

# SIKA AT WORK WILTHAGEN B.V., THOLEN, THE NETHERLANDS

FLOORING: Sika® Ucrete® DP10, Sika® Ucrete® DP20, SikaEmaco® T 1200 PG



# WORKSHOP FLOOR RENOVATION





## PROJECT DESCRIPTION

Project name: Wilthagen B.V.

Year: 2011 - 2016 Location: Tholen Size: 1000m<sup>2</sup>

Wilthagen B.V., a family-owned company in meat processing established in 1972 and widely known for its Snack Bacon. Due to increasing demand and expansion of the product range, a new building was constructed in 1996 and the production space was expanded in 2013. Wilthagen B.V. mainly focuses on frying bacon and rind and producing quality meat products.

# PROJECT REQUIREMENTS

After years of intensive use, the existing floor in the production space was damaged. On the one hand, due to the intensive traffic of loading carts, and on the other hand, due to the high temperature load of fats and water. Repair was necessary to comply with hygiene and safety standards. The new floor must be resistant to rolling traffic, high temperature loads, oils and fats, and must be safe.

### **SIKA SOLUTIONS**

The flooring system Sika® Ucrete® DP, a heavily loaded polyurethane cement floor with various surface textures to ensure optimal slip resistance over the long term. Suitable for both dry and wet environments with chemical and mechanical loads.

Sika® Ucrete® DP20 BC 9, a thicker floor with higher anti-slip profile, was laid in areas with high temperature loads such as zones with cooking kettles for sausage preparation and frying zones. Sika® Ucrete® DP 10 BC6 was laid in other areas where a thinner floor thickness and lower anti-slip profile ensure sufficient safety.

Repairs began in 2011. Approximately every 2 years, different zones were renovated. In total, 1,000 m<sup>2</sup> of floor of the Sika® Ucrete® DP flooring system was provided. The first renovations from 2011 are still in perfect condition.

# **PROJECT PARTICIPANTS**

Project Owner: Wilthagen B.V.
Applicator/Contractor: Ruys Vloeren B.V.

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