



# SIKA AT WORK

## HYGIENIC FLOORING SYSTEMS AT PILGER BAKERY, BREITENBERG, GERMANY

FLOORING: Sikafloor® PurCem® HS-21, Sikafloor® MultiDur ES-24

BUILDING TRUST



# SIKA FLOORING SOLUTIONS FOR PILGER BAKERY, BREITENBERG, GERMANY

## PROJECT DESCRIPTION

With a history of more than 20 years in food industry, Manfred Pilger's bakery from Breitenberg near Passau is successful and has a total of six site offices in the region as well as four mobile stores that deliver to Austria. It also supplies products to numerous shopping centers, dining facilities, hotels, schools and hospitals in Lower Bavaria. To meet the growing demand in the market, Pilger Bakery built a new building in Breitenberg. This large modern bakery offers sufficient space for the manufacture of a wide range of goods and is designed for sustainability. The equipment of the production operation is environmentally perfectly specified according to the general sustainable concept of Pilger which will allow the excess heat from the bake oven to be sent to the floor heating system.

## PROJECT REQUIREMENTS AND SIKA SOLUTION

The floor coating has correspondingly high demands, first of which is that the warmth of the underfloor heating is to be delivered most effectively to the environment. The entire flooring system had to be both suitable for the construction of a floor heating system, and to be resistant to a higher residual moisture. In addition, a hygienic flooring system which is suitable for food industry is required. The techno-floor GmbH & Co. Flooring Management KG was entrusted with this sensitive mission. After examining the requirements of the floor two flooring systems supplied by Sika Germany GmbH were selected.

For the floor area in the production and cold storage area they selected a rigid surface epoxy based system, Sikafloor® Multi-Dur ES-24, according to OS 8. This flooring system is suitable for areas with normal to moderately severe stress on concrete and cement screeds. It is also slip-resistant, abrasion resistant and has easy clean surface.

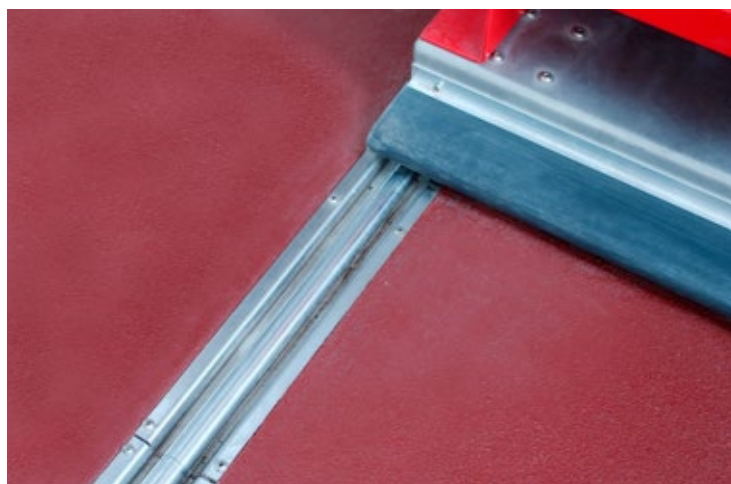
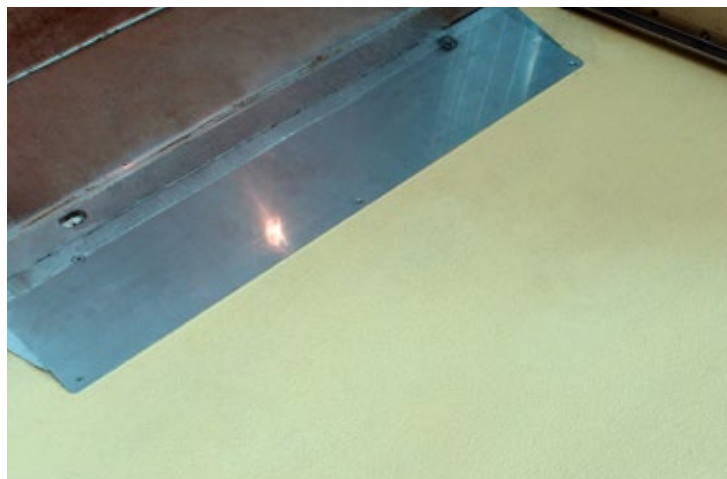


As to the floor area in immediate vicinity of the large ovens additional features were required: due to the strong heat during the baking process, an extremely heat tolerant, hygienic flooring system is required. Proven to be ideal for this, Sikafloor® PurCem® HS-21 with high chemical, mechanical and thermal resistance was applied. It is a heavy-duty resistant, multifunctional floor system that has years of proven records for use in sensitive areas such as production of the food industry.

Specialist companies appreciate the simple system configuration and the ease of on-site application. In general, no primer is required, so that the coating is done in one step. The system adheres well to wet surfaces and maintains its strength even after a short time, which helped to shorten the whole construction time. After only five months of construction, the new large bakery could start its operation. The customer is very satisfied with the flooring system.



# SIKA FLOORING SOLUTIONS FOR PILGER BAKERY



## PROJECT PARTICIPANTS

Project owner: Pilger Bakery

Contractor: techno-floor GmbH & Co. Flooring Management KG

Sika organization: Sika Deutschland GmbH

Our most current General Sales Conditions shall apply. Please consult the most current local Product Data Sheet prior to any use.



**SIKA SERVICES AG**  
Tüfenwies 16  
CH-8048 Zürich  
Switzerland

**Contact**  
Phone +41 58 436 40 40  
[www.sika.com](http://www.sika.com)

**BUILDING TRUST**

