



FOOD MANUFACTURING

From potato chip makers to sausage producers to master cheese artisans, Wells building solutions are used extensively throughout the food manufacturing industry to construct the highest-quality food processing facilities, warehouses, offices and freezer/cooler areas for food manufacturers across the nation.

USDA Approved

Safety is the top priority in the food manufacturing industry, which is why Wells diligently manufactures its precast products to maintain the food integrity and quality. Approved by the United States Department of Agriculture (USDA) for use in processing and preparing fish, meat, poultry and dairy products, Wells precast solutions provide our clients with exceptional sealing, insulation and moisture resistance to create safe, cleanable and efficient freezer/cooler areas and processing spaces. Precast is an ideal building material because unlike wood or metal, it will not rot, rust or corrode.

Structural Versatility

Open floor plans create space for processing and storage

Aesthetic Versatility

Buildings can be designed with a customizable finish to match other buildings or processing areas for facility expansion or reconfiguration

Energy Efficiency

Thermal performance of Wells insulated wall panels results in a reduction of heating and cooling costs

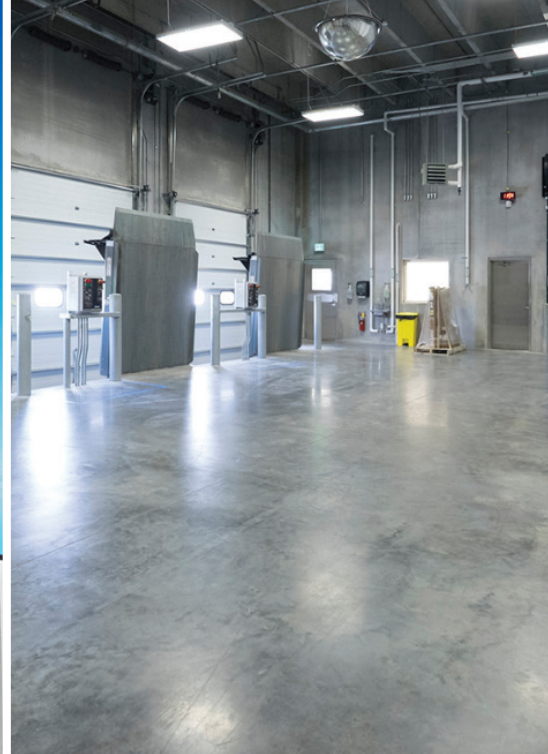
Accelerated Construction

All-weather, year-round construction allows a structure to be erected quickly so production can start as soon as possible

"It was inspiring to witness your teamwork to produce this terrific end product. We certainly look forward to working with you and all of your professionals again."

**JAMES FRANK
SUPERVISING STAFF ENGINEER
HORMEL FOODS**





The Wells Difference

Highly regarded by clients for superior quality products and custom-designed solutions, Wells provides exceptional building solutions for the food manufacturing industry. Each project is designed and built to comply with USDA-approval standards for safety and quality, and meets our clients' demands for state-of-the-art food processing areas and freezer/cooler spaces that are long lasting, require minimal maintenance and maximize cost-efficiencies. From design to completion, we work together to bring your vision to life.

We do this by keeping the entire life cycle at the forefront when building a structure. Our collaborative approach can:

- Compress schedules and reduce costs
- Reduce risk for the owner
- Deliver cost and schedule certainty
- Optimize design for prefabrication and efficiency
- Accelerate the design-build process

Maintain your facility with Wells Sealants and Restoration services.
Learn more at wellsconcrete.com/maintain.



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