



**ProjectLink**

Food Industry Construction Experts

OVER 25 YEARS OF EXPERIENCE IN THE FOOD CONSTRUCTION INDUSTRY

[www.projectlinkltd.co.uk](http://www.projectlinkltd.co.uk)

The background is a solid blue color with a faint, light blue line drawing of an industrial structure, possibly a food processing plant or a large-scale kitchen. The structure features various beams, pipes, and a staircase on the left side. The overall aesthetic is clean and professional.

# Food Industry Design & Construction Specialists



Welcome to ProjectLink, we are a construction company that specialise in designing and delivering projects for the food industry.

Based in Somerset, ProjectLink have successfully undertaken projects in many locations throughout England and Wales.

It doesn't matter what construction project you're considering – we can help with any size of development, from minor improvements to your food production or storage areas, to the complete design and build of a brand new facility.

At ProjectLink we work closely with you on various elements or can manage the whole project on your behalf. We can help you from the very start by creating the best design to meet your requirements, dealing with the complexities of planning applications and leading the process through to the completion of your development.



# Over 25 Years of Experience in the Food Construction

## New Build & Alterations

By being involved in a project from design through to completion we can ensure that every aspect will run smoothly and to the requirements of each customer, who are always our top priority.

We can take a project through the design, planning, construction process and ensure that it is carried out safely and complies with CDM Regs 2015. Whatever your project requires, ProjectLink can add value.

### The food sectors which we serve include the following:

- › Seafood
- › Dairy
- › Bakery
- › Meat
- › Confectionery
- › Fruit & Vegetables
- › Ready Meals
- › Drinks
- › Ingredients
- › Ice Plants



# Industry

## Hygienic Fit-Outs & Refurbishments

ProjectLink are specialists in the design and construction of hygienic food preparation areas, chill stores, freezer stores, blast coldrooms and various other requirements including offices and welfare areas. We are experts in utilising insulated composite sandwich panels for the walls and ceilings, which will typically have a polyisocyanurate (PIR) insulation core (which meets with the approval of most insurance companies) and are faced with a steel sheet to each side, coated with a hygienic 'food-safe' laminate making them non-tainting and suitable for food contact.

We also design, specify and install the accompanying trade elements that complete a project and ensure that the finished environment can meet the stringent requirements of any specified accreditation such as BRC and SALSA.

**The trade elements which we can provide include the following:**

- Hygienic insulated wall and ceiling panels
- Refrigeration
- Lighting & Electrical
- Plumbing
- Heating & Ventilation
- Floor Drainage
- Floor coatings
- Offices
- Toilets & Welfare
- Car-Parks & Roads

# Our Services

---

ProjectLink provides a wide range of services using its skilled members of staff and experience in the industry.

With over 25 years of experience in the coldstore industry, we offer high standards to help you get the coldstore you need. No matter the size of the project, we will always offer our best technical support to ensure smooth installation of the project.

---

## Surveys & Quotations

We understand that every job requires a survey before a quotation can be given. That is why at ProjectLink we carry out a full site survey to ensure that we offer you the most competitive price for your project.

By using our extensive knowledge, we can offer competitive prices whilst keeping high quality standards. Giving you the best price and best product.

---

## CAD Design

At ProjectLink, we understand that good design is critical to the success of a construction project and especially for companies within the food sector. We have many years of experience and can ensure that potential pitfalls and risks are avoided, while maximising the return on your investment.

We appreciate that nobody will understand your business better than you, so we will work closely with you to understand your ideas and what it is you need from your development. Once we understand your objectives, we'll use our knowledge to develop the best design for you.

We can take care of feasibility, costings, application requirements, drawings and any other elements of the design stage. Our extensive experience enables us to make best use of time and avoid costly mistakes by doing what we know works, saving you money and getting your facility up and running as quickly as possible.

With ProjectLink, you can rest assured that your building project will be getting the best possible start with an established industry expert. Whether you're having a new building designed from scratch, or an existing factory, warehouse, distribution or cold store extended or modified, we will ensure that the new design meets your requirements and exceeds your expectations.

## Planning

As part of the complete package of services we offer, planning is an important aspect.

Whether you want to develop your existing premises or build a facility on a new site, we can undertake the planning application on your behalf.

By using the knowledge we've gained on other successful food industry planning applications, we are in an enviable position to help guide you through the planning process, giving you the best chance of achieving your design and planning goals.

You can rest assured that as part of the service, we'll be dealing with all the elements involved, including supplementary information and assessment

---

## Construction

Food industry construction is at our very core. Whether you use us from the outset, or whether you've finished the planning and just need someone to handle the construction phase, with ProjectLink your development will be in safe hands.

We know food industry construction standards inside out, so you can be confident that you'll see the right materials specified, the right processes used and the right precautions taken at all times. We'll ensure that your facility will become, or continue to be, your most valuable asset.

We're food industry construction experts and have completed projects across meat, poultry, fish, dairy, bakery, chilled, frozen, ambient and warehousing.

Whether you're extending, modifying or upgrading your facility, we will make preparations so there'll be minimal impact on your production.

---

## After Sales Support

At ProjectLink we understand that even when the project is completed to the correct design, things can change. Because of this we offer after sales service. This includes maintenance for the coldstores and the provision of any additional information that you may require.

# Case Studies

---



## Burger Manufacturing Co Llanellwedd, Wales

Design & Build Contractor for 3,000m<sup>2</sup> burger processing facility

The 'state of the art' complete new build plant (adjoining to existing factory) was required to accommodate the rapid growth that BMC has enjoyed. ProjectLink designed the building, obtained planning permission and are managing the entire build process. Including groundworks, structural steel frame, cladding envelope, insulated internal wall and ceiling panels, mechanical, electrical and refrigeration fit out, loading docks, welfare, kitchens and offices.

The building will house a holding freezer, four 15t blast freezers, packaging mezzanine, various mixing and de-boxing rooms and a large open production area.



ProjectLink's input at the design stage was excellent and numerous issues that we encountered with various changes were dealt with in a timely and cost saving manner, this was a refreshing approach with a specialist contractor who really understands the food industry and wanted to assist with every aspect the build. Their quality of installation was outstanding as was the build program, all met within budgets and the necessary H + S standards. I would recommend them to others for future projects.

**Dave Mussell, General Manager**  
The Burger Manufacturing Co



## Coombe Fisheries Ltd Barnstaple, Devon

Design & Build Project Managers

Coombe contacted us to build a facility to double their capacity for packing, freezing and temperature-controlled storage of shellfish. We delivered a programme of work worth £4 million to secure their place as a premier seafood processor in the UK and globally. We designed the entire building, secured planning permission and managed the construction process from start to finish. A series of high-end modifications were installed in the 2,000m<sup>2</sup> building to ensure streamlined food handling processes. Three blast freezers, which are capable of freezing 90 tonnes of seafood from five degrees to -20 degrees in just 20 hours, were installed, as well as a spiral and tunnel freezer, temperature-controlled production area and a holding freezer with the capacity for up to 650 pallets.



Seafood is of paramount importance to the South West economy and Coombe Fisheries are a key business within the industry. We're pleased to have selected ProjectLink to have played a crucial role in our continued development by delivering such a significant project for us, especially as it allowed them to design and build a facility that's functional and innovative, as well as aesthetically pleasing.

**Iain Spear, Director**  
Coombe Fisheries Ltd

Project Link Limited  
4 Morston Court  
Aisecome Way  
Weston-super-Mare  
North Somerset  
BS22 8NG

Tel: 01934 641656

Email: [info@projectlinkltd.co.uk](mailto:info@projectlinkltd.co.uk)

[www.projectlinkltd.co.uk](http://www.projectlinkltd.co.uk)



# ProjectLink

Food Industry Construction Experts

OVER 25 YEARS OF EXPERIENCE IN THE FOOD CONSTRUCTION INDUSTRY

[www.projectlinkltd.co.uk](http://www.projectlinkltd.co.uk)