

Case study 809

Andrews provided temporary air conditioning equipment for London bakery

A well-known London bakery contacted Andrews Air Conditioning, in search of an effective cooling solution to reduce temperatures in their kitchen and café during the recent UK heatwave.

The client was experiencing dangerously high temperatures in their bakery which was causing major problems in the preparation of their handmade pastries and breads. As a result we attended and carried out a free survey of the site where our specialist surveyor carefully reviewed the situation and then recommended the most suitable and cost effective climate control equipment to help restore conditions in their bakery.

With the client happy with our recommendation we deployed and installed a high velocity under ceiling system in kitchen area to provide comfort cooling for the chef but more importantly provide and maintain a constant cool temperature for the butter that enable him to produce their unique creations. Additionally as part of the total solution it was also agreed to install a sperate high wall air conditioning system to the customer serving and café area to provide a comfortable environment for the customers.

Following the full installation of both systems within the kitchen and café, our expert team were able to deliver the cooler and constant temperatures required to produce the unique and delicious breads and pastries along with a comfortable environment to enjoy them in – much to our clients delight.



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