



Factotum

CASE STUDY

Multi-Tier Mezzanine Deployment

Customer: Gousto

Location: Warrington, UK

Core Service: Commercial Interiors

Sector: Transport & Logistics





Project Details

Client Overview

In the bustling realm of fresh food logistics, maximising space efficiency and maintaining operational fluidity is paramount. Our client, a leading distributor in the fresh food industry, faced the challenge of increasing storage capacity alongside maintenance access without disrupting their daily operations.



Project Overview

To address this, we executed a four-week project to install two separate mezzanine floors: a two-tier and a three-tier mezzanine, each seamlessly integrated into the existing structure.



Objectives

Maximise Storage Capacity: Efficiently utilise vertical space to enhance storage capabilities.

Minimise Emergency Maintenance Activities: Design and construct mezzanines to reduce the need for unscheduled maintenance and ensure reliability and longevity.

Minimise Operational Disruption: Ensure ongoing operations remain unaffected during installation.

Planning & Design

Space Utilisation: Identifying optimal locations for the mezzanine floors to enhance storage without compromising movement.

Structural Integrity: Ensuring the design supports the weight of stored goods and meets safety regulations.

Workflow Integration: Planning the layout to streamline the picking, packing and shipping processes.



Deployment Strategy

Pre-Installation Phase (Week 0)

Site Preparation: Clear and secure designated areas for mezzanine construction.

Material Delivery: Schedule and coordinate delivery of all necessary materials to minimise onsite storage and clutter.

Installation Phase (Weeks 1-3)

Structural Assembly: Erect the steel frameworks for both mezzanines, beginning with the two-tier structure to swiftly provide additional storage space.

Decking and Flooring: Install decking and flooring panels, ensuring non-slip surfaces suitable for a fresh food environment.

Safety Features: Integrate handrails, staircases, and loading gates, adhering to industry safety standards.

Finalisation Phase (Week 4)

Quality Assurance: Conduct thorough inspections to verify structural integrity and safety compliance.

Provide As-Built Drawings and Sign-Off: Deliver detailed as-built drawings to the client and obtain formal sign-off on the completed project.

Staff Training: Provide training for staff on new storage protocols and safety procedures associated with the mezzanine floors.



Challenges

Operational Disruption: By implementing a phased approach and working during off-peak hours, we minimised disruptions.

Environmental Constraints: The fresh food environment requires specific considerations for temperature control and hygiene. We utilised materials and construction methods that complied with food safety standards.

Time Constraints: A stringent timeline demanded meticulous planning and coordination with subcontractors and suppliers to ensure timely completion.





Results

The project was completed on schedule, with both mezzanines fully operational by the end of the fourth week. The client experienced a 50% increase in storage capacity, significantly enhancing their inventory management capabilities.

Additionally, the durable construction and quality materials minimised the need for emergency maintenance, ensuring long-term reliability.

Furthermore, the new mezzanine design allows onsite engineers to access motors and conveyor belts within 60 seconds, greatly enhancing maintenance efficiency and response times.

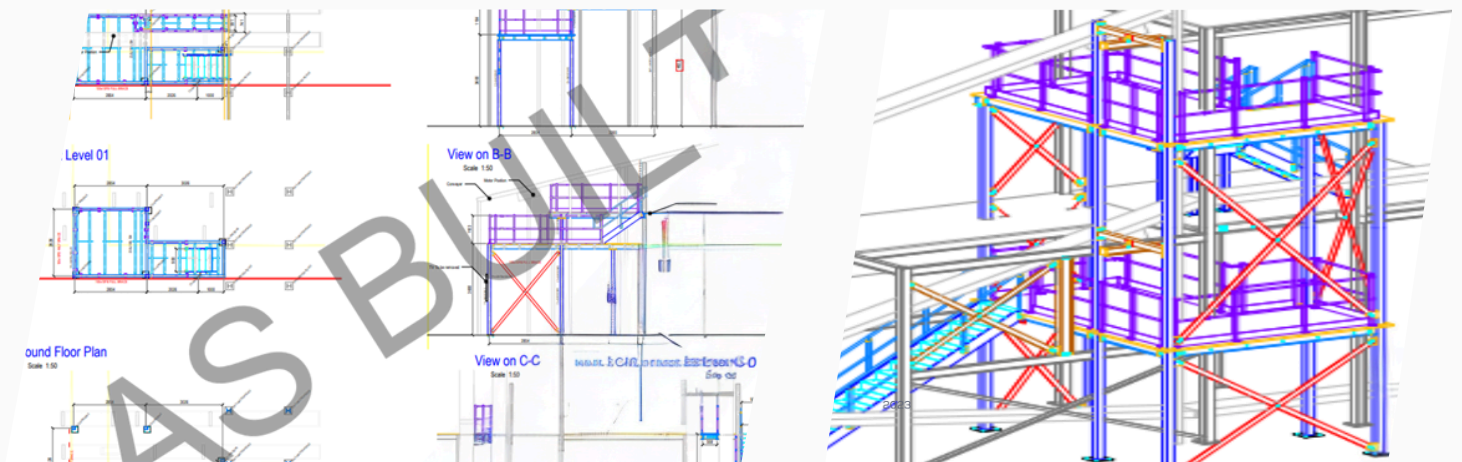




Client Satisfaction:

Throughout the entire process, our client was exceedingly satisfied by the quality of our work, and the efficiency at which it was implemented and constructed.

We are proud to have teamed up for this job!





Conclusion

This case study demonstrates our ability to deliver complex structural solutions in challenging environments within tight deadlines. The successful deployment of the two-tier and three-tier mezzanines has set a benchmark for future projects in the fresh food industry, showcasing our commitment to innovation, quality, and client satisfaction.





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