

Jenkins, Bakers of Distinction since 1921
Kemtile, Flooring Contractors of Distinction since 1979.

Kemtile have just completed extensive work at David Jenkins Ltd, Bakery, in Carmarthenshire. They laid 350 sqm of Ucrete polyurethane concrete flooring UD200 in red to a new basket wash area. The area was formed by laying a polymer concrete screed to falls to gullies. This was then overlaid with a 6mm thick application of Ucrete UD200. Ucrete was also used on the equipment store floor where it was applied directly onto the original concrete.

Kemtile also installed 100mm high epoxy wall skirting with a plastic birds beak profile at the top. All expansion joints through from the sub floor were followed through the floor where they were filled with Ucrete Masterflex expansion joint compound.

Keith Sutton, of Project Managers Food Factory Design, told us. "All the work was carried out very professionally with minimum disturbance to the client. It was done very cleanly, on time and on budget. I would certainly recommend them to other clients".

Kemtile Limited have over 25 years experience supplying hygienic floor and wall finishes to the food, drink and pharmaceutical industries. In this area Kemtile, and the materials producers who supply them are, leaders in their field. Kemtile are known throughout the food and drink industry for their quality of workmanship, attention to detail and customer service. Kemtile have been providing hygienic flooring systems to food manufacturing facilities since 1979; they understand this industry, respect its constraints and appreciate its specific needs. Kemtile have worked for almost every major brand in the food and drink industry.

When your manufacturing facility demands the highest hygiene standards, in a hurry and at a time to suit you contact Kemtile on 01925 763045, email all@kemtile.co.uk or for more information go www.kemtile.co.uk