

SIKA AT WORK FOODMET, ANDERLECHT, BELGIUM

FLOORING: Sika® Ucrete® DP10



HYGIENIC AREAS OF THE NEW COVERED FOOD MARKET





PROJECT DESCRIPTION

Project name: Foodmet - Abattoir d'Anderlecht

Location: Anderlecht Size: 2737m²

Foodmet is a covered food market as part of the modernization and expansion of the slaughterhouses and weekend markets at the historic and partially listed site of the Anderlecht Slaughterhouses. An elegant and geometric design of a succession of pillars. Under the concept "Monument for an Open Society," the architectural firm ORG - Organization for Permanent Modernity was nominated for the 15th Venice Architecture Biennale. On the ground floor of this covered market, you find 45 food shops, including 17 butcher shops.

PROJECT REQUIREMENTS

A functional and robust coating suitable for butcher shops, underlying workshops, and corridors leading to them. A safe flooring covering that complies with the hygiene standards required in the food industry, resistant to impurities such as meat residues, blood, fats, and aggressive chemical constraints. A flooring covering that withstands the impacts of high temperatures, can bear intense traffic of heavy loads, and is easy to maintain.

Any product name or reference reflects the Sika product name at the time of creation of this document and may differ from the product name or reference during past events.

Our most current General Sales Conditions shall apply. Please consult the most current local Product Data Sheet prior to any use.









SIKA SOLUTIONS

Sika® Ucrete® DP10 was chosen to meet the requirements, offering exceptional resistance to mechanical, chemical, and thermal stresses. The coating provides a safe working environment with its anti-slip properties, ensures hygiene standards compliance, and is environmentally safe. Additionally, it offers durability against chemicals, thermal loads, and heavy mechanical loads, reducing maintenance costs and downtime.

The chosen coating ensures safety with its anti-slip properties and maintains hygiene standards, meeting HACCP regulations. It's environmentally safe and offers durability against chemicals, thermal loads, and heavy mechanical loads, reducing maintenance costs and downtime.

PROJECT PARTICIPANTS

Project Owner: NV Abattoir

Applicator/Contractor: Procotech/M.Delens Bruxelles
Designer/Architect/Specifier: ORG Permanent Modernity