

Case Study: Seamless Flooring Systems

Durable Flooring Extension for Chilled Packing Area

Client: Leading Food Producer

Project: Extension to Chilled Packing Area

Product Used: Resdev Pumadur HF

Area Coverage: 350 sq m

Completion: June 2026

Project Duration: Four days

The existing substrate was mechanically prepared using totally enclosed shot blasting to remove contaminants and create a clean, textured surface suitable for coating adhesion. A polyurethane primer was then applied to enhance bond strength between the substrate and the new flooring system.

Once preparation works were complete, a 6mm heavy-duty polyurethane screed was installed across the 350 sq m extension area. The seamless, slip-resistant finish was specifically selected for its suitability within food production and chilled processing environments.

The project was completed within a four-day programme, ensuring minimal disruption to the client's operations.

Client Requirements

A leading food producer required a durable, hygienic and temperature-resistant flooring solution as part of an extension to its chilled packing area. The environment operates at low temperatures and is subject to a rigorous cleaning regime, as well as regular forklift truck traffic.

Although the existing concrete subfloor remained structurally sound, signs of wear had begun to appear, making a complete flooring restoration necessary. The client required a flooring system capable of withstanding thermal shock, frequent sanitisation and heavy operational demands while maintaining high hygiene standards.

Overview of Works

Following a detailed site assessment, Zenith specified a Resdev Pumadur HF polyurethane screed system to meet the client's operational and environmental requirements.

Feature	Benefit
Shotblasted substrate	Enhanced adhesion properties
Polyurethane primer	Improved bond strength
6mm polyurethane screed	High impact and wear resistance
Seamless finish	Improved hygiene and cleanability
Thermal shock resistance	Suitable for chiller environments
Chemical resistance	Able to withstand regular cleaning and sanitising

Further details can be found on the following page.

Outcome

The completed flooring installation delivered a robust, hygienic and long-lasting solution tailored to the demands of a chilled food packing environment.

The shot blasted substrate and polyurethane primer provided excellent adhesion and bond strength, while the 6mm polyurethane screed offers exceptional impact resistance, durability and resistance to wear from forklift traffic.

The seamless finish supports hygiene and ease of cleaning, while the system's thermal shock and chemical resistance ensure it can withstand both low operating temperatures and regular cleaning and sanitising procedures.

This project demonstrates Zenith's ability to deliver specialist flooring solutions for food production environments where hygiene, durability and operational performance are critical.

Contact

For more information, please call us on 024 7668 7167 or email info@zenithcontractservices.co.uk

During Prep



During Prep

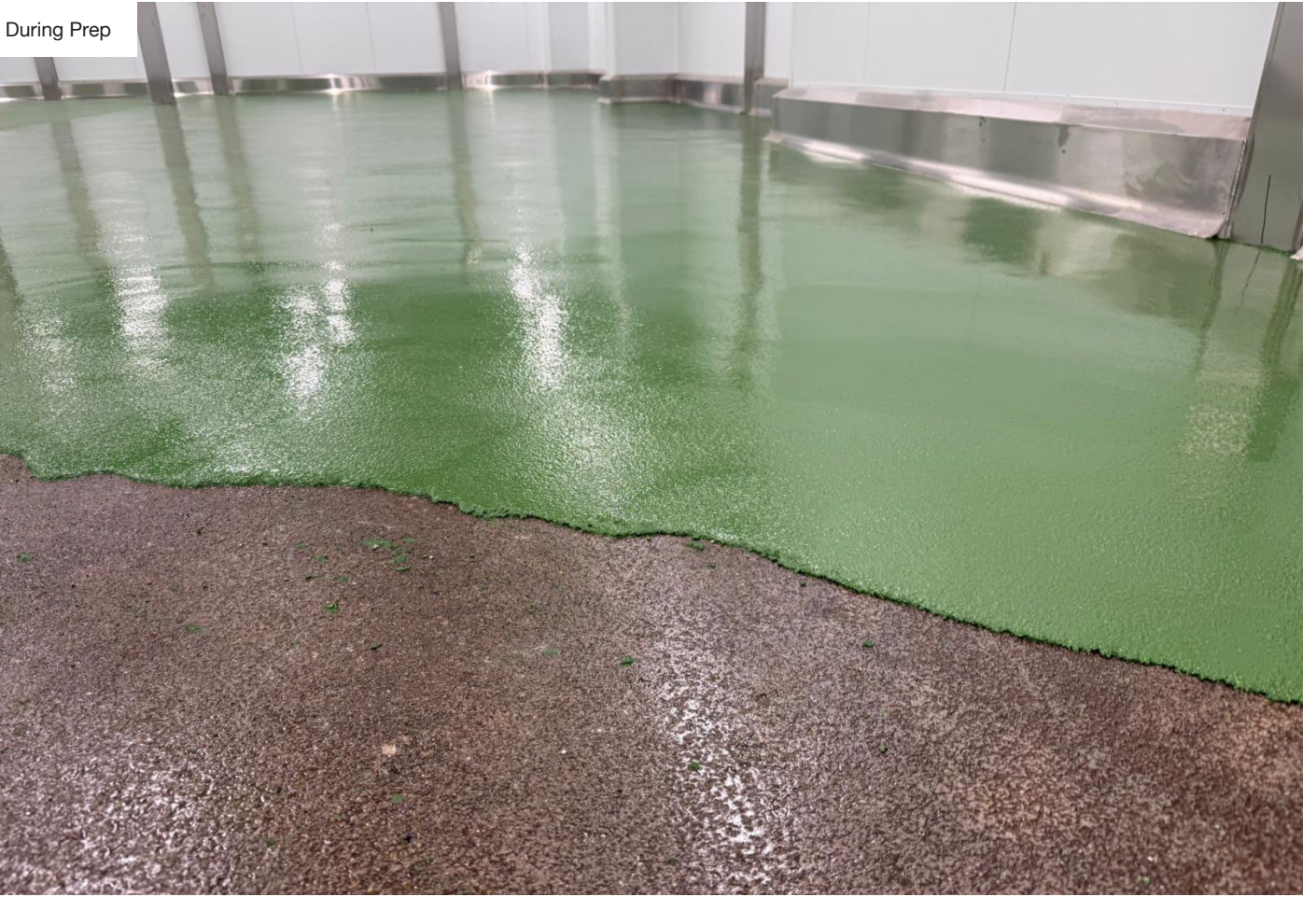


After



Further images can be found on the following page.

During Prep



After

