



Upfront Planning Studies for Your Food Facility Projects

Reducing or eliminating redundant or unnecessary activities is an effective way to increase productivity while lowering costs. Food Tech's facility planning services help you do just that.

We assess several critical areas to help us understand your facility's needs, such as the life expectancy of your current facility, the size of your facility based on current and future needs, the timeline for your facility's completion, and the anticipated ROI. We then use this insight to create a full range of valuable facility planning and management services to help make your project a success.

Our Complete Facility Planning Solutions Include:

- » Feasibility studies
- » Facility sizing/process programming
- » Site/Facility selection
- » Master planning and preliminary design
- » Estimating/Scheduling

Feasibility Studies

Our feasibility study is an upfront evaluation of your entire operation to help you define current and future goals and needs. This helps you explore possible courses of action while avoiding costly missteps during construction.

We examine several crucial aspects of your operations, such as your current manufacturing methodology, how changes will impact existing operations, and whether expansion or renovation fits your needs, just to name a few.

Facility Sizing/Process Programming

Our methodical engineering approach and innovative architectural and preconstruction services address areas such as site flow, parking requirements, dock door accessibility, storage and support equipment needs, and more, all to help ensure the facility we deliver is precisely what you need to succeed.

Site/Facility Selection

When it comes to choosing the right location, Food Tech considers items such as labor availability, tax liabilities, logistical concerns, and competitor identification in our holistic site selection approach.

Our years of experience and understanding of food facility planning can help you choose the best possible site for your facility.

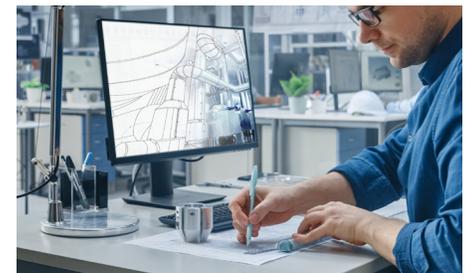
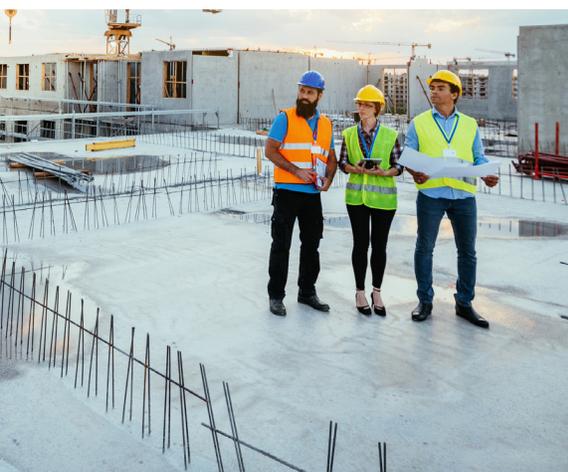
Master Planning and Preliminary Design

Our team of professional architects, engineers, and project managers help you define the requirements of your food facility construction project through master site planning and preliminary design. We'll help identify the design parameters and constraints that can help keep construction on-time and on-budget.

Estimating/Scheduling

For many food companies, getting a new product to market fast is key to their growth and profit, which is why all of Food Tech's services are designed to speed up the overall timeline and eliminate redundancies. Our professional estimating and scheduling solutions optimize project timelines, helping you save time and increase profitability.

Contact us if you are in need of a facility planning and preliminary design team who understands the unique challenges of modern food processing facilities.



How Can We Help You?

FOOD TECH INC.

BOSTON: 200 Ledgewood Place, Suite 200, Rockland, MA 02370 781.261.9700

MILWAUKEE: 18000 Sarah Lane, Suite 100, Brookfield, WI 53045 781.261.9700

foodtech.com



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