



SIKA AT WORK

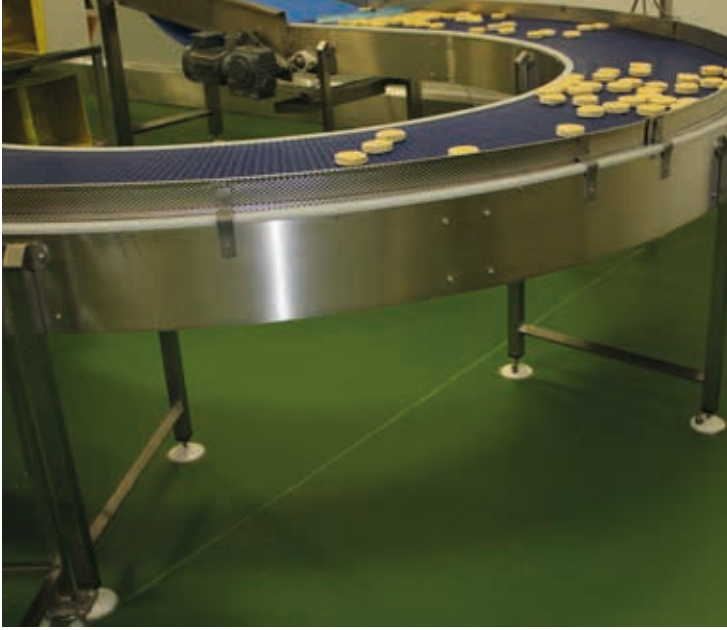
THE VILLAGE BAKERY, WREXHAM, UK

FLOORING: Sika® Ucrete® UD 200

BUILDING TRUST



FLOORING SOLUTION FOR PRODUCTION AREA EXPANSION



PROJECT DESCRIPTION

Project name: The Village Bakery expansion
Location: Wrexham, North Wales

The family-owned and managed Village Bakery craft bakery based in Wrexham produces an award-winning range of fresh bread and rolls, pies and morning goods. Due to increased demand, Village Bakery wanted to extend its production capacity and an extension was commissioned to meet the higher volume production requirements.

PROJECT REQUIREMENTS

The extension to the production facility was designed as a fast-track project. The increased capacity was to meet the growing demands on the bakery to supply major retail customers with a variety of products including crumpets and pancakes.

The requirement was for a high-quality floor finish that was hygienic, cleanable and slip resistant, even in known problematic bakery areas.

SIKA SOLUTIONS

Following on from previous successful applications undertaken at the three existing Village Bakery sites in Wrexham, over 2,000m² of Sika® Ucrete® UD 200 was applied throughout the new extension. Sika® Ucrete® UD 200 met requirements for a slip resistant coating that is as cleanable as stainless steel and HACCP certified for use in food production environments.

PROJECT PARTICIPANTS

Project Owner: The Village Bakery
Contractor: Kemtile Ltd

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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