

# 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*



# RIDG-U-RAK®

# Drive-In Storage Systems

*Better Baked Foods*







# Drive-In Storage Systems

## Drive-In/Drive-Thru Ridg-U-Rail 2000 or Space Saver Rails

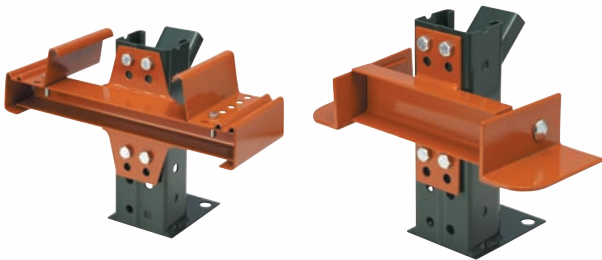
Drive-In and Drive-Thru systems store product on continuous rails that allow lift trucks to enter the rack structure to place and retrieve pallets. Fewer aisles are required, thus increasing storage density. These "last-in, first-out" storage systems are ideal for warehousing similar products on like-sized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



*Famous for integrity for over 60 years*

For more information, visit [www.ridgurak.com/](http://www.ridgurak.com/)  
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