

# BELZONA REBUILDS BAKERY FLOOR

ID: 1587

**Industry:** General Industry  
**Application:** FPA-Floor Problem Areas  
**Substrate:** Concrete  
**Products:** \* Belzona® 4131 (Magma Screed) ,  
\* Belzona® 2221 (MP Fluid Elastomer) ,

**Customer Location:** Bakery, Northern Ireland  
**Application Date:** August 2009

## Problem

Oils, flour and cleaning water were going under the dough mixing machine. Falls needed to be created to enhance drainage and ease of cleaning in this hygiene area.



## Photograph Descriptions

- \* Floor problem area ,
- \* Floor area after cleaning and abrasion ,
- \* Belzona Conditioner being applied ,
- \* Floor area screeded with Belzona® 4131 ,

## Application Situation

Floor area around dough making machine.

## Application Method

Application was carried out in accordance with Belzona Know-How System Leaflets FPA-1 & 6. A flexible seal using Belzona® 2221 was included to absorb the machines vibrations and to prevent foodstuffs from going under the machine.

## Belzona Facts

The machine was fully operational again next afternoon, preventing any trouble with production. It has led to a number of repeat floor repair works, all using Belzona® 4131 to provide a clean, safe working surface.

For more examples of Belzona Know - How In Action, please visit <https://khia.belzona.com>

ISO 9001:2015  
FS 695214  
ISO 14001:2015  
EMS 695213

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manufactured under an ISO  
9000 Registered Quality  
Management System.

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