



SIKA AT WORK

WINZERGEMEINSCHAFT FRANKEN
EG, KITZINGEN, GERMANY

FLOORING: Sika® Ucrete®

BUILDING TRUST



WINZERGEMEINSCHAFT FRANKEN eG FILLING PLANT



PROJECT DESCRIPTION

Project name: Winzergemeinschaft Franken eG
Location: Kitzingen
Year: 2007
Size: 1800m²

In 2007, Winzergemeinschaft Franken eG invested 6.3 million euros in the construction of a new filling plant. For this purpose, the filling hall built in 1969 was completely redesigned. In particular, the hall floor had to be rebuilt to withstand its heavy loads. The 1,800 m² facility is the most modern and flexible filling plant in Europe: depending on the type of wine, the filling technique can be varied; bottles of different sizes and shapes are filled. Another special feature: the bottles are no longer lifted into the cartons, but the packaging is folded and glued around the bottles on the conveyor belt.

PROJECT REQUIREMENTS

The filling plant's output is 11,500 units per hour. This allows for approximately 15 million liters of wine to be bottled per year. Not only businesses of this size, but all production facilities in the beverage industry require a special, durable industrial floor, as the highest standards of cleanliness and hygiene demand intensive cleaning measures.

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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This means not only the use of cleaning chemicals but also hot water and steam cleaning. Moisture generated in the production process makes the floor slippery. Acids and other aggressive media come into contact with the floor covering.

SIKA SOLUTIONS

To ensure smooth operation of the facility at full capacity, Sika® Ucrete® polyurethane concrete was installed as the industrial floor. It is characterized by exceptionally high mechanical and thermal resistance as well as an extremely long lifespan, guaranteeing the highest efficiency in the production process. This specialized floor for the food industry possesses excellent cleaning and hygiene properties, is highly abrasion-resistant and impermeable to water, thus meeting the requirements of the International Food Standards (IFS) as well as EU regulations 852-854. Its surface dries much faster after cleaning than open-pored mineral systems, saving energy and time. Additionally, Sika® Ucrete® polyurethane concrete does not transfer odors or tastes, making it absolutely safe and even suitable for installation during ongoing operations.

PROJECT PARTICIPANTS

Project Owner: Winzergemeinschaft Franken eG

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