



# Central Restaurant Products

## 100,000 Sq. Ft.

### The Scope:

- Relocating thousands of cooking utensils, supplies, and equipment
- Track inventory over the duration of move
- Continue to fill and ship orders

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Central Restaurant Products

### The Challenge:

- Maintain and track inventory of product
- Limit downtime to fulfillment and shipping departments.
- Existing facility challenges of their antiquated building and slow elevator

### The Solution:

- Customer continued to ship up to the minute before move
- All products were tracked accurately
- Relocated over a holiday during less peak time

