



Flooring

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## The latest trends in flooring for bakeries

Bakery floors need to withstand the heat of ovens and cleaning materials. *The Baker* interviewed two companies on the different floor types used in industrial bakeries – **Aarifah Nosarka**

**T**he performance flooring business sector manager at BASF, Gary Johnson said the chemical company was approached by an industrial bakery based in Gauteng to refurbish its 5 000m<sup>2</sup> floor surface.

“They specified a slip resistant surface able to withstand heavy, frequent traffic of trolleys, bakery trays, heavy industrial cleaners and high temperatures.”

To add to the pressure, production at the bakery had to

continue while the floors were being installed.

“A dust free, fast tracked application was essential. A recommended UCRETE UD200 system was selected.”

UCRETE is a heavy duty polyurethane resin suited for industrial flooring. It consists of a range of surface textures – from smooth to highly textured slip resistant floors, surface appearance includes mono-coloured, terrazzo and coloured quartz at a thickness from 4 - 12 mm.

### Advantages

- **Durable** – excellent impact and wear resistance. “Many 20-30 year old Ucrete floors in aggressive environments are still in service.”
- **Non-fainting** – even during application in food handling areas.
- **Fast application and curing** – even at low temperatures. “Specifications are available that are fully serviceable after 5 hours at 10°C, which

makes it ideally suited for refurbishment work.”

- **Moisture tolerant** – can be installed onto 7 day old concrete without the need for special primers, which helps maintain programmes on fast track projects.
- **Thermal shock resistance** – withstands spillages up to 150°C depending upon specification.

- **Hygiene** – cleanable to the same standard as stainless steel and does not support biological growth, so it helps maintain hygiene standards.

- **Chemical resistance** – from strong acids to alkalis, fats, oils and solvents which can rapidly degrade other types of resin flooring.
- **Clean and safe** – for workers, products and the environment.

Johnson explained some of the challenges that were encountered during the installation: “The application team had to install the flooring while avoiding contamination of food in production areas. Stringent measures needed to be followed to avoid any form of contamination.”

He explained that the recent trend in flooring has veered away from ceramic tiles.

“They (ceramic tiles) chip, crack, come loose and break, plus the jointing between the tiles deteriorates and becomes contaminated with oils and flour, making it difficult to clean the floor.”

The more recent trend is to apply seamless, hygienic, non-slip, heat and chemical resistant UCRETE UD200 at 6mm thick over the entire floor area, according to Johnson.

“To ensure long-term performance, the floor should be installed by trained specialist applicators.”

The different types of flooring and best suited areas are non-slip, heat resistant Ucrete UD200 for production areas. Smooth, matt Ucrete MF is better suited to areas where packaging and handling of goods take place.

### Polyurethane floors (self-leveling and heavy duty)

The director of Verni, specialty construction products, Jenna-Lee Backo said trends for flooring solutions at bakeries are polyurethane flooring, with a coved skirting that is compliant with HACCP standards.

“It is applied at a nominal thickness of 9mm, which may withstand heat up to 120°C.”

“The more recent trend is to apply seamless, hygienic, non-slip, heat and chemical resistant

UCRETE UD200 at 6mm thick over the entire floor area.”

– Gary Johnson, BASF

She added that there are many benefits of polyurethane flooring: “It is hygienic, non-slip, easy to clean and may be steam cleaned. They do not have a top coat and are therefore wear-resistant, chemically resistant and heat resistant.”

### Descriptions

Supaflo-PU SL SCREED – a medium-duty use, flow applied, smooth non-slip flooring based upon polyurethane technology. Supaflo-PU HD – a heavy-duty floor screed system designed for industrial flooring subject to severe mechanical and chemical service. It delivers both slip resistance and is easy to clean. It is applied at 6mm and 9mm thickness for thermal shock (steam cleaning).

### Pest prevention

- **Features applicable to both**
- Resistant to almost all chemicals
- Fast application on to 7 day old concrete/3 day old polymer screed
- Short curing times
- Monolithic-minimal joints
- Ease of cleaning
- Excellent resistance to impact and wear

According to Backo, a new trend, all the way from Germany’ is Argelith tiles for bakeries.

“These tiles are bedded and set in epoxy mortar, it is a quick curing, seamless application, which also withstands high temperature and traffic. Because it is set in epoxy, it does not harbour bacterial growth.”

Argelith tiles are: slippery, traffic, hygienic, thermal shocked and wet areas. She said the main challenges in tiled floors are dirt and unevenness. “Wide, washed-out joints, uneven floors and dirty tiles that can never be cleaned are a typical picture of extruded tile floors. Quite often the tiles crack at edges in traffic areas.”

Even when not in operation, industrial production plants place several tons of weight onto just a few centimetres of floor supporting them.

When plants are running they create additional vibrations and oscillations that generate further stresses. “None of these things can make an impression on Argelith

ceramic tiles. It features an exceptionally high point-load capacity, in addition to a great compressive and bending strength, they easily carry the weight.”

She said the chattering on the upper four edges of these tiles ensures that vibration compacted floors are additionally protected against cracking and fractures that is caused by heavy moving equipment.

### Suppliers list

Verni speciality construction products:  
+27 11 552 8393;  
www.verni.co.za  
BASF - The Chemical Company:  
+27 11 203 2405;  
www.basf.co.za

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