

BELZONA FLOOR REPAIRS AT FOOD MANUFACTURER

ID: 7994



PROBLEM

The customer had issues with the flooring where the tiles had started to lift and detach from the concrete substrate in a number of areas. The concrete was damp, wet and spalling in several areas.

APPLICATION SITUATION

Deteriorated concrete floor in liquor make up area

APPLICATION METHOD

The area was cordoned off and the tiles removed to expose the concrete substrate. The surface was prepared using power tools to remove the loose concrete, tiles and to clean the corroded reinforcement. Belzona 4911 was applied prior to the application of Belzona 4131 using normal screeding techniques. A metal straight edge was then used to achieve a uniform thickness. Application was carried out in accordance with Belzona Know-How System Leaflet FPA-1.

BELZONA FACTS

The application was completed by Belzona over 2 days, causing minimum disruption to the client. The customer was pleased with the outcome and commented 'The team completed the application to an excellent standard, excellent job'. On the back of this application, the manufacturing facility has requested another large floor application to be completed by Belzona Ltd.

INDUSTRY

Food & Drink

LOCATION

Food Manufacturer in
Northamptonshire, UK

APPLICATION DATE

January 2019

PRODUCTS

Belzona 4131 (Magma-Screed)
Belzona 4911 (Magma TX Conditioner)

SUBSTRATE

Concrete

PHOTOS

1. Damaged concrete around drainage area
2. Extent of damage to floor with tiles removed
3. Belzona 4131 used to repair floor
4. Completed application

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