

Premier Floor Solution from Flowcrete for C&K Meats

A striking new Flowcrete floor has been installed throughout a new processing plant for a family-owned wholesale and catering meat production company.

Quality and hygiene were important considerations for C&K Meats, of Eye in Suffolk, who are renowned for producing high class meat products. A hardwearing floor finish was needed for their new premises that would stand up to the rigours of a meat production plant, while remaining hygienic and slip resistant.



Robust and easily maintained, Flowcrete HF was the ideal solution, having a seamless finish with coving to prevent dust and bacteria from collecting, as well as being tolerant to steam cleaning and fulfilling all the health and safety needs for the food and drink industry.

3000 square metres of Flowcrete polyurethane screed with HF coving, with 1,500 square metres in Red and 1,500 square metres in Blue, throughout the meat processing area.

C&K Meats were so pleased with the result that they chose the same floor for the second phase of the development in a new abattoir area.

Richard Brinkley of Saracen UK Ltd, who managed the overall project said: "Installation of the floor had to be co-ordinated with other trades operating on the site at the same time."

September 30, 2010

Flowcrete UK Ltd

The Flooring Technology Centre, Booth Lane, Moston, Sandbach, Cheshire CW11 3QF

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