

Performance Food Group

FLORENCE, SC

VALUE DELIVERED

Performance Food Group (PFG), selected Food Tech to perform site selection and design-build services for a new distribution center. Our “L” shaped design allows PFG to quickly select and merge ambient and perishable items for truck loading, separates auto and truck circulation and parking for vehicle safety, and allows for facility expansion without disrupting operations.

The central refrigeration system maintains required temperatures while minimizing energy costs, and the racking system provides maximum order-selection efficiency. Additionally, the facility is designed to withstand a Category 5 hurricane.



CLIENT OBJECTIVES

The client needed a new distribution center to better serve its growing business.

SOLUTIONS

We constructed the facility with a cost-effective steel frame, insulated metal panel walls, and an insulated roof. We also slotted the racking for more than 10,000 fast-, medium-, and slow-moving items on double pallet jacks. Incorporating hygienic food-grade construction with high-care sanitary provisions, our solutions included:

- Refrigerated zones (55°F, 45°F, 34°F, 28°F and -10°F)
- Penthouse evaporators
- Central ammonia refrigeration system with screw compressors and evaporative condensing
- Test kitchen
- Regional offices
- Truck maintenance and fueling facility
- Shrink-compensating concrete floors
- 10,000-square-foot cheese production floor
- 7,000-square-foot cooler warehouse

CLIENT BACKGROUND

PFG is a leader in the foodservice industry with over 100 distribution centers.

COMMERCIAL

FOOD DISTRIBUTION

CASE STUDY

OPERATING COMPANY

Food Tech

CLIENT

Performance Food Group



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