## Case study 806

## Andrews provide cooling solution for Londons most prestigious hotel

Andrews Air Conditioning Services were recently contacted by a luxurious London hotel in search of a suitable climate control solution to cool their pastry kitchens.

During the extremely hot summer months, the client in question was experiencing high temperatures in their basement where the pastry kitchens were located. The customer was becoming increasingly concerned about the heat leading to food becoming inedible and so contacted our experts to ensure a practical solution was put in place immediately.

In response to an emergency enquiry, our engineers visited site to conduct an assessment of the premises and identify the best units for the application, eventually deciding that the best course of action was to install one Mitsubishi wall-mounted air conditioning unit in the main pastry kitchen and one Mitsubishi ceiling cassette in the second pastry kitchen.

Our cooling equipment was commissioned for operation within 24 hours of the original phone call despite the scope for delays during the hotel restaurants busiest period. The customer was extremely complimentary of our service and units, which helped keep the kitchen staff comfortable while maintaining desirable conditions in the food preparation quarters.









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