



## Bay Valley Foods Installation

### The Challenge

With 18 manufacturing facilities Bay Valley Foods is the largest pickle and pepper supplier in the US and one of the leading providers of private label foods in North America. When their Chicago pickle facility was in the market for a new floor coating Plant Manager Phil Rodriguez contacted Thermal-Chem. They had a 5,000 square foot area that had a coating that was delaminating and popping up. The area saw a lot of heavy fork truck traffic moving pallets of raw and processed pickles. The concrete was constantly cold and wet and required daily sanitation using high temperature water to clean and sanitize the area. They required a coating that could withstand thermal shock, chemical attack, and heavy traffic, while being easy to clean and sanitize.



### The Solution

Due to harsh conditions, the only long-term solution was Thermal-Chem's polyurethane concrete floor system. ThermalCrete applied at 1/4" thickness, is a three component, polyurethane-cementations floor system ideally suited for heavy duty food industry needs. It provides unsurpassed thermal shock protection, excellent chemical resistance, and ability to withstand heavy impact and abrasion. The rapid cure system has no odor to greatly reduce downtime and cause a minimal amount of disruption to daily operations. The contractor had a long three day weekend for removal of the old coating, floor preparation, and the application of the base and top coat system. The existing coating needed to be completely removed and the concrete was scarified in two directions to provide the correct profile to ensure a tenacious bond. It was applied with a gauge rake and then spike rolled to aid in the self leveling and help remove air which may have become entrapped in the coating and then it was broadcast to rejection with silica sand. Lastly the ThermalCrete Top Coat was applied with a roller at about 160 square feet per gallon.

### The Result

The final result was the heavy duty food grade flooring system that Bay Valley Foods had hoped for. It met or surpassed the specific production floor requirements, while providing a safe walking surface.

