

HONORÉ
PATISSERIE NEEDED
EFFICIENCY.

WE GAVE
THEM THEIR
JUST DESERTS.

www.scobiemcintosh.com

When Honoré Patisserie asked Scobie Bakery to recommend equipment for their growing needs, we ensured every consideration was taken to offer solutions to reduce labour, increase productivity and give them 24-hour support. Better energy consumption was just the icing on the cake.

scobie bakery

CASE STUDY: BAKERY EQUIPMENT, HONORÉ PATISSERIE LTD

PROJECT OVERVIEW

Attracted by our positive approach and attitude during a recent bakery exhibition, Honoré Patisserie approached Scobie McIntosh to negotiate the equipment supply and installation for its bakery kitchen. The contract encompassed the supply of market-leading Revent ovens, installation and maintenance services, with future plans to acquire further equipment supplies. Honoré Patisserie, located in London, is a top Patisserie, supplying many top hotels and major hospitality events.

Our team worked closely with the client, who wanted a new set of deck ovens that enabled them to maximise operational efficiency. The supplies of Revent ovens met our client's needs; the energy-efficient, stainless steel models enabled them to retain minimum operating cost, provide high quality baked products and increase production.

BUSINESS CHALLENGE

To help Honoré Patisserie meet the high volume production during major events, Scobie proposed an alternative and effective option, which would require the use of rack ovens. Rack ovens are capable of producing a large quantity of products quickly in the same cooking cavity.

Scobie had the challenge of integrating the new style equipment as rack ovens require different bakery processes. Scobie's project team successfully trained them in the alternative equipment.

The rack ovens allow for more efficient use of labour and delivers improved productivity. For example, the rack ovens helped minimise the operating cost, based on reduced labour and energy-consumption for a recent major hospitality event.

DELIVERABLES

- Supply and installation of bakery equipment
- Planned and reactive service maintenance

CHRISTOPHER BROADBRIDGE, OWNER, HONORÉ PATISSERIE, COMMENTED:

“OUT OF ALL THE STANDS I'D VISITED AT THE EXHIBITION, THE TEAM AT SCOBIES WERE THE ONLY ONES WHO SPENT THE MOST TIME EXPLAINING TO ME THE BENEFITS OF THE OVENS. I WAS TREATED WITH THE UTMOST RESPECT.”



SOLUTIONS

SUPPLY AND INSTALLATION

- Supply and installation of market leading equipment
- Client training on new equipment to maximise efficiency

PROJECT MANAGEMENT

- Full project management delivered seamless transition from design to installation
- Assessment of client's requirements and proposal of energy efficient equipment

REACTIVE & PLANNED MAINTENANCE SERVICE

- Issuing of concise service contracts
- Regular servicing and maintenance
- Contracted 24 hour support service, manned by industry trained and qualified staff

THE RESULT

PROJECT DELIVERY

Our innovative solution for recommending the use of rack ovens eased challenges. The project was delivered on time and within budget.

In-house experience and expertise enabled lean delivery and a range of operational efficiencies including:

- Close working relationship with the owner to ensure minimal variations
- Detailed surveys enabled the pre-manufacture of all equipment, which led to reduced period of installation and less business disruption
- Dedicated fixing team enabled a faster installation process
- Achieving a dramatic cost reduction by switching from deck ovens to rack ovens
- Increased productivity and quality of products

A COMPLETE BAKERY EQUIPMENT SOLUTION FROM INCEPTION TO COMPLETION





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