

Bolidtop systems often repeat themselves



The [food industry](#) in the Netherlands and in other developed countries has to comply with strict legislation concerning hygiene and high standards of functionality. The industry is well aware of this. Anyone who falls short during inspection, can expect sanctions or even temporary or permanent closure. All this was not unfamiliar to Bolidt either, so we did not take long to start developing flooring systems that were constantly updated to comply with the most recent legislation and meet the latest requirements. More than that, they are also HACCP approved. This has been achieved, which is very positive, but what has been worked out in theory, still needs to prove itself in practice as well. After all, Bolidt wants each [system](#) to fulfil its purpose in every respect, including customers being satisfied. This is by no means an easy challenge. In addition to legislation there are also individual wishes regarding functional properties that need to be considered. While one customer works with heavy machinery and, therefore, needs a flooring system that can withstand heavy loads, another needs an extremely hard wearing and perfectly even system for an area with high volumes of trolley and forklift traffic.

So, how do the flooring systems from Bolidt perform in real-life conditions in the industry? Very well! Fortunately, this is what the results of various [projects](#) have shown. If anything is a good indicator of their success, it is repeat business. Party & Catering Service De Indische, KLM Catering Services at Schiphol Airport and sliced meat supplier Groot Conserven, for instance, are extremely enthusiastic about Bolidt's systems, rather than merely satisfied. These three companies all had [Bolidtop](#)[®] flooring systems installed by Bolidt in the nineties and the flood of praise has never dried up. Now, fifteen to twenty years later, all three of them have placed new orders with us. More than that, they also asked Bolidt to renovate or replace flooring systems that have been installed in the past, so that these will also last for many years to come. When something like that happens, you can be sure that someone is satisfied and that makes Bolidt spontaneously jump for joy! The interesting thing at Groot Conserven is that this company runs a 7 days a week, 24 hours a day operation. Not to mention the fact that the flooring is heavily used and has to withstand heavy loads, about three times more than at companies with regular business hours. The actual age of the flooring is 15 years, but due to the continuous heavy use this equals about 45 years! In all this time, both the functional properties have remained intact and HACCP requirements were met. As it happens, the flooring in almost all of these cases is the extremely durable Bolidtop[®] 700 with accurate, hygienic floor to wall transitions and in case of the newer versions also with collision protection. A system that strengthens the food industry with perseverance and reliability. Exactly in line with the theory!

