

# Case study 177

## The UK's largest bakery business seek heater hire solution

The country's largest family-owned bakery business recently contacted Andrews Heat for Hire when the requirement for a temporary heating solution surfaced. The client intended to increase temperatures throughout their provisional warehouse in Worthing which was being used as a stop-gap before they moved into newly-built premises.

The bakery's site has doubled in size in the last decade alone, and due to this expansion, they needed a distribution centre to cover the South. While a new facility was being built, a temporary warehouse was leased to house the bread, cakes and muffins.

The chosen application lacked an adequate heating supply, however, which is why we were asked to devise a solution. Failure to take this step would have led to problems because bread and associated flour products must be kept at between 10°C to 18°C or they quickly go stale.

After a survey was conducted by one of our heating specialists, we recommended they use two FH4000 high capacity oil heaters, along with two 3000-litre fuel tanks, which were sited outside the building. Huge volumes of warm air were then driven into the application itself via the use of ducting, which entered the building through the second-floor windows.

Our heater rental package was delivered within 24 hours, making it possible for the client to preserve breads and other goods by storing them in a suitably controlled



Power supply 415 V 3 ph +E 50 Hz Run 20 A  
Generator size 20 kVA  
Noise level (max) 76.5 dBA @ 1 metre  
Duct size 600 mm x 2  
Weight 1300 kg  
Fuel Consumption 38 ltrs/hr  
Dimension 3,850 x 1,200 x 2,015 mm  
Typical heated area 8,457 m  
Control Manual, External controls available  
(24 V external control circuit)  
Fuel type Gas Oil  
Plug type BS4343 4 pin 3 ph 16 A  
Flue 1 mtr x 250 mm



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