

BELZONA REBUILDS BAKERY FLOOR

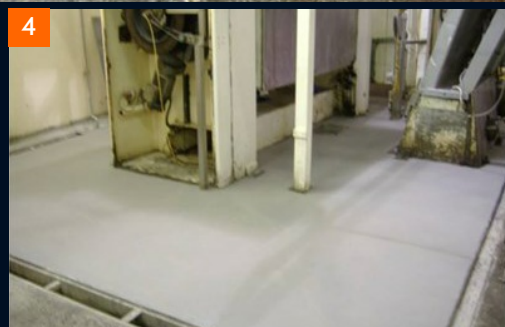
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PROBLEM

Oils, flour and cleaning water were going under the dough mixing machine. falls needed to be created to enhance drainage and ease of cleaning in this hygiene area.

APPLICATION SITUATION

Floor area around dough making machine.

APPLICATION METHOD

Application was carried out in accordance with Belzona Know-How System Leaflets FPA-1 & 6. A flexible seal using Belzona® 2221 was included to absorb the machines vibrations and to prevent foodstuffs from going under the machine.

BELZONA FACTS

The machine was fully operational again next afternoon, preventing any trouble with production. It has led to a number of repeat floor repair works, all using Belzona® 4131 to provide a clean, safe working surface.

INDUSTRY

General Industry

LOCATION

Bakery, Northern Ireland

APPLICATION DATE

August 2009

PRODUCTS

Belzona 4131 (Magma Screed)

Belzona 2221 (MP Fluid Elastomer)

SUBSTRATE

Concrete

PHOTOS

1. Floor problem area
2. Floor area after cleaning and abrasion
3. Belzona Conditioner being applied
4. Floor area screeded with Belzona 4131

For more examples of Belzona Know-How in Action, please visit khia.belzona.com

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