

## CASE STUDY

# Liscio's Bakery

### CLIENT SITUATION

Liscio's Bakery outgrew its current space to meet customer demands which housed a three roll oven and maintained plans to install a fourth. When Liscio's purchased a larger facility, it was challenged with relocating the existing ovens and support equipment without losing any production of rolls for customers. Liscio's engaged Rhoads to perform the bakery relocation without disrupting production.



### RHOADS SOLUTION

To remove and relocate Liscio's Bakery with minimal downtime, Rhoads recommended a phased project approach. Rhoads completed the first phase while the bakery maintained its operation and included working with suppliers to install the new oven, silos, mixers, proffer and spiral coolers. Next, Rhoads installed air-tight enclosures around existing pieces of equipment to enable the team to dismantle it while the rest of the bakery continued to seamlessly operate.

### RESULT

This year-long relocation project was successfully completed with a minimal loss of production.

**Contact us today to  
learn how Rhoads  
Industries can help  
with your next project.**

**(267) 728-6300  
info@rhoadsinc.com**