

MOY PARK

Orleans, France

A hamburger production facility supplying a major fast-food chain. An ammonia/CO2 plant room provided refrigeration for six -50C freezing tunnels and production, packing and shipping areas, all refrigerated with CO2 and propylene glycol solution. The project was conceptually designed to client, FM insurer's and French law standards by Mercury Technologies working through an American design/build firm. An almost identical system was concurrently designed, specified and technically supported by Mercury Technologies for Dawn Meats in Ireland (see page 3).

HEBATCO

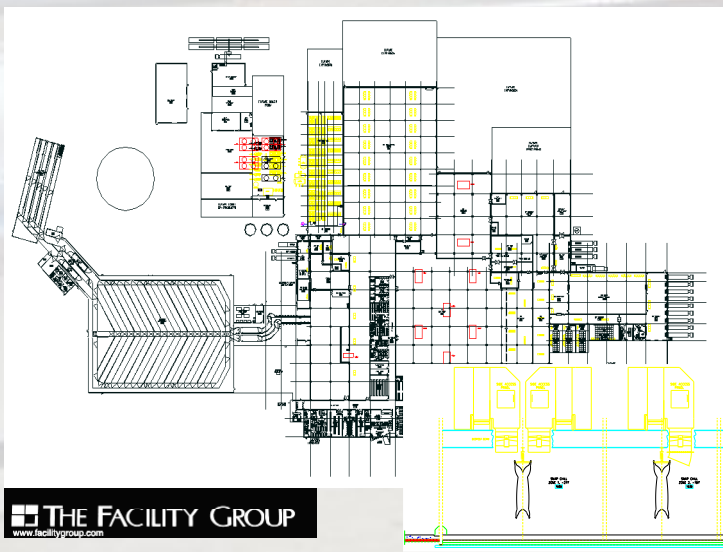
Umm Durman, Sudan

Mercury Technologies joined a team of international companies in developing a feasibility study for a multi-species slaughter and further processing facility in central Sudan. Scope of work included conceptual design, budget pricing, site surveys, interviewing prospective contractors, local building code analysis and liaising with Sudanese government officials.

PREMIUM PORK

Missouri, USA

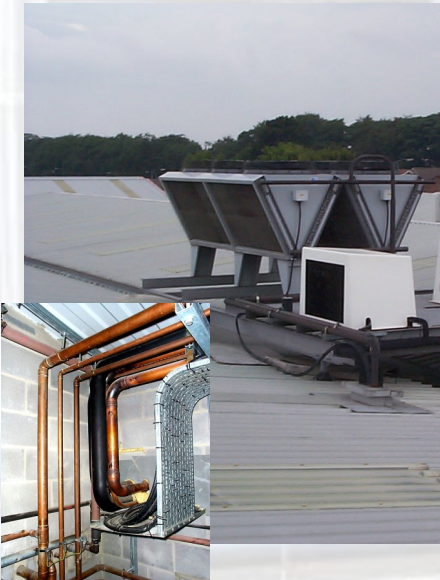
This new state-of-the-art pork slaughter and further processing facility was designed by the Facility Group in Atlanta, USA. Mercury Technologies provided all refrigeration design engineering leading up to and including the tendering process.





LIFFEY MEATS
Ballinasloe, Ireland

A complete system analysis and redesign of the refrigeration systems serving this entire-beef abattoir, including computer modelling of the weight loss and cooling regimes within the carcass chills. Mercury Technologies developed the new designs, drafted specifications, oversaw the tendering process and provided technical support throughout construction. Additional projects of this type were also carried out at two other Liffey Meats facilities.



BOLAM'S BUTCHERS
Sedgefield, United Kingdom

This multi-species abattoir in northern England required major rework to address problems arising during and after commissioning. Mercury Technologies was hired to evaluate the original design, direct the modifications and manage the work for the client.



DEW VALLEY
Thurles, Ireland

Dew Valley manufacture cooked sliced bacon for the fast food industry. Mercury Technologies provided the refrigeration design and engineering services for a project that involved the installation of microwave cooking lines, high care areas, pressing processing and freezing. The process requires high care environments for the finished product and high material specification due to corrosive production and cleaning chemicals. Our work included detailed modelling of the various heating and cooling processes to ensure efficient use of low temperature, high temperature and ambient cooling.





NIREA
San Jacinto, Uruguay

Weight loss, cooling times, heat loads and condensation in the carcass chills were issues that were affecting meat quality at this 1500 head/day beef abattoir. Mercury Technologies carried out extensive on-site surveys of layout, throughput, airflow, humidity and temperature. Computer modelling of the existing and various suggested modified arrangements were developed. Conceptual designs were presented, drawings produced and a specification for the modifications were drafted.



ANIMEX
Szczecin & Starachowice, Poland

These pig slaughter and further processing facilities in Poland were retrofitted with 300 head/hr carcass quick chill, ammonia plant room upgrades, a deboning room and a smoked product area. New refrigeration, rails, conveyors, wall panels, floors and controls were added. Refrigeration system design, project management and design coordination by Mercury Technologies.



DAWN MEATS
Charleville, Ireland

Design of new cattle carcass chills. Computer modelling of chill times, weight loss and heat load followed by detailed design of the new chill rooms. The design work included air flow calculations, air cooler design and machinery room upgrades. Tender specifications we drawn up, quotes were sought and tenders were analysed. Technical support during construction was provided and post-commissioning performance confirmation measurements were made. Heat recovery and complete site R22 replacement projects were also successfully undertaken at various other Dawn Meats sites across Ireland and the UK



AGROTORVIS

Timisoara, Romania

This 55,000 sq.m. slaughter and further processing facility in western Romania is currently undergoing major refurbishment and recommissioning. Amongst the other projects in place, a new refrigeration system has been designed and is currently being installed. Lairage, slaughtering, quick chill, equalising rooms, deboning, packaging and water treatment will all be upgraded. Refrigeration system design, detailed tender documents and contractor interface by Mercury Technologies. Other projects in Romania for the same client included design upgrades for two smaller nearby sites and the conceptual design of a new sow processing plant



DALEHEAD FOODS

Spalding, United Kingdom

Mercury Technologies provided conceptual and detailed design for a pig pre-chill, equalising chills and a complete site R22 replacement programme. Weight loss and cooling time simulations for the pre-chill and chills were computer-modelled by Mercury Technologies and approved both by the DMRI and Danish Crown. Tender documents were drafted and the projects were technically overseen by us. In addition, an ammonia safety management system was developed and implemented.



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