DESIGN



ESI IS A NATIONALLY RECOGNIZED DESIGN-BUILD FIRM SPECIALIZING IN FOOD FACILITY DESIGN AND CONSTRUCTION



hese days, nearly all food and beverage processors strive to become more sustainable and energy efficient. Features such as LED lighting, variable frequency drives and high-efficiency refrigeration systems rank as top requests for many food processing plants and distribution centers.

But, design-build firms such as ESI Group USA, Hartland, Wis.,

have found that eliminating waste is a top priority for today's food and beverage processors.

"Reduce, reuse, recycle has hit the profit stream," says Timothy Gibbons, vice president of design/business development. "Companies are looking for ways to not only minimize waste, but also convert it to an asset. Think of it as a two profit front; the more that can be reclaimed and sold.

the less that needs to be trucked off in a waste container."

Most clients are now routinely reclaiming stretch wrap, corrugated material and pallets and designating areas for recyclables. In doing so, they're turning these materials into a profit stream. ESI Design Services has even designed a waste cooking oil reclaim facility to convert it to fuel.

Another area of maximizing savings is to reduce utility costs. Companies are reviewing existing facilities and beginning efforts to not only extend the longevity of the building, but also maximize the efficiencies of the systems within. To help with that,

ESI Group now offers building commissioning services to assure that all new and existing systems and components of a building or industrial plant are installed, tested and operated according to the requirements of the designing engineer. Commissioning programs can even go further and establish maintenance timelines and

schedules to assure that all systems are operating as they are designed and are not errantly running, leading to wasted energy and resources.

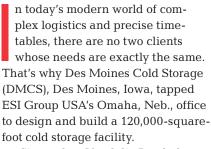
"Designing the facility to be efficient is only part of the challenge to being sustainable, and therefore saving money," adds Gibbons. "Maximizing opportunities to recycle and

reclaim waste as well as verifying systems are installed, operating and maintained will lead your facility to sustainability and cost savings." •

► ESI Group USA is organized from two teams of accredited food facility specialists consisting of ESI Design Services and ESI Constructors.



ESI GROUP CONSTRUCTS STATE-OF-THE-ART FACILITY FOR **DES MOINES COLD STORAGE**



Situated on Vandalia Road, the company's fourth facility, aptly named Crossroads Cold Storage, accentuates the location's proximity to customers and access to highways and the railroad.

It consists of 65,936 square feet of freezer storage and 2,374 square feet of cooler storage in addition to process areas, blast freezing capabilities and 10-truck and 4-rail dock positions.

Plus, the administrative office includes shipping/receiving, customer service, supervisor offices, lobby/office space, a conference room, janitor's

closet, break area and bathrooms.

Additional features entail urethane resinous flooring in process areas, shrinkage compensating industrial floors in warehouse areas, insulated metal panels, LED lighting, convertible rooms of -10°F to 40°F, an ammonia refrigeration system and continuous pit-style design with vertical storing levers for energy savings.

"The 80-plus-year-old company needed a showpiece facility to meet the future needs of the growing business," says Andrew Nelson, regional manager, ESI Constructors, Inc.'s Omaha office. "We incorporated LED light fixtures with motion detectors, rail and truck docks, USDA process rooms, walk-on ceilings, flat floors, stainless-steel drain systems, state-ofthe-art refrigeration system and custom-designed blast freezers to -40°F."

ESI has been an industry leader in the design and construction of



temperature-controlled environments for over 25 years with 85% repeat business to boot, adds Nelson.

"Sound design and engineering, the ability to vet the most qualified, available subcontractors, manage them, support them, treat them with respect and pay them on time has been a recipe for success so far," he says. •



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