

Project:

Expansion and upgrade of
production halls

Location:

Utzenfeld

Project completed:

2006

Owner/s:

Konfitürenmanufaktur Alfred
Faller GmbH

Market sector:

Food Industry

Products used & amounts:

Ucrete UD200

Total floor area: 4000 m²

Faller Konfitüren

Thermal resistant Ucrete flooring



Our reference in Utzenfeld (Germany): Faller Konfitüren

The background

The company Faller Konfitüren was founded in 1913 and soon expanded beyond being a local supplier of marmalade and jams because of the popularity of its products. An expansion in 1998 was rapidly outgrown and in 2006 a further extension, rebuild and modernisation was undertaken with 2000 square metres of production and a further 2000 square metres of warehouse, storage and administration areas.

The challenge

The production of marmalade and jams involves heating sugar and fruit mixtures to high temperatures. Not only are they hot, but the specific heat of such mixtures are extremely high which makes even relatively small spillages extremely aggressive to floors. Add to this the hot water and steam cleaning employed to clean the vessels in wash bays as well as floors in general, then it is clear that the floors employed need to have high temperature and thermal shock resistance. Together with the aggressive fruit acids to be encountered this environment requires a special kind of floor.

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Faller Konfitüren

Thermal resistant Ucrete flooring



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Our solution

A Ucrete flooring solution was the obvious choice given the demands of the environment for both temperature and organic acid resistance while providing a hygienic safe and attractive floor finish.

Following consultation with the client Ucrete UD200 was chosen to give the right degree of slip resistance combined with the required temperature resistance. Around the cooking areas a 9mm Ucrete UD200 specification was chosen.

Ucrete flooring is non-solvent and is non-tainting so does not affect the taste of food stuffs even during application. It has a Gold Indoor Air Comfort certifications from Eurofins demonstrating that it meets all European emission standards.

The customer's benefit

- Through the temperature, chemical and mechanical resistance of Ucrete flooring a maintenance free long lived flooring solution has been achieved.
- Temperature resistance up to 130 °C.
- A light slip resistant profile is offering the best compromise between ease of cleaning and safety underfoot.
- The chosen flooring solution is dense and impervious, with a minimum of joints and cleanable to the same standard as stainless steel. It Conforms to IFS standards and is certified for use in facilities running HACCP food safety systems.

Projects facts at a glance

- Modernisation and expansion of production capacity due to the growing popularity of Faller jams and marmalades
- Target was to create a modern, environmentally friendly production site meeting the latest food technology requirements achieved in full
- 2,000 m² production hall
2,000 m² warehouse storage and administration areas

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