

FOOD MANUFACTURER CASE STUDY

Key Takeaways

- A site survey can provide a detailed look at HVAC performance prior to making any needed adjustments.
- Left unresolved, HVAC issues can result in contaminated products or work environment.
- Verifying your HVAC equipment's installation & performance helps validate your investment.



OBJECTIVES

A large food manufacturing facility in New York recently underwent a significant re-design to improve performance and accommodate new oven lines within their space. To ensure the success of this re-design, their engineering partner contracted Melink Corporation to conduct a comprehensive survey of the existing equipment conditions and performance balance. This survey was to serve as a baseline for the upcoming re-design work.

SCOPE OF WORK

Melink Corporation was tasked with conducting a thorough TAB survey, which included taking readings, assessing equipment conditions, and providing recommendations. Importantly, the scope of work specified that no adjustments were to be made during the survey.

The TAB survey was conducted in an operational facility, necessitating strict adherence to food safety requirements to avoid contamination and ensure the manufacturing process was not disrupted. Melink's technicians followed rigorous cleanliness guidelines to maintain the integrity of the food production environment.

During the survey, data was collected on over 100 exhaust fans serving various equipment throughout the facility. This comprehensive data







collection provided a detailed understanding of the current equipment performance and conditions.

Melink Corporation provided the food manufacturer with a detailed report that included data on the 100+ exhaust fans and various other equipment within the facility. The report offered a clear picture of the current performance levels and identified areas for improvement. These recommendations were essential for the re-design efforts, offering a solid baseline for the engineering partner's work.

This project was facilitated by the familiarity and trust built through previous collaborations. An employee of the engineering firm, who worked with the food manufacturer in their food



Exhaust fan belt has dry rot and is missing pieces.

distribution center, reached out to Melink knowing the company's expertise and ability to complete the work to high standards. This relationship has led to continued work with other brands within the engineering firm's portfolio.

IN SUMMATION...

The successful completion of the survey for the food manufacturing facility highlights Melink Corporation's capability to handle complex and cleanlinesssensitive projects in the food industry. By providing a comprehensive baseline report, Melink played a crucial role in the re-design process, ensuring that the new facility layout would meet performance expectations. This case study underscores Melink's commitment to quality, precision, and maintaining stringent safety standards in all their projects.



Exhaust fans have bonnets, trapping debris inside.







