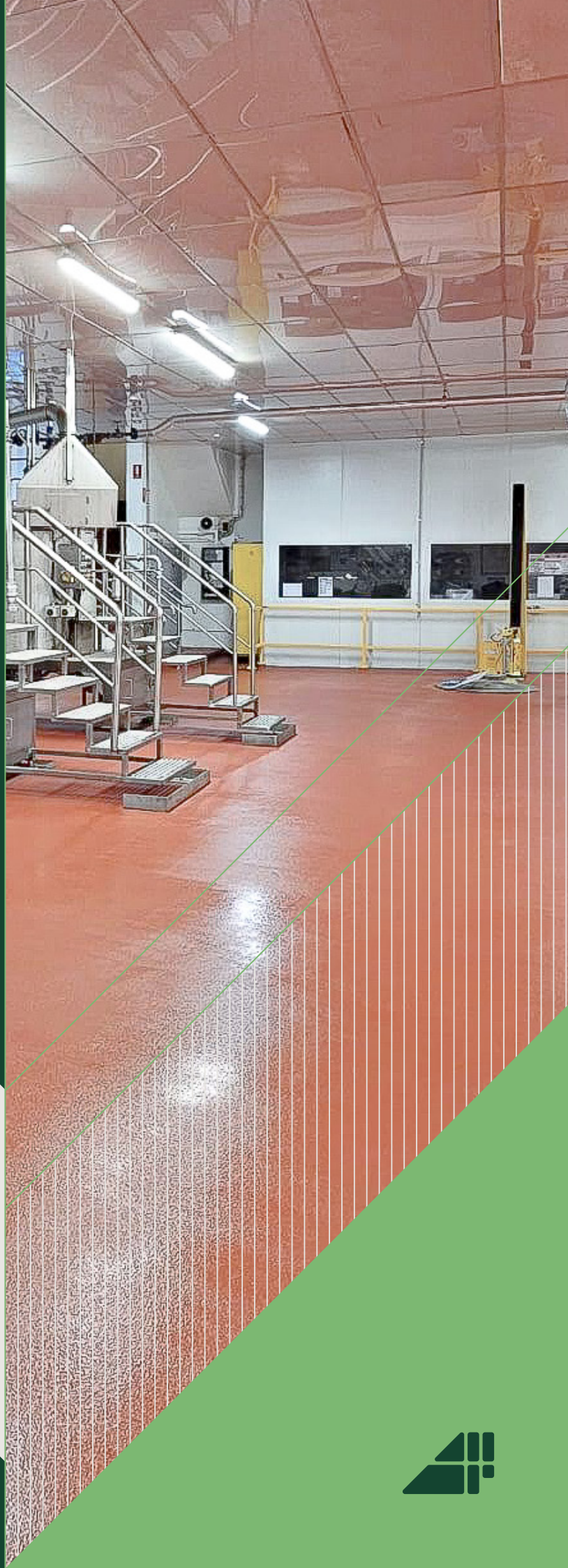


# CASE STUDY

PROJECT

Commercial Bakery,  
Western Sydney, NSW



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## CASE STUDY

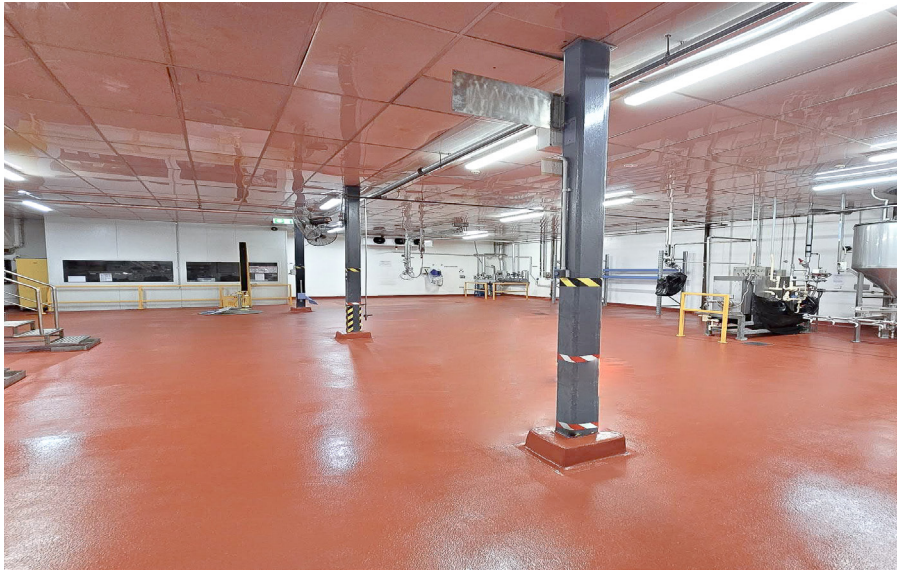
# Commercial Bakery, Western Sydney, NSW.

INDUSTRY	BAKERY PRODUCT MANUFACTURING	
LOCATION	WESTERN SYDNEY, NSW	
PROJECT	FLOORING UPGRADE OF FATS BUILDING	
PRODUCT	STERIFLOOR STÄRKE	
AREA	410M2	- FLOORING
	100LM	- COVING

This commercial bakery in Western Sydney, NSW, known for its muffins, pies, and other baked goods, has recently undertaken a significant flooring upgrade in its Fats Building. Established with a reputation for quality and excellence, this bakery continues to thrive in the competitive food industry.

In a move to enhance its production environment, the bakery upgraded 410 square meters of flooring using the SteriFloor Stärke system. This food-grade, premium polyurethane cement flooring solution is designed for high-wear, heavy-traffic environments, ensuring durability and hygiene. The project also included the installation of 100 linear meters of coving, further contributing to a seamless and sanitary workspace.

Bringing their specialized industry knowledge to the table, Allied Finishes provided expert advice and services for this upgrade, delivering outstanding results. This collaboration highlights Allied Finishes' unwavering dedication to excellence and the prosperity of their clients within the food production sector.



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