

QUICK FACTS

COMPANY: Certco Inc.; Madison, Wis.

FOUNDED: 1930

FACILITY: 133,000 square-foot freezer warehouse in Madison, Wis.

PRODUCT: A wide variety of frozen national brands and private label products serving over 200 independent grocery stores throughout Wisconsin, Illinois, Minnesota and Iowa

GOALS: Maximum environmental control of the dock area to create an uninterrupted cold chain while providing an additional level of security

SOLUTION: Rite-Hite RHV Vertical Storing Hydraulic Dock Levelers, Drive-Thru Application, and FasTrax High Speed Doors

RESULTS: The RHV Vertical Leveler minimizes points of entry to improve security, eliminate energy loss and reduce debris from entering the facility. The Drive-Thru Application allows trailer doors to remain closed until the trailer is in position at the dock – creating an uninterrupted cold chain. Meanwhile, the FasTrax Doors minimize air infiltration to maximize energy savings.

THE SITUATION

Certco Inc. is a wholesale food distributor serving independent supermarkets in Wisconsin, Minnesota, Northern Illinois and Eastern Iowa. Based in Madison, Wisconsin, the company has three facilities, including a 347,000 square-foot building for non-food and specialty food items and a 400,000 square-foot warehouse for dry grocery, dairy and fresh meat. Until recently, the dairy and meat facility also housed the company's extensive freezer space. However, while the mixture of freezer, refrigerator and other warehouse areas in that building was workable, it was not ideal, so the company added a new 133,000 square-foot facility specifically for freezer storage.

Opened in 2010, Certco created the new building from scratch, designing in a variety of high-tech, energy-efficient products throughout the facility, from dock levelers to freezer doors.

"I am very pleased that we used Rite-Hite's vertical levelers for the freezer building's docks. They are a huge improvement in terms of food safety, sanitation and energy efficiency."

- TOM ELLIS, MAINTENANCE MANAGER, CERTCO



Certco's new facility uses high-tech, energy efficient products from Rite-Hite.

THE SOLUTION

Among the most important of the products installed in the new facility were the building's dock levelers and freezer doors.

ENVIRONMENTAL CONTROL

Certco installed Rite-Hite's RHV Vertical Storing Hydraulic Dock Levelers which provide maximum environmental control of the dock area. The vertical design allows overhead doors to close to the pit, reducing dust, debris, rodents and energy loss. It also improves security by minimizing points of entry. In addition, the vertical design of the levelers makes it easier to do routine cleaning, as well as full wash-down and pit clean out.

Certco's docks also utilize Rite-Hite's Drive-Thru Application, which allows trailer doors to remain closed until the trailer is positioned at the loading dock. This creates an uninterrupted cold chain and provides an additional level of security.

“The impact resistance and energy efficiency of the FasTrax doors is probably saving us tens of thousands of dollars per year.”

- TOM ELLIS, MAINTENANCE MANAGER, CERTCO

“I am very pleased that we used Rite-Hite's vertical levelers for the freezer building's docks,” said Ellis. “They are a huge improvement in terms of food safety, sanitation and energy efficiency.”

ENERGY AND COST SAVINGS

For the freezers, Certco installed Rite-Hite's FasTrax High Speed Doors. Capable of operating at 100 inches per second (the fastest rate in the industry) their cycle times maximize energy savings and productivity. They also feature a perimeter thermal air seal, eliminating the need for expensive panel defrost systems.

The FasTrax doors also have multiple safety features including Soft-Edge™ Technology, thru-beam photo eyes, and the ability to withstand forklift impact. This is a huge benefit in a freezer space warehouse where damaged doors can mean significant expenses in terms of lost energy, downtime and service calls.



Certco installed Rite-Hite's FasTrax High Speed Doors to maximize energy savings and productivity.