

Versatile flooring solutions for the bakery industry

what can resin do for you??

The normal choice of floor for this sector, is a heavy-duty polyurethane RT or HF screed. Normally laid as 6mm, this product can be laid up to 9mm thick. Advantages of installing a polyurethane resin floor are:

- Hygienic seamless surface
- Does not support microbial growth
- Hard wearing and robust
- Can withstand chemical spillages
- Thermal shock resistant
- Inbuilt anti-slip properties
- Can be laid to falls to help drainage

resin floor systems

delivered on time, on budget and on spec

Bakery flooring can be subject to extremes of heat. Therefore, any floor must be thermal shock resistant, especially near the ovens. Polyurethane screed floors are very durable and offer excellent thermal protection. They can withstand direct temperatures up to 120 degrees - this will kill any harmful bacteria but will not affect the integrity of the resin floor. PSC Flooring Ltd have worked closely with many bakeries and understand the industry's needs when choosing the correct floor.



safeguard the workplace

Polyurethane screed flooring is seamless, impervious and **does not support microbial growth**. They are also easy to clean and maintain and they can be steamed **cleaned at temperatures up to 120C at 9mm thickness**.

Complimented by coving and render to allow for a smooth transition from wall to floor. This makes cleaning easy, whilst providing a **seamless "box" finish** for high sterile process areas in the food industry - favoured by environmental health.

Anti-slip

Polyurethane resin screed systems are ideal for production areas that are regularly cleaned. With their high anti slip properties, polyurethane resin screeds offer excellent slip resistance in the wet, helping to create a very safe working environment that meets high health and safety standards. Complete with coving and render to allow for a smooth transition from wall to floor, and falls to help drainage, to create an area that is easy to wash down daily.



Hard-wearing Chemical protection

Some ingredients are acidic by nature, and will, if unchecked, slowly corrode certain types of flooring, especially concrete. Polyurethane resin screed systems offer the best form of hard-wearing chemical protection. Designed to be impervious and withstand organic acids, which are very common with bakery (and beer) production, as well as being exceptionally hard wearing able to withstand the hardest physical abrasions from heavy commercial baking equipment and materials.



Drapers Bakery

Wholesale bread & bakery products - Tewkesbury

The 465 sq meters concrete floor was prepared using a diamond grinding floor surface preparation machine. Repairs were carried out to the damaged concrete as required using epoxy mortar compound.

A damp proof membrane primer was applied before a nominal 6mm heavy duty RT polyurethane screed in Sahara yellow was applied to new production area.



Four Anjels Ltd

bakery products - Cotswolds

The 190 square meter area had previously been screeded, and hence before any work could commence the floor needed to be fully prepared using a diamond grinding machine to create a key and clean the surface ready to take the new screed. The floor area is then hoovered to remove any dust and debris.

Once the existing surface was removed, a coat of Resdev Pumaprime DPM (Damp Proof Membrane) was applied before a 6mm Resdev Pumadur PU RT Screed floor in the clients chosen Green.



An additional DD polyurethane seal coat to the floor screed was added at the client request to make the floor easier to clean. A TF coating system was then applied to the existing coving to improve its appearance, sealing the area, and ensuring the coving met health and safety standards.