

Cayuga Evaporator, Dryer Manufacturing Facility AUBURN, NEW YORK



CLIENT OBJECTIVES

Cayuga Milk Ingredients will increase their raw milk processing capability by building the new Cayuga Evaporator, Dryer Manufacturing facility.

VALUE DELIVERED

Upon completion, this new facility will allow Cayuga to receive and process several million pounds of raw milk daily, produced from their vertically integrated milking facility.

SCOPE OF SERVICES

Shambaugh & Son is responsible for the on-site construction management of this new 110,000 square foot facility. This includes architectural, civil, structural, process, and MEP (Mechanical, Engineering and Plumbing) disciplines.

SOLUTIONS

Shambaugh is providing Design-Build and New Construction expertise along with Mechanical, Electrical, Fire Protection, and Automatic Temperature Control Systems.

BACKGROUND

Cayuga Milk Ingredients selected Shambaugh due to their engineering expertise and experience with constructing dairy plants throughout the United States.



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MANUFACTURING/INDUSTRIAL

FOOD PROCESSING

OPERATING COMPANY:

Shambaugh & Son, L.P.

CLIENT:

Cayuga Milk Ingredients

PRIME CONTRACTOR:

Shambaugh & Son

PROJECT DURATION:

Completed July, 2014

PROJECT VALUE:

\$80 Million

"We felt the Design/Build process offered by Shambaugh would provide us with the desired shortest timeline to product launch."

Kevin Ellis CEO, Cayuga

TECHNICAL SOLUTIONS Relationships

Quality Service VALUE ENGINEERING Experience

Project Schedule & Coordination EXPERTISE

- ✓ Design/Build
- ✓ New Construction
- Electrical Construction
- Mechanical Construction
- **✓** Refrigeration
- Automatic Temperature Control
- Fire Protection
- Process Design
- Manufacturing/Industrial
- Facilities Services
- ☐ Consulting Services