

# Case study 171

## Andrews heater hire preserves freshly harvested potatoes

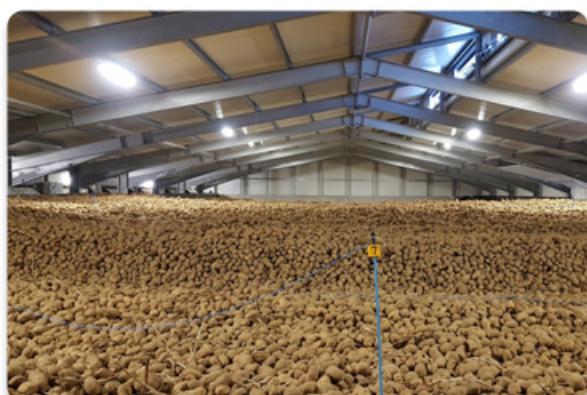
Andrews Heat for Hire was recently contacted by the largest potato supplier in the UK, who sought temporary heating equipment that would help restore the conditions needed to preserve produce prior to sale.

This process involves ensuring storage conditions remain at an ambient temperature of 8°C to maintain product quality and avoid the delicate crops becoming spoiled as a result.

Soon after receiving the call, our experts surveyed the site and proposed a heater hire package for the factory that would fulfil the needs of our client. Two FH4000 oil fired units – both fitted with thermostats for fuel efficiency – were deployed and installed within 24 hours of enquiry to minimise downtime and disruption.

The rental heaters were positioned in opposing corners of the building and kept on 24/7, with recirculation ducting placed at the 'cold-spots' of the factory. On the coldest days, these areas dropped to as low as 2°C – underlining the need for an immediate solution.

The equipment we provided made a difference almost instantly and stopped the potatoes from becoming affected. Thanks to the fast response of our experts, our client was able to sell the produce on soon after – protecting their revenue stream.



Nominal heating duty 383 kW  
Air flow (max) 24,000 m<sup>3</sup>/h  
Typical heated area 8,457 m<sup>3</sup>  
Power supply 415 V 3ph 50 Hz  
Plug type BS4343 4 pin V 32A  
Noise level (max) 76.5 dBA @ 1m  
Weight 1,300kg  
Duct length (max) 40 metres  
Fuel consumption 38 l/h  
Dimensions (mm) 3,850 x 1,200 x 2,015



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