

# FELTHAM'S FARM

Cheese making is an art. But so is building a bespoke cold room. When Feltham's Farm needed a cold room to start their own cheese making business, MTCSS were there to provide a solution to his requirements.



## THE BRIEF

Cheese Maker Marcus Fergusson required a make room and an ageing room within the free space of the living quarters of his home to begin creating his own artisan soft blue, washed-rind cheese. MTCSS needed to install the rooms within the pre-constructed space - around doorways, windows and electrical boxes - whilst utilising the maximum space available.

## THE PLAN

MTCSS' solution was to build 4.4 x 4.6 metre cheese making room and a smaller 3.3 x 1.7 metre ageing room, with the refrigeration unit fit through the wall to maximise the use of the space to achieve the customer's requirements.

To build the room we used Kingspan PIR panelling throughout, fitted along with MTH semi insulated personnel doors and frames for access between the two rooms.

All internal junctions were fitted with anti bacterial coving with sealed corners to prevent any dust ingress, ensuring the room adhered to health and safety standards.



The make room required an ambient temperature, whilst the ageing room needed to be within a specific temperature range. To achieve this, MTCSS installed a single phase refrigeration unit through the wall - saving on space to be utilised elsewhere. The unit maintained the temperature of 10-12 degree required for the cheese ageing process.

As the cold rooms were built within the living quarters of the house - windows were already installed which needed to be fit around. We panelled up to the windows and flashed them in to form a food safe seal all around - whilst allowing the natural light into the room.



## THE SOLUTION

MTCSS facilitated the building of both rooms successfully - resulting in two cold rooms adapted from the infrastructure of the client's home which utilised the space available efficiently. With MTCSS' solution, Marcus was able to start his own cheese making business and begin creating his very own unique style of cheese.



*"MTCSS were recommended to me as a company who could offer me a solution for a make room and ageing room for my cheese making business. The MTCSS team worked closely with me to understand how we could utilise the space in my home most effectively. The final installation suited my requirements and Feltham's Farm Cheeses is now up and running, making a unique, washed-rind soft, blue cheese."*

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