

Bodenberg 100-Floor for Food Industry

Definition

As non-cracking, anti-skid and overall floor, this Bodenbergr floor can be used for the protection of new construction or the repair of damaged floor. It can be used in food industry (Say the meat or milch processing), pharmaceutical industry, cold storage, logistic area or even heavy-mechanical processing floor.

Components

It is made of polymer emulsion, fine-distributed quartz and special admixture.

The primer, main course and top layer will be installed in sequence to reach 10mm thick. The compressive strength can be more than 60 MPa with temperature stability of -60~120°C. The floor is slip resistant and available in many colours such as red, green, yellow and grey.

Requirements for the concrete substrate

The substrate must be solid and compact; the strength must meet the design requirements, with minimum compressive strength of 25 MPa. The surface should be flat, with less than 3mm height difference in 2 m . The surface should be rough, clean, without contaminates, dusting cracking and voids and pits. The slope of the substrate is approximately 2%. The surface to be repaired should meet similar requirements.

Substrate treatment

The substrate must be clean. It can be cleaned with brushes, compressed air or industrial vacuum cleaner. Surface contaminated by oil, grease and chemicals must be treated properly.

Installation of Bodenbreg 100

1. The suitable temperature is 10-35°C and the installation should be avoided in windy, rainy days and under direct sunshine.
2. The surface should be rough treated and rinsed with high-pressure water to be kept wet but without hydrops. The primer will be installed thinly and homogeneously, and the main course of the polymer mortar will be then installed onto the wet primer (grout). The mixing ratio can be confirmed at the job-site under the updated environment and working conditions.
3. After spreading of the polymer mortar, it should be immediately pressed and floated. In case of bubbles, it should be punctured and pressured tightly.
4. 12-24 hours after the installation of the main course, the top coating will be rolled or sprayed.
5. If necessary, when the surface becomes not sticky, protection steps may be taken to use plastic films or sackcloth

Field of application

Meat processing and milch processing are the typical application, since it is mechanical resistant, temperature stable, safe and environmentally friendly.

Design for corrosion protection

Check list for corrosion protection is very important. The chemical stress, thermal stress, mechanical stress and other stresses are the preconditions for the correct recommendation. Following the operating conditions by the customers can guarantee the long-term service.

Properties

Corrosion protection. Bodenbergl is resistant to oxidizing agent and detergent commonly used in food industry. Bodenbergl is not affected by alkalis as caustic soda and potassium hydroxide. Blood, sugars, urine and greases do not affect the Bodenbergl.

Environmental friendly, hygiene and non-toxic. Bodenbergl fulfills all safety and hygiene requirements of the food industry. Excellent penetration resistance to avoid impregnation of oils and greases. Non-cracking to avoid bacterial growth. Non-toxic raw materials.

High mechanical resistance. Good impact and shock resistance. High abrasion resistance for the use of forklifts and trolleys with tires made of polyurethane, nylon or rubber.

Anti-skid. Surface with natural slip resistance, even when soaked with blood, oil, grease or water which guarantee the safety of people and production.

Easy to clean. All coverings and skirtings are installed with rounded edges, by means of special tools. This provides for easy application and easy cleaning when in service. Alkaline detergent can be used together with steam or hot water.

Temperature stability. -60~120 °C . The floor can be cleaned with steam or hot water to meet hygiene requirements. It can also be used in cold storages or other cold areas.

Easy maintenance. The repair can be executed in wet condition. It is trafficable after 24 hours and fully cured after 48 hours of installation.

Durability. The service life can be more than 10 years.

Cases



1. Workshop floor in a slaughterhouse



2. Floor to unload milk in the truck



3. Floor for weighing area

Application field



Meat-cutting workshop



Dairy production



Pharmaceutical workshop



Floor of cold storage



Milk unloading



Slaughter house

Standard colors for choice

