

Case study 454

Andrews provide food festival with air conditioning hire

Our client was planning one of the biggest summer food festivals to hit the Midlands – with some of the UK’s top chefs cooking up fresh recipes live and providing guests with a treat for all palates.

Food festivals, by their very nature, are susceptible to warm temperatures due to the volume of people and use of cooking equipment. However, more and more event organisers are taking steps to ensure they create the best possible atmosphere for all food connoisseurs.

With cookery demonstrations set to take place inside a large marquee, maintaining appropriate climate control was critical to the event’s success. Organisers contacted our specialists in search of a temporary cooling solution that would provide the space with complete covered access for hundreds of guests.

After discussions, our trained operatives proposed and agreed on the hire of our HPAC90 air conditioning unit which we used to duct cool air directly into the customers pre-installed ventilation system. This was suspended from the ceiling of the marquee.

Once commissioned, the short-term cooling equipment was successful in providing the application with a continuous flow of cooled air – creating a controlled internal environment and preventing both food items and guests from overheating.

With our help, the event passed off without any issue and the equipment was off-hired the morning after the festival.



Nominal cooling/ heating duty 90 kW
Air flow (max) 15,000 m³/h
Typical cooled area 2000 m²
Power supply 415 v 3 ph N+E RUN 84 A
Plug type BS4343 125 A 5 Pin
Noise level (max) 75.2 dBA @ 3 metres
Weight 1,640 kg
Dimensions (LxWxH) 2,280 x 2,030 x 2,450 mm
Duct length (max) 48 metres
Control Automatic thermostat*
Average power consumption 48.4 kW/h
Duct Diameter 600 mm
*Capable of operating down to 10°C



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