



PSC
Flooring Ltd.

industrial flooring contractor

Food Grade Flooring Bakery



Versatile flooring solutions for for the bakery industry

Retail Bakeries and Wholesale Bakeries, Including Gourmet Bakeries, Atrizan Bakeries, Wedding Cake Bakeries, Cupcakeries, Bread Shops, Pastry Shops and Cafe Bakeries.



Heavy duty & impact resistant



Hygienic & seamless



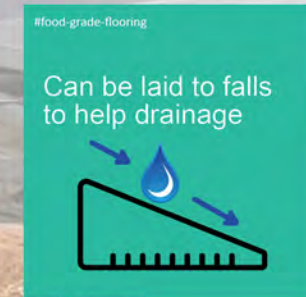
Thermal shock resistant



Anti-slip in wet areas

Heavy-duty polyurethane RT or HF screed applied at 6mm or 9mm is the normal choice for food & drink manufacture flooring because it is:

- **Hygienic and seamless** - does not support bacteria and microbial growth
- **Hard wearing and robust**
- **Totally Impervious** - able to withstand organic acids
- **Thermal shock resistant** - able to withstand direct temperatures up to 120°
- **Inbuilt anti-slip properties**
- **Can be complemented by coving**
- **Can be laid to falls to help drainage**



Anti-Slip Can be laid in falls

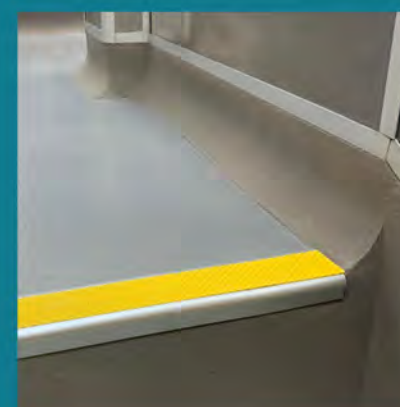
Wet production areas in the food processing industry can be subject to milk, grease, fat. Polyurethane resin screeds offer excellent slip resistance in the wet and can be laid to falls to help drainage helping to meet high health and safety standards.

Hygienic and seamless Can be complemented by coving

Coving is a seamless connection between the floor and the wall/vertical surface creating "one surface". The addition of coving allows the floor material to extend seamlessly up the walls – it is recommended that a 100mm high coving is added to food safe screed flooring to create a link between the wall to floor finish and equipment toe-kicks (toe kick/floor junctures).

#food-grade-flooring

Heat Resistant
- able to withstand direct temperatures up to 120° or up to 130° at 12mm.





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microbial growth

Food Grade Flooring

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- Thermal shock resistant
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Four Anjels Ltd

An award-winning bakery - new factory in Bishops Cleeve, Cheltenham

1354 sqm 6mm & 9mm RT Screed

The job involved thoroughly cleaning and preparing the new concrete floor surface edgework by diamond grinding system. Vacuuming clean all residues and dust and saw cutting 10mm x 10mm to door thresholds, around drains and gullies and perimeter of floor area and where necessary to toe in and anchor screed.

537 linear metres of exposed joints to new concrete needed infilling with moisture tolerant high build epoxy resin before the Resdev Pumaprime DPM Damp Proof Membrane epoxy resin primer, with heavy scatter of 0.7 to 1.2mm quartz aggregate.

A nominal 6mm heavy duty Resedv Pumadur RT polyurethane, textured, matt, in the clients chosen green was laid to the 1295 square metre main area. A nominal 9mm heavy duty Resedv Pumadur RT polyurethane, textured, matt, in the clients chosen red was laid to the oven area totalling 59 square metres. Once dry the existing expansion joints were recut, knock out and infilled with jointing compound.

The job was completed in 20 days working in and around other trades on site.

“Extremely pleased with the work carried out by PSC . The floor work has been carried out to a very high standard, with the workers on site being extremely helpful and site being kept tidy. Reasonably priced and got the job done efficiently to a high standard.

Antonios Bekiaroudis - Bekiaroudis Kebabs Ltd





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Drapers Bakery

Wholesale bread and confectionery products
Tewkesbury, Gloucestershire

465 sqm 6mm RT Screed

This busy commercial bakery gave a simple brief hard-wearing floor throughout, anti-slip yet easily cleaned, heat resistant. Upon inspection the floor had a few areas that needed repair and the moisture meter indicated that a DPM would be needed before laying a nominal 6mm heavy duty RT polyurethane screed - perfect for bakery use as its Hygienic and seamless as well as Thermal shock resistant with Inbuilt anti-slip properties.

The 465 square meter concrete floor was prepared using a diamond grinding floor surface preparation machine before localised repairs were carried out to the damaged concrete as required using epoxy mortar compound.

One coat of DPM (damp-proof membrane primer) was applied to ensure that any residual damp in the concrete would not rise. The nominal 6mm heavy duty RT polyurethane screed in the clients chosen Sahara yellow was then hand troweled across the 465 square meter floor.

The job was completed in just 5 days leaving this new production area ready to use.



Completed on time and in Budget, overall a great job by PSC Flooring.

Drapers Bakery





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The Oxford Bakery

Artisan bakery n Botley, Oxfordshire

206 sqm 6mm RT Screed

Multiple layers of failed floor paint were removed and the floor surface was thoroughly cleaned using a captive double headed diamond grinding floor preparation system. In addition, the job entailed a handheld total enclosed 110v diamond grinding machine for the edge work.

After vacuuming clean all dust and residue, 10mm x 6mm saw cuts were added to the perimeter of floor area. As well as, the door thresholds, around drains and gullies and where necessary to toe in and anchor screed.

206 sqm nominal 6mm heavy duty Resedv Pumadur RT polyurethane flooring system
A coat of polyurethane resin priming system with heavy scatter of 0.7 to 1.2mm quartz aggregate was applied to prevent rising moisture before the nominal 6mm heavy duty Resedv Pumadur RT polyurethane, textured, matt, in the clients chosen mid grey colour was laid.

The job was completed in just 4 days over the Christmas shutdown period.

“ PSC have completely transformed the bakery area floor. It is now so easy to use and keep clean. This industry is messy at the best of times so being able to clean down the floor easily is highly important to us.

Michal Sukiennik – Director The Oxford Bakery and Café Ltd





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