



STORE AND FACILITY TOURS

WEDNESDAY, SEPTEMBER 10, 7:30 am – 12:00 noon

(Fee: \$50; attendees must choose their tour and pay when registering for the conference)

Tour of Parker Hannifin—Sporlan Division

This tour will visit **Sporlan's Engineering Laboratory and its Manufacturing Plant #3**. The Engineering Lab showcases Sporlan's Mechanical Test Lab capabilities – including Psychometric Rooms and Test Loops – as well as its Supermarket Test Lab. The Supermarket Lab consists of a Low Temperature and a Medium Temperature Rack System, Supermarket Display Cases, an Outdoor Room with Condensers, a third Rack System to condition the Outdoor Room, and a Data Acquisition Room for collecting and interpreting the data. This Lab was created to analyze refrigerant controls, control strategies and system efficiencies. Current Testing includes a comparison of Mechanical versus Electronic Controls. The final portion of the tour will visit Manufacturing Plant #3, home to Sporlan's component manufacturing including Electric Valves, Evaporator Pressure Regulating Valves, Distributor Tube Assemblies, other components, and Electronic Controller Programming.

Tour of Hussmann and Schnucks Lindenwood (retailers/wholesalers only)

This tour will start with a visit to **Hussmann Corporation headquarters**. At their Bridgeton location you will see Hussmann's Global Hub, a strategic retail innovation center where they bring together leading technologies around store design, merchandising and refrigeration for the food retail industry. The HUB is a unique space, designed with and for all types of food retailers to enable collaboration on the solutions that make the most sense for the food retail business. The tour will also include a visit to Hussmann's Research & Development Center, as well as their technology-driven manufacturing plant for display merchandisers.

Following the Hussmann tour, we will visit the **Schnucks Lindenwood store** – their latest prototype, opening in July 2014. This 70,000 square foot store blends with the architecture of adjacent Lindenwood University and offers its students a prominent four-seasons WiFi gathering area. Students and the surrounding community enjoy many fresh food options including Smoke & Grill rotisserie, pizza, soup and salads, sandwiches and sushi. The store features a forced flow design where fresh produce and floral greet the customers, leading them into fresh prepared foods followed by perimeter departments including service bakery, seafood and meat. Center store is highlighted by a new featured center aisle running the entire width of the store for extensive promotional pallet drop displays. Energy efficiency features include LED lighting, cases with EE fan motors and high-efficiency evaporators, Protocol refrigeration with digital scroll compressors, micro-channel condensers with VFD fans, hot water heat recovery, and a highly reflective roof.

Tour of Flagship Schnucks and Dierbergs Stores

The Schnucks Des Peres is a 74,500 square-foot store opened in 2009 and is Schnucks' flagship store in the St. Louis market. Often called the "Disneyland" of supermarkets by its customers, the store features two restaurant counter seating areas, a walk-in cheese and wine room, wine tasting, a walk-in beer cave, coffee shop, fresh Artisan breads prepared in-store, many prepared food offerings, aged-beef cooler, dedicated Gluten-Free department and Schnucks Cooks demo station. It was the first Schnucks to provide a state-of-the-art cooking school on its 5,000 square-foot mezzanine, and the first to add an in-house registered dietitian. The Des Peres store includes many energy-saving and green features, including daylighting along with dimming controls, occupancy and motion sensors, cases with EE fan motors and high-efficiency evaporators, Protocol refrigeration, micro-channel condensers with VFDs, advanced exhaust hood controls, reflective white roof, waste heat recovery for water and space heating, and low water use fixtures.

The Schnucks Kehrs Mill is a 41,500 square-foot store opened in 2012 and borrows much of its design from its big-brother store in Des Peres. Situated on a small corner property nestled among residences, the store features upscale exterior finishes on all four sides. Upon entering the store a warm décor and intimate atmosphere welcomes you to fresh produce, flowing into an array of amenities such as the Smoke & Grill rotisserie, pizzeria, fresh prepared food offerings, cheese island and service meat and seafood. The store also has a 5,000 square-foot mezzanine with seating area and a community meeting room. The Kehrs Mill store is an environmentally forward design including pervious pavement and rainwater harvesting from the roof for landscape irrigation. Other green initiatives include regionally sourced precast wall panels, water conserving plumbing fixtures, waste heat recovery for water heating, motion sensing lighting controls, and LED lighting throughout much of the store.

The Dierberg Des Peres store opened in July 2012. This store is a 75,000 square foot free-standing building with a parking garage below. Some of the noteworthy design features include:

- 45,000 gallon rainwater harvesting tank that partially irrigates some of the landscape areas
- Pervious pavement
- 1250 KW standby generator
- Micro channel condensers
- KE2 therm condenser controllers
- Distributed refrigeration racks R-407
- Electronic EPR's
- Loop piping system