

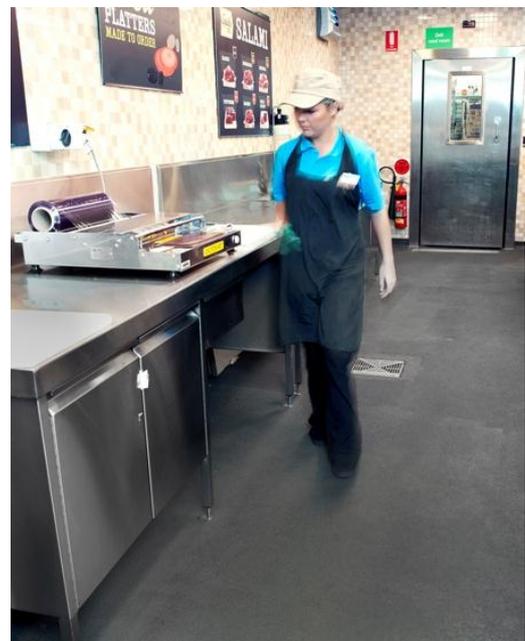
Coles selects Sikafloor® system as part of national specification

A flooring solution from Sika designed for the food industry has been applied to 30 Coles supermarkets as part of a national specification, with additional stores to be refurbished in coming months. Sika's polyurethane flooring has been applied throughout food preparation areas as a more durable alternative to vinyl and epoxy finishes.

According to the standards management team which oversees the Coles store construction and specification function nationally, the main issue stores were experiencing was ongoing repairs and maintenance required on epoxy floor finishes in the deli, bakery and chicken preparation areas.

Coles commissioned a rigorous examination of all flooring options, with polyurethane concrete based resin solutions trialed for a six-month period. During that time, floors were exposed to a searching examination of quality, durability, wear and overall safety.

Sikafloor®-22N PurCem® was a selected finish based on its suitability for food preparation areas, including slip resistance, heat resistance and resistance to food acids and fats - especially chicken fat. It's also flexible, quick-drying and easy to maintain and clean.



Sikafloor®-22N PurCem® is a water-based polyurethane screed with a 4-9mm thickness suitable for wet or dry processing environments including bakeries, meat and dairy preparation, commercial kitchens and catering facilities. The fast curing product, which can be applied to green concrete¹, offers high wear and thermal shock resistance and has been certified for usage in the food industry.

The downtime in food production or service is a major cost consideration when selecting a new flooring system, whether in new construction or refurbishment. Sikafloor® PurCem's speed of placement, mostly with a single step application, enables completion within tight timeframes and even in live trading situations.

¹ Technology allows application on concrete from seven days of age

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Installed with integrated coving for a seamless finish, the Sikafloor® PurCem® is expected to withstand constant traffic, impact from utensils, hot water washdown, cleaning chemicals and food acids. The industrial flooring is also neutral odour and has low VOC emissions.

"Surfaces within all food related businesses, from manufacturing to service, must be durable to withstand the constant demands placed on them – and flooring is one of the most vital components," said Anthony Lewis, project manager, Sika Australia.

"A pressing problem in the industry is the breakdown of floors due to food acid attack, resulting in constant and costly repair and resurfacing works to fix damaged floors. The Sikafloor® system is a solution to long term floor maintenance, while also upholding hygiene health and safety standards," added Lewis.

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