

# BELZONA PROOFING BOX FLOOR FOR SUPERMARKET

ID: 159

Industry: General Industry

Customer Location: One of the Largest Supermarket Chains  
in St. Louis

Application: FPA-Floor Problem Areas

Application Date: Summer 1990

Substrate: Concrete

Products: \* Belzona® 4111(Magma Quartz),

## Problem

The proofing boxes in the bakeries is where bakery products are put to cause the dough to rise. Temperature is held at 100°F. Repairs required a U.S.D.A. approved food safe product.



## Photograph Descriptions

- \* Partial application showing damaged concrete ,
- \* Completed application of proofing box ,

## Application Situation

Proofing box floors

## Application Method

The application was carried out in accordance with Belzona Know-How Leaflet FPA-1.

## Belzona Facts

These bakeries run 24 hours a day. One reason Belzona® 4111 was chosen is it has no offensive odor. The repair started around noon and finished by 2:00 p.m., allowing plenty of time for the Belzona® 4111 to cure before the next scheduled bakery shift at 2:00 a.m. the next morning. No odor was detected at 2:00 a.m. A total of 12 store proofing boxes were done.

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

Belzona products are  
manufactured under an ISO  
9000 Registered Quality  
Management System.

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