



SIKA AT WORK

CRANSWICK FOODS, HULL, UK

FLOORING: Sika® Ucrete® PSC, Sika® Ucrete® UD 200

BUILDING TRUST



FAST-CURE FLOORING SOLUTION FOR BUTCHERY AREA



PROJECT DESCRIPTION

Project name: Cranswick Foods
Location: Hull
Size: 700m²

Cranswick Foods supplied fresh and processed food to the UK food retail, food manufacturing and food service sectors, focusing on high-quality fresh pork, gourmet sausages, premium cooked meats, traditional air-dried bacon, charcuterie and sandwiches. This flooring refurbishment project in the butchery area of Cranswick Foods' Hull facility involved the removal of existing finishes, drying the slab, mechanically preparing it, priming with Sika® Ucrete® PSC and then overlaying with 9mm of Sika® Ucrete® UD 200.

PROJECT REQUIREMENTS

The pressure was on as the butchery area had a very short window of time for the refurbishment work to take place. All activity needed to be carried out within approximately 14 hours, from Saturday at 5pm until 7am the following morning: this entailed flooring removal, preparation of existing slab and the installation of 180m² of Sika® Ucrete® UD 200 for a fast return to traffic.

Any product name or reference reflects the Sika product name at the time of creation of this document and may differ from the product name or reference during past events.

Our most current General Sales Conditions shall apply. Please consult the most current local Product Data Sheet prior to any use.



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SIKA SOLUTIONS

Flooring contractor GRF knew the site and working conditions very well, having established a good relationship with Cranswick Foods' engineering manager. After joint discussions, GRF was confident that it could remove any existing finishes using its own equipment, then dry and prepare the butchery area before installing the Sika® Ucrete® PSC and Sika® Ucrete® UD 200 fast flooring system at 9mm.

With a 14-hour window GRF was able to remove the existing floor in around three hours, dry and then prime the concrete slab with Sika® Ucrete® PSC then allow to cure for three hours. Once the primer had cured, GRF team then applied Sika® Ucrete® UD 200 within two hours and allowed it to cure for six hours at approximately 10°C. Cranswick Foods' cleaning crew was able to return to the butchery area and commence cleaning in time for production to resume.

PROJECT PARTICIPANTS

Project Owner: Cranswick Foods
Contractor: Grimsby Resin Flooring

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