

Kemtile and Kagetec at Christmas



Kemtile completed a project at Jessie Oldfield Bakeries Ltd Trafford Park, Manchester in the 2005/2006 Christmas shutdown. They replaced a 20 year old floor with 300sqm of Kagetec tiling system using hexagonal tiles. They also installed a drainage system and refurbished mixing room and wash area floors.

Jesse Oldfield Bakery is part of Interlink Foods Plc. Steve Wall, General Manager Inter Link Foods Plc, told us, "Kemtile has carried out complete floor installations and repairs at a number of the Inter Link Foods sites, the quality of work and planning has been excellent, the costs have been competitively priced, and all work has been completed within the challenging time constraints required by the business."



If your facility needs refurbishment and you can't possibly shut down - contact Kemtile. Kemtile can work alongside operating production lines with screens to preserve your high hygiene standards or they can come in when your factory

closes for its annual break or a bank holiday. Do contact Kemtile in plenty of time; national holidays such as Christmas get booked up early.

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 offer both ceramic and seamless flooring with Ucrete and Kagetec and so they are one of only a handful of companies who can advise you on the best system for you without bias.

Kemtile is your one stop shop for building a hygienic manufacturing facility. For more information visit the website at www.kemtile.co.uk or phone 01925 763045.

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This release was issued on behalf of Kemtile by JBK Marketing Ltd. For more information email judi@jbkmarketing.co.uk, phone +34 626 337 503 or fax for the attention of Judith Mossad to 01925 763381