

Food Tech Designing & Building

Innovative & Efficient Food Facilities

Food Tech specializes in the planning, engineering and construction of process plants and warehouse/distribution centers for the food, beverage, grocery, food service, and public refrigerated warehouse industries.



Our Services



Our engineers incorporate the most **energy-efficient and environmentally sustainable materials and systems** into our **facility designs**. We can design your project to any Green standard.



Food Tech specializes in the **design and construction** of process plants and warehouse/distribution for manufacturers, food service distributors, wholesalers/retailers, 3PLs and public refrigerated warehouses.

Engineering services can be performed independently, or joined together with our construction group for a single-source, turn-key, design-build project approach.

Consider us a **technical extension of your staff**, with a shared commitment to build high quality facilities on time and on budget—providing the production efficiencies your operation requires.

Facility Planning & Feasibility Studies

- › Item/inventory/movement based design year sizing
- › Material handling design
- › Process programming
- › Strategic logistics network analysis
- › Site master planning
- › Architectural programming and preliminary design
- › Estimating/Scheduling

Architecture/Engineering

- › Industrial engineering
- › Civil engineering
- › Architecture
- › Cold storage insulation design
- › Structural engineering
- › Mechanical engineering
- › Electrical engineering
- › Refrigeration engineering
- › LEED “Green” design

Construction

- › Design-Build
- › Construction management
- › Project management



Examples of Our Project Experience

Grocery Distribution

1,000,000 SF New Full Line
Distribution Center, Texas

- › Dry storage, +55/45/34°F produce, +34°F dairy/deli, +28°F meat/seafood, -10°F frozen food, -20°F ice cream
- › Modified “L” shape for combo truck loading
- › Computer controlled ammonia refrigeration
- › Pressurized banana ripening rooms
- › Truck maintenance/fueling facility

Food Service Distribution

340,000 SF New Full Line
Distribution Center, South Carolina

- › “L” shaped building to segregate auto/truck circulation and improve operational efficiency
- › Dry storage, +55/45/34°F produce, +34°F dairy/deli, +28°F meat/seafood, -10°F frozen food, -20°F ice cream
- › +34°F refrigerated dock, 80 ft deep, total of 42 shipping/receiving doors
- › Regional sales/operations/distribution offices, test kitchen and vehicle maintenance/fueling
- › Computer controlled central ammonia refrigeration system

Cold Storage Warehouse/ Distribution Center

100,000 SF Automated
Freezer Expansion, California

- › 60' tall freezer with ASRS for automated full pallet put-away & let-down
- › New docks, battery charging & employee areas
- › Expanded central ammonia refrigeration system
- › Photovoltaic “solar panels” on roof for reduced energy usage

Freezer Warehouse

20,000 SF Freezer Addition, Massachusetts

- › New -20°F ice cream storage freezer
- › New engine room
- › Ammonia refrigeration system expansion/upgrades
- › Penthouse air units
- › Employee fitness center

Dairy Process Plant

100,000 SF Powdered Milk Plant, New York

- › Raw milk receiving
- › 120' tall GEA dryer
- › Bulk powder storage and warehouse
- › Concrete wall panels

USDA Process Plant

70,000 SF Frozen Meat/Poultry
Process Plant, Arkansas

- › State of the art fry/bake process technology
- › Mechanical spiral freezers
- › USDA/HACCP compliant design
- › Storage freezers, coolers and refrigerated dock
- › Central ammonia refrigeration system

Frozen Food Process Plant

100,000 SF Frozen Dough
Plant, Pennsylvania

- › State of the art frozen dough process plant
- › Two spiral freezers rated for 18,000 lbs/hr
- › Automated palletizing
- › Central ammonia refrigeration system

Fresh RTE Food Process Plant

65,000 SF RTE Fresh-Cut Produce
Process Plant, Indiana

- › Hi-Care/Lo-Care separation
- › HACCP/SQF compliant
- › European automated process equipment
- › Ammonia refrigeration
- › Hygienic air handlers for make-up air after sanitation, positive pressure & filtration



Food Tech

Designing & Building

Innovative & Efficient Food Facilities

Harnessing the Power of a Fortune 500® Leader

A Fortune 500® company, EMCOR Group, Inc. (NYSE: EME) is a leader in mechanical and electrical construction, industrial and energy infrastructure, and building services. With unmatched experience, broad reach, and local execution, EMCOR Group specializes in planning, installing, operating, maintaining, and protecting the sophisticated and dynamic systems that create facility environments. This includes systems such as electrical, mechanical, lighting, air conditioning, heating, security, fire protection, and power generation.

EMCOR works in virtually every sector of the economy for a diverse range of businesses, organizations, and public sector clients. Combining the strength of an industry leader with the knowledge and care of over 170 locations, the 33,000+ skilled employees of EMCOR have undertaken and completed some of the country's most ambitious projects.



Safety is Job #1.

EMCOR's safety performance consistently remains strong year after year with a current rate that surpasses competitors 60–75% and ranks 66% lower than the Bureau of Labor Statistics industry average.

(Source: Bureau of Labor Statistics Industry Average for Specialty Contractors NAICS 238, 2012-2017)

FT 190912

How can we help you?

www.foodtech.com
emcor_info@emcor.net
781.261.9700

200 Ledgewood Place, Suite 200
Rockland, MA 02370

