

Leading international properties firms, Global Food Properties and Binswanger, are pleased to present a rare frozen production facility in booming Nashville, Tennessee. The 72,027 SF plant provides immediate capacity for frozen food manufacturing at a fraction of new construction pricing.



USE & OCCUPANCY

- Designed for high-volume production of refrigerated and frozen desserts. Previous single-occupant tenants include Creative Occasions and Maplehurst Bakeries
- Strictly regulated production area temperature and dehumidification, with adjacent ingredient coolers and finished goods freezers
- Rigorous food and employee safety third-party and customer audit compliance (BRC, GMP, HACCP)
- Labor and freight-preferred location in Nashville's Bordeaux neighborhood, minutes from Interstates 65, 40, and 24
- Immaculate, move-in condition

PRODUCTION INFRASTRUCTURE

- Wash-down manufacturing areas with epoxy-sealed and sloped floors, with drains; insulated metal panel and painted block walls; quick sealing Rytec doors; air curtains; and extensive distribution of chilled production water, compressed air, and electrical conduit drops
- Newly installed (2016) 140-ton Trane pad-mounted chiller, providing consistent humidity control (55%) and operating temperatures (50-degrees F)
- Two (2) Lochnivar and two (2) Rinnai tank-less 150-degree F hot water boilers, providing in excess of 600,000,000 BTUs sanitary “quick water”
- 40 HP and 25HP Ingersoll-Rand air compressors with dryer
- Two (2) 500 KVA transformers feed 800 and 2,500 amp panels, with 480/277 volt and 208/120 volt three-phase secondary
- Freon refrigeration system provides process chill, and environmental cooling to -5 degrees F in freezers

AREAS BY PRESENT USE

- Plant: 62,915 SF, include 8,555 SF of freezers (3), and 3,768 SF coolers (3)
- Offices: 9,112 SF front offices
- Shipping: 2,994 SF refrigerated shipping vestibule with five (5) primary docks, all with horizontal Jamison doors, dock plates, and pads and seals
- Fondant & toppings: Isolated high-finish icing room, with new “box in a box” insulated white-clad construction
- Miscellaneous: R&D office and lab, COP room, employee welfare, and various mechanical and maintenance shops

STRUCTURE & SITE

- Original construction in 1968, with expansion and renovations throughout the 1980s
- T-5 high-efficiency lighting
- Wet and dry sprinkler systems
- Insulated metal and block construction, with eave heights from 14’, to 17’ and 22’ clear
- 3.93 acres, fully-fenced, with one-gated access point and secure rear yard. Food-grade security includes controlled pass-card entry and surveillance cameras
- Site is served by public transportation, with parking for approximately 100 cars

DUE DILIGENCE

- Utilities: Metro Water & Sewer, Piedmont Natural Gas, Nashville Electric Service
- Zoning: IWD
- 2019 RE Taxes: \$26,022 (\$0.36/SF)
- Available: Immediately, for sale or lease, at a dramatic discount from replacement cost, as well as Davidson County’s most recent comparable food facility sale @ \$113.69 SF
- Contractors: A complete list of building, infrastructure, and security contractors is available upon request

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