resistance and high resistance to mechanical stresses. In the food processing and manufacturing industries, a clean floor is 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.



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.



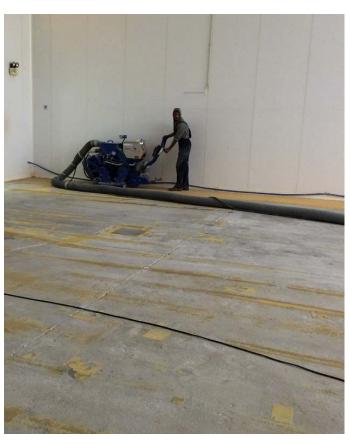
Layer	Product
Scratch coat	Sikafloor®-21 PurCem®
2. Body coat	Sikafloor®-21 PurCem®

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 has 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 a Declaration of Performance according to EN 1504-2 & EN 13813 and carries 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: EVANGELOS TSANOS
Applicator: ZACHOS SYNODINOS

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Please consult the most recent Product Data Sheets prior to any use and processing.





