

BELZONA PROOFING BOX FLOOR FOR SUPERMARKET

ID: 159



PROBLEM

The proofing boxes in the bakeries is where bakery products are put to cause the dough to rise. Temperature is held at 100°F. Repairs required a U.S.D.A. approved food safe product.

APPLICATION SITUATION

Proofing box floors

APPLICATION METHOD

The application was carried out in accordance with Belzona Know-How Leaflet FPA-1.

BELZONA FACTS

These bakeries run 24 hours a day. One reason Belzona® 4111 was chosen is it has no offensive odor. The repair started around noon and finished by 2:00 p.m., allowing plenty of time for the Belzona® 4111 to cure before the next scheduled bakery shift at 2:00 a.m. the next morning. No odor was detected at 2:00 a.m. A total of 12 store proofing boxes were done.

INDUSTRY

General Industry

LOCATION

One of the Largest Supermarket Chains in St. Louis

APPLICATION DATE

Summer 1990

PRODUCTS

Belzona 4111(Magma Quartz)

SUBSTRATE

Concrete

PHOTOS

1. Partial application showing damaged concrete
2. Completed application of proofing box

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Belzona products are manufactured under an ISO 9001 Registered Quality Management System.

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