Better Baked Foods

Project Profile

With soaring demand for its Frozen French Bread Pizza, Better Baked Foods recently added a 250,000 sq ft food processing plant in Erie, PA. The first order of business was to build a 60,000 sq ft freezer. With the high operating cost of freezer storage, efficient use of cube space was critical.

Better Baked Foods’ Requirements:
• High volume storage of similar size products
• Limited number of SKUs
• Cost effective, high density system

Ridg-U-Rak’s Solution:
• Drive-In system with 1,750 double-stacked pallet positions
• Space Saver Rails used due to height restrictions
• 5, 6, 7 and 9 pallet positions
• Three levels high
• Heavy-duty Slant-baks on all entry points

“... RIDG-U-RAK’s drive-in design maxed our freezer space and improved our ability to expedite shipments”

Gary Kyle
Warehouse Distribution Manager,
Better Baked Foods

Drive-In Storage Systems

Better Baked Foods
Drive-In/Drive-Thru Systems

Drive-In and Drive-Thru systems store product on continuous rails that allow lift trucks to enter the rack structure to place and retrieve pallets. Fewer aisles are required, thus increasing storage density. These “last-in, first-out” storage systems are ideal for warehousing similar products on like-sized pallets.

Features & Benefits:

- Fewer aisles
- Increased storage space
- Depth of system virtually unlimited

Applications:

- High volume SKU storage
- Freezer/Cooler storage
- Storage of common-sized pallets

The Ridg-U-Rail 2000 is a roll-formed rail offering unparalleled strength and rigidity.

The Space Saver Rail saves vertical space when height is critical.

For more information, visit www.ridgurak.com!

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