

SIKA AT WORK NEW CHEESE FACTORY, CHAM, GERMANY

FLOORING: Sika® Ucrete® HF 100 RT, Sika® Ucrete® MF



NEW CHEESE FACTORY





Project name: Goldsteig Käsereien Bayerwald GmbH Location: Cham, Germany

Year: 2006

Milk has traditionally been produced in the Bavarian Forest for decades. And because milk is a valuable natural product that has to be processed fresh, the Goldsteig Käsereien cheese factory was built exactly where the milk comes from. This means short transportation routes and guarantees the inimitable freshness of Goldsteig products. Founded in 1992, the cheese dairy offers the highest product quality. For this reason, attention was already paid to quality when the production halls were built.

PROJECT REQUIREMENTS

They were looking for an industrial floor that could withstand both chemical and mechanical stresses, was hygienic and easy to clean and remained slip-resistant even when wet and exposed to water. Intensive cleaning measures, which require the use of cleaning chemicals as well as hot water and steam cleaning, must not harm the floor. Moisture and grease from the production process make it slippery. Acids and other aggressive media, sometimes in high concentrations, come into contact with the floor covering.



SIKA SOLUTIONS

Sika® Ucrete® flooring, which guarantees reliable and safe production, was the solution of choice. Based on a room book concept, the two monolithic flooring systems Sika® Ucrete® MF (R 10) in the dry area and Sika® Ucrete® HF 100 RT (R 11) in the wet and hot area were selected in consultation with the responsible specialist planner Rudolf Gemoll (Cham). This was the ideal way to meet the requirement parameters of functionality and cost-effectiveness.

Sika® Ucrete® provides exceptional value for customers. Its robust composition withstands thermal, chemical, and mechanical stresses, ensuring long-term, trouble-free use. With an impressive temperature resistance range from -40 $^{\circ}$ C to 130 $^{\circ}$ C, it is suitable for a wide variety of applications, including those requiring hot water and steam cleaning. The adjustable slip-resistant properties ensure a safe working environment. Being non-porous, joint-minimized, and quick-drying, Sika® Ucrete® is also easy to clean and maintain, meeting IFS standards. It does not transfer odor or taste, making it safe for food processing environments. Importantly, it can be applied quickly and is fully loadable after 24 hours, minimizing production downtime.

PROJECT PARTICIPANTS

Project Owner: Goldsteig Käsereien Bayerwald GmbH Designer/Architect/Specifier: Rudolf Gemol. Cham

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