

CBRE/NEW ENGLAND EXCLUSIVE

HIGH-VELOCITY FROZEN FOOD PLANT



**For Sale or Lease**  
**±128,000 SF Value-Added Frozen Food Plant**  
**18 Electronics Avenue • Danvers, Massachusetts**

**CBRE** | New England

CB Richard Ellis – N.E. Partners, LP, a CBRE Joint Venture

33 Arch Street, 28th Floor • Boston, Massachusetts 02110

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# High-Velocity Frozen Food Plant Available for Sale or Lease

18 Electronics Avenue • Danvers, Massachusetts



CBRE/New England is pleased to present an outstanding five-line frozen food plant in Danvers, MA. This 128,000 SF High Liner Foods facility has the highest finishes, including four spiral freezers, wash-down production rooms, refrigerated storage, extensive waste pre-treatment, and emission scrubbing. As such, the plant is ideal for any high-velocity production requiring thermal processing, flash freezing, and the highest third-party audit stands. The facility has ideal access to Routes 1 and 128 as well as Interstate 95.

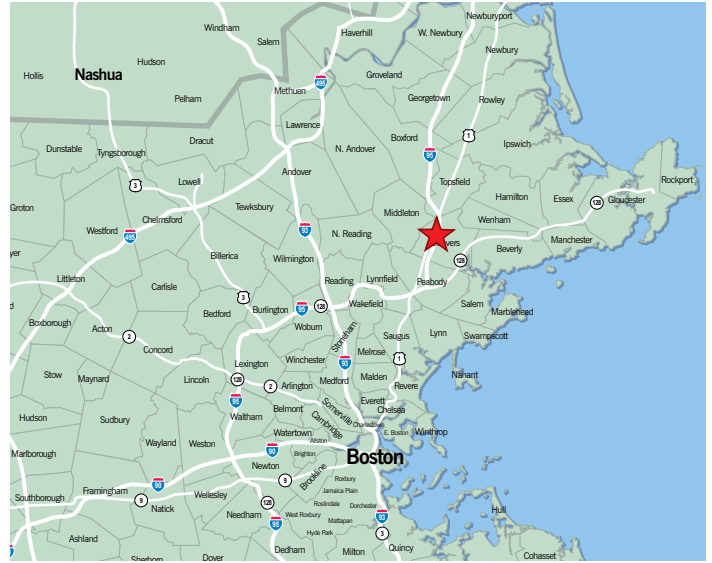
## BUILDING SPECIFICATIONS

<b>Total Building SF</b>	±128,000 SF	<b>Waste Towers</b>	Twin towers (bio system); 11,000 gallons each; 45,000-gallon waste water tower
<b>Office</b>	±25,000 SF	<b>Loading Docks</b>	Eight total (refrigerated)
<b>Freezer Storage</b>	±7,800 SF	<b>Utilities</b>	Town and sewer
<b>Tempering Room</b>	±2,400 SF	<b>Construction</b>	Steel
<b>Dry Storage</b>	±9,000 SF	<b>Power</b>	Two feeds, 3,000 amps each @ 480
<b>Land Area</b>	±8.48 acres	<b>Roof</b>	Tar and gravel
<b>Year Built</b>	1976; expanded 1985	<b>Miscellaneous</b>	Floor drainage system; R&D lab; serving kitchen; fabrication machine shop; packing room
<b>Parking</b>	205-210 open spots	<b>Zoning</b>	I2 (Industrial)
<b>Stories</b>	One with two-story offices		
<b>Ceiling Heights</b>	24–26'		
<b>Column Spacing</b>	Varies throughout facility (see plans)		

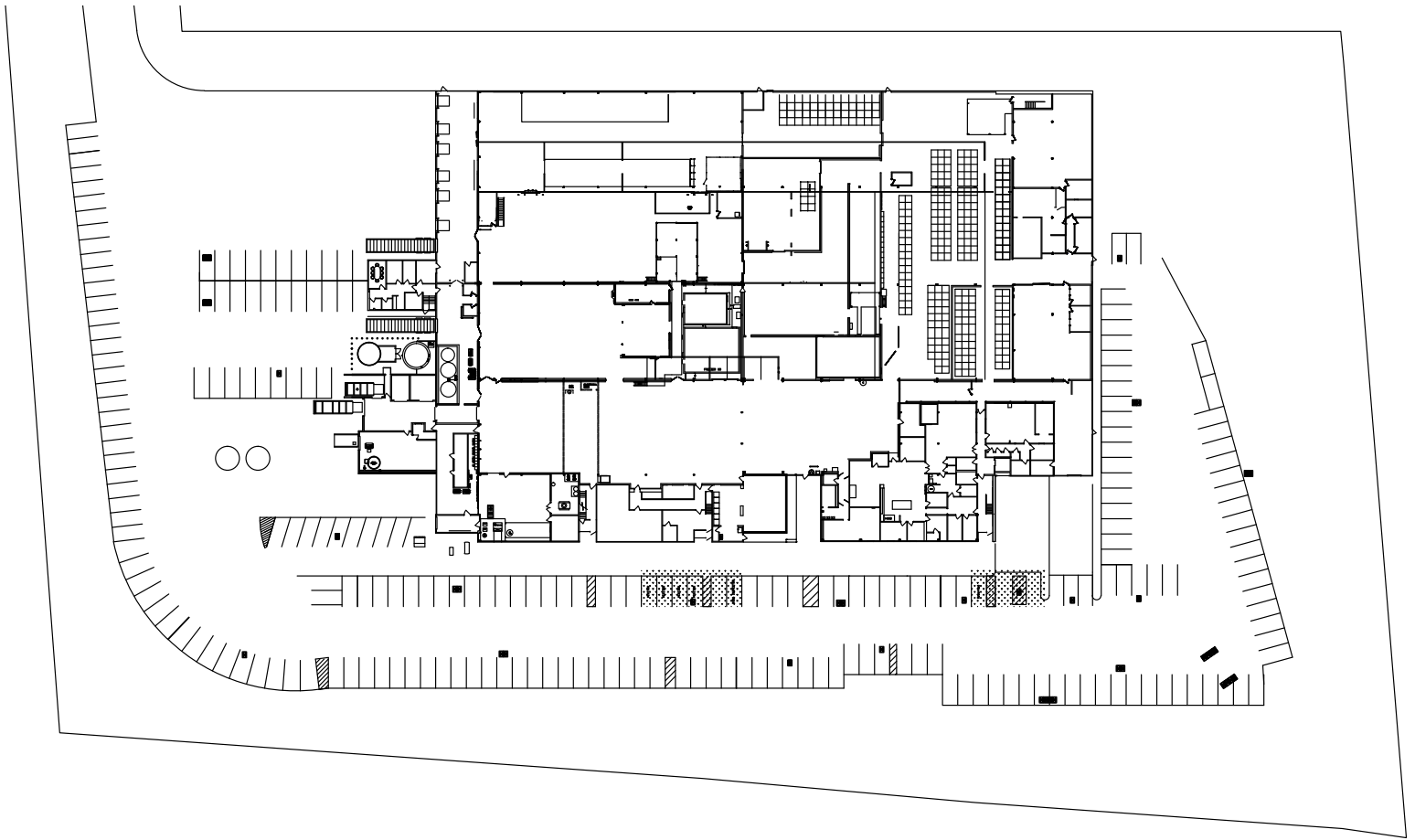
## FOOD PRODUCTION INFRASTRUCTURE

<b>Use</b>	Five-line value-add frozen food production
<b>Refrigeration</b>	13,000-lb. ammonia system with four spiral freezers
<b>Sanitation</b>	Drains, concrete curbs, four 160°F hot water tanks, with high-pressure/low-volume hose stations
<b>Pre-Treatment</b>	DAF/biological finishing for BOD's, TSS, pH
<b>Ingredient</b>	Two 4,750-gallon and one 2,000-gallon stainless oil tanks (contained)
<b>Mechanical</b>	Hydraulic oil distribution, air loop with 75 hp/100 hp compressors, RTO "air scrubber"
<b>Audits</b>	GMP, HACCP, USDA, AIB, Silliker and SQF

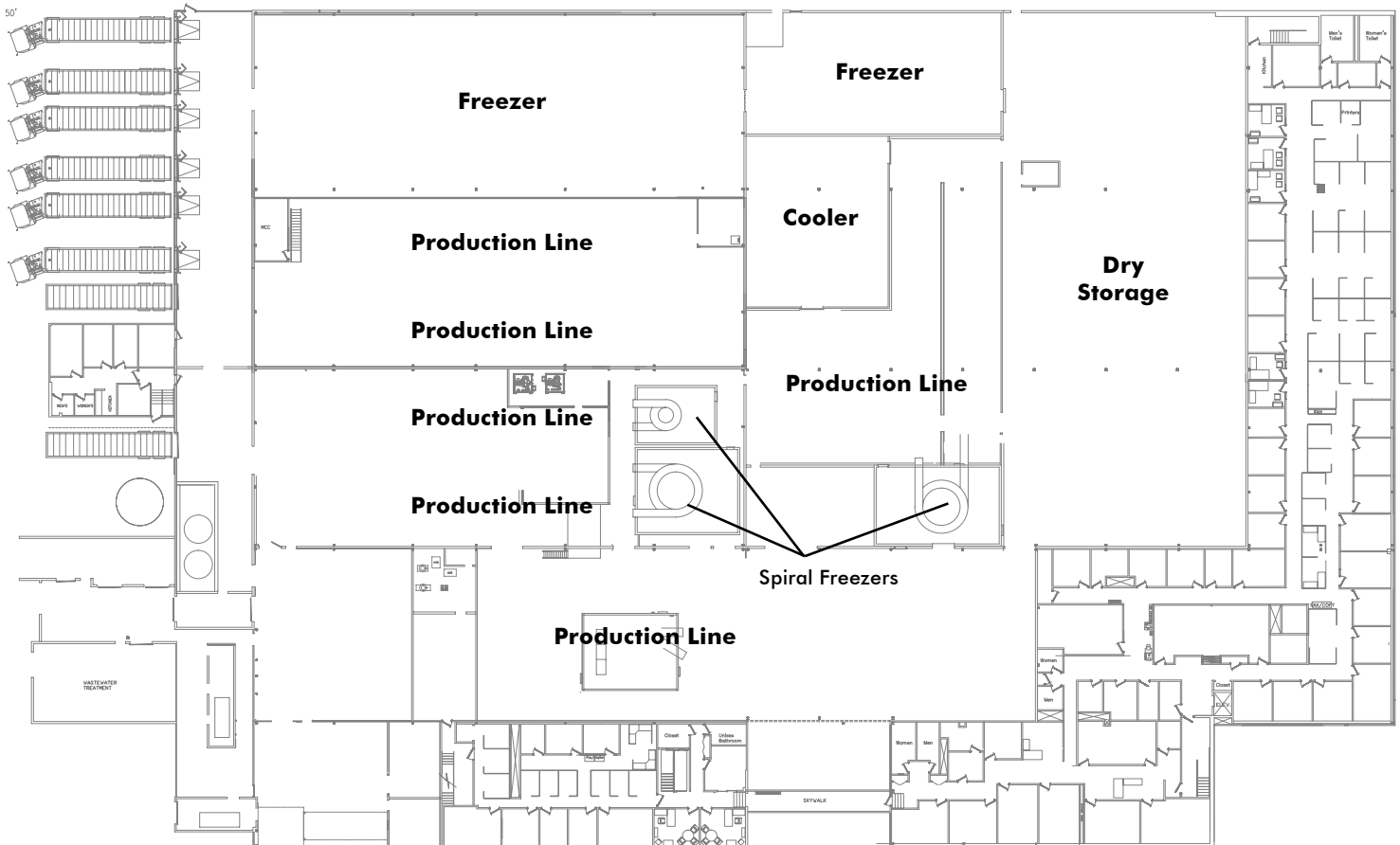
## LOCATION



## SITE PLAN & PARKING



# FLOOR PLAN



FOR MORE INFORMATION,  
PLEASE CONTACT:

**Mark Reardon**  
Executive Vice President/Partner  
617.912.7046  
mark.reardon@cbre-ne.com

**Jeffrey J. Counsell**  
Senior Vice President | Food Facilities Group  
312.861.7852  
jeff.counsell@cbre.com

**Jake Borden**  
Senior Associate  
617.912.7026  
jake.borden@cbre-ne.com