



SIKA AT WORK

CRANSWICK FOODS, HULL

Location:	Hull
Project:	Cranswick Foods – Fast-cure flooring solution for butchery area
Client:	Cranswick Foods
Applicator/Contractor:	Grimsby Resin Flooring
Market Sector:	Industrial Flooring

Products Used:

- Sika® Ucrete® UD 200
- Sika® Ucrete® RG

CRANSWICK FOODS, HULL



Background

Cranswick Foods is a provider of fresh and processed food to various sectors within the UK, focusing on high-quality offerings such as fresh pork, gourmet sausages, premium cooked meats, traditional air-dried bacon, charcuterie, and sandwiches.

A flooring refurbishment project in the butchery area of Cranswick Foods' Hull facility involved several steps including the removal of previous finishes, thorough drying of the slab and mechanical preparation. Once the groundwork was completed the area was primed with Sika® Ucrete® PSC, and then a 9mm layer of Sika® Ucrete® UD 200 was applied.

The Challenge

With a significantly limited timeframe, the pressure was on for the refurbishment of the butchery area. All tasks had to be completed within a tight 14-hour window, commencing from Saturday at 5 pm until 7 am the next morning. This entailed flooring removal, preparation of existing slab and the installation of 180m² of Sika® Ucrete® UD 200, to ensure a swift return to normal operations and the return of traffic.

Our Solution

The flooring contractor, GRF, possessed extensive familiarity with the site and its working conditions, having built a strong rapport with Cranswick Foods' engineering manager. After consultation GRF expressed confidence in their ability to utilise its own equipment to remove any existing finishes, then dry and prepare the butchery area before installing the Sika® Ucrete® PSC and Sika® Ucrete® UD 200 fast flooring system at 9mm.

Any product name or reference reflects the Sika product name at the time of creation of this document and may differ from the product name or reference during past events.

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Within the 14-hour timeframe, GRF was able to complete several tasks. Removal of the existing floor took approximately three hours, followed by the drying and priming of the concrete slab with Sika® Ucrete® PSC, which was left to cure for three hours. Once the primer had cured, the GRF team then applied Sika® Ucrete® UD 200 within two hours and allowed it to cure for six hours at approximately 10°C. This timeline allowed Cranswick Foods' cleaning crew to commence cleaning the butchery area in time for production to resume.

Benefits

- Recognising that there was a problem in the butchery area Cranswick Foods did not have the luxury of time to close one of its vital production areas – the solution specified allowed the area to be returned to service without affecting on production.
- A fast-curing system with all the performance benefits of Sika® Ucrete® applied by a skilled and knowledgeable applicator was the perfect solution.

Projects facts at a glance

- Production had to remain uninterrupted.
- Over 700 m² of Sika® Ucrete® UD 200 installed in total.
- Area was returned to service within a 14-hour window.

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