



## PROJECT PROFILE

**PROJECT:** Bakery Wall Protection

**LOCATION:** United Kingdom

### THE PROBLEM

A hygienic and sterile environment is critical in any bakery. The client had been experiencing problems which had resulted from the use of wall cladding. The photograph shows the nature of these problems.

A solution was sought which would meet the stringent hygiene requirements laid down by health inspectors and provide a high degree of impact resistance.



### THE SOLUTION



The cladding was removed and the wall surfaces were prepared by means of a fungicidal and power wash.

The Thortex system used in this bakery was Uni-Tech GP Primer and Wall-Tech CSM (incorporating surface tissue) followed by Wall-Tech WB as an overcoat.

Wall-Tech CSM offers a high impact resistant finish and is designed for use with Wall-Tech WB to provide a hygienic, reinforced, easy to clean system which is food safe.