

COMPANY CASE STUDY

Ole & Steen CPU North East London

Mechanical, Ventilation, Refrigeration and Electrical turnkey design and build solutions

OBJECTIVES

Following the successful delivery of multiple fitouts for Ole & Steen's UK store rollout programme, OwenME were invited by the brand's Denmark-based design team to collaborate on a major new project: the design, development, and construction of a bakery and Central Production Unit (CPU) for sandwich and confectionery production, transforming an empty warehouse in North East London into a high-capacity food production facility.

The objective was to create a phased, scalable solution capable of supporting Ole & Steen's growing retail footprint—designed to efficiently serve up to 60 stores.

SOLUTIONS

Phase 1

Achieved by design and installing 14 No Commercial Ovens and associated kitchen ventilation systems.

Phase 2

Achieved by design and installing the remaining 14 Commercial Ovens and associated kitchen ventilation systems, 4 No Commercial bespoke refrigeration cold stores providing run/standby/rotation, and their sandwich and confectionary prep kitchen cooling solutions.

BENEFITS

- To allow improved infrastructure for the delivery of their increasing store numbers and allow the decommissioning of their temporary under capacity CPU site.
- Energy efficient inverter driven refrigeration cooling solution.
- Heat recovery flue solutions to generate hot water.
- Specialist cooling solutions serving Sandwich and Confectionary kitchen prep areas.

AT A GLANCE

- Kitchen ventilation DW172
- Sandwich prep kitchen cooling
- Confectionary prep kitchen cooling
- Bespoke cold stores
- Specialist cold store flooring
- Gas installation
- Gas safety interlock solutions
- Electrical
- BMS controls and monitoring
- Ongoing preventative maintenance support
- Flue heat recovery



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We specialise in comprehensive state of the art mechanical, ventilation, refrigeration and electrical turnkey design and build solutions.



Justin Felkin

Director

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