



Project: Hilton Meats, Huntingdon

Services Value: £750K

Client: Hilton Meats

Contract Duration: 47 weeks

Project Value: £6.3M

Sub Contract type: Partial & D&B

Services Consultant: Delap & Waller (EIRE) **Size:** 73,000 Sq ft



Integr8 were a vital player in the construction of a major new build, meat processing plant with adjoining ancillary facilities at Huntingdon.

Integr8, operating on a partial Design & Build basis took the lead co-ordination role, in the integration of specialist suppliers from across the globe. Providing mechanical services the systems Integr8 installed comprised

of overhead radiant heating, various VRF air conditioning systems, public health services including all sanitary wear, showers & specialist washdown facilities as well as a complex mechanical controls/BMS system. The ventilation system to the production hall was complex in construction

comprising of a network of galvanised ducting and airsocks. Specialist fume cupboards along with supply and extract ventilation systems were installed to the first floor laboratory. Circa 3 miles of hot, cold, steam, refrigeration, O₂ and CO₂ pipework was installed (all at various sizes and ranges in temperatures from -5°C to 95°C) connecting 9no. air handling units, 2no. chiller units and 2no. cooling towers.

