

STONHARD® | SPOTLIGHT

STONHARD SOLVES FLOOR PROBLEM FOR HIGH-VOLUME COMMERCIAL BAKERY



Problem:

Failing, flaking floor; potential to lose health inspection points

Product Solution:

Stonclad® UT

Scope of work:

Processing room, corridors, warehouse

Stonhard is focused on meeting the many demands food and beverage facilities face, such as high-traffic conditions, organic and chemical attack, and maintaining sanitary conditions. When a 24/7 commercial bakery required a long-term solution to overcome a failing floor, Stonhard had the right product to ensure long-lasting performance along with the installation capabilities to get the facility back up and running quickly. Important factors considered in selecting the proper flooring system were heavy forklift loads and forklift traffic, as well as product spillage during batch mixing that results in organic acids reaching the floor. Stonhard's Stonclad UT is a high-performance urethane mortar system with high strength and durability to support heavy loads and stand up to constant foot and equipment traffic. Stonclad UT is also resistant to organic acids and chemicals that

erode a floor. In addition, this flooring system protects against thermal shock and cycling associated with hot water washdowns. Following product selection, Stonhard removed the competitor's failing floor (installed only a year prior) and began the process of installing the new long-lasting urethane mortar floor. Due to the nature of this high-volume business, the company required Stonhard to meet a very tight deadline. Despite having to work in narrow areas around stationary equipment and having nearly 1,000 feet of joints to honor, Stonhard installers met the customer's date. When the project was finalized, the facility was back up and running and management was highly satisfied with both the new floor and the quick installation. The company stated interest in continuing to work with Stonhard for upcoming projects.