



Gourmet concrete

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Gourmets and connoisseurs of Italian cuisine are well acquainted with the famous Grana Padano cheese. It is thus of particular interest when a well-known cheese producer in Fiorenzuola D'Arda (Piacenza) builds Europe's largest storage and logistics centre for Grana Padano and uses RECKLI individual formliners to shape its concrete façades. Since the centre is also available to other cheese producers, this is a significant reference with an important role in this market. The architects' studio Scognamiglio & Solenghi has thus not only restricted itself to the technological utility of the building, but has also attached particular significance to its individual character. Against this background, the architect Alberto Scognamiglio has designed a building in which particularly the unusually structured façades immediately catch one's eye. They act like a business card and give the centre a personal touch.

The almost unlimited creative opportunities which concrete opens up for the designer on account of its plasticity, in conjunction with flexible RECKLI formliners, become particularly clear here. As well as 180 different standard structures from the RECKLI catalogue, RECKLI can also implement special, individual designs.

In this case, the architect has designed a pattern which to a certain extent repeats the consistency of Grana Padano cheese: horizontal, broken ribs with circular recesses in the concrete. The diameter of the latter corresponds exactly to the shape of Grana Padano cheese.

Discreet reference is thus skilfully made to the product stored in the centre. Interesting

lighting effects can be seen during the day, depending on the way the sun is shining, while a specially designed lighting system also gives the façades a certain dominance at night.

The responsible concrete precasting plant RDB in Pontenure (Piacenza), which has many years of experience in the use of RECKLI formliners, was closely incorporated in the planning of the project and thus, for example, produced the first prototypes in the initial phase.

RECKLI supplied the elastic One Off formliners for the production of the 180 concrete elements with a total surface area of approx. 5000 square metres. In accordance with the requirements of the architect, the RECKLI mould and pattern makers first produced a master with the dimensions of 9 m x 1.5 m, on which four elastic formliners were then cast. RDB placed two formliners beside each other on the production benches, so that two façade elements sized 9 m x 3 m could be produced every day.

Here too, RECKLI formliners guaranteed a high level of cost-effectiveness on account of their reusability. Their elasticity allowed the concrete elements to be released without breakages, and the release agent used, RECKLI Stripping Wax TL, not only made it easy to release the elements but also guaranteed a perfect, homogeneous concrete finish.

Gourmet cheese and concrete, who would have thought of this relationship before?



