Tullamarine, VIC

Allied Mills Bakery



constructive solutions

PRINCIPAL CONTRACTOR Allsafe Coatings

CONTRACTOR Hutchinson Builders

June 2014

PRODUCTS

DATE

- Fosroc Nitoflor FC150 HP (replaces Durafloor HP)
- Fosroc Nitomortar 903 primer



THE PROJECT

Allied Bakeries recently opened its newly upgraded frozen bakery manufacturing plant at Tullamarine. The company spent more than \$21 million on the bakery upgrade to create a state of the art artisan bread line. The refurbishment works were completed in 12 stages, with the bakery remaining fully operational throughout the duration of the works - 24hours/day Monday to Friday.

PROJECT REQUIREMENT

- · To reprofile existing concrete floors at the site to provide a flat working surface suitable for a food manufacturing environment
- To provide protection for the bakery floor against materials used within the manufacturing process
- · To provide visual demarcation for different areas of the plant
- To provide a slip resistant floor surface suitable for the work activities within the bakery
- · To provide a very hard-wearing finished surface able to withstand high levels of foot and forklift traffic
- · Allow application to proceed whilst food manufacturing is still taking place on the site

THE SOLUTION

The Nitoflor range of industrial flooring products were the ideal solution for this project, meeting the project requirements and addressing all site specific issues. The contractor prepared the 2000m2 concrete floor, then re-profiled the floor using a thick 'scratch coat' of Nitomortar 903 epoxy binder with fillers. The floor was then primed using Nitomortar 903 prior to application of two coats of Nitoflor FC150 HP solvent-free, epoxy floor coating. A slip resistant aggregate was cast into the first layer of the coating to provide a hard-wearing, slip resistant trafficable surface. Nitoflor FC150 HP was supplied in various colours to assist with safety and provide demarcation for different work areas of the plant.

THE BENEFITS

The benefits of using the Nitoflor industrial flooring range for the application, included:

- · The existing concrete floor was re-profiled, making it fit for purpose as food manufacturing/warehousing
- · Provision of a long-lasting floor surface that is easily maintained with excellent resistance to chemicals and high volumes of foot and forklift traffic that will reduce maintenance required into the future
- · The system provided a slip resistant surface, in various colours, improving safety for plant and personnel
- · Nitoflor FC150 HP is also certified as non-taint around foodstuffs, allowing the coating to be applied in an operational food manufacturing plant

AU 1800 812 864 fosroc.com.au

NZ 0800 657 156 fosroc.co.nz

Parchem Construction Supplies Pty Ltd 1956 Dandenong Rd, Clayton VIC AUS 3168

Concrete Plus Ltd

150 Hutt Park Road, Gracefield NZ 5010

Fosroc, Nitoflor and the Fosroc logo are trade marks of Fosroc International. Limited, used under licence