

## Lyon Bakery Baking Facility Relocation and Renovation

**Austin Services**  
Engineering  
Construction Support

**Location**  
Landover, MD

**Facts & Data**  
58,500 SF



Lyon Bakery was founded by three like-minded friends in the spring of 2000. Skilled in the art of making gourmet artisan breads, the bakery expanded from modest beginnings into a thriving business, serving customers throughout the Washington and Baltimore metropolitan areas.

Lyon Bakery produces a wide variety of all natural, no preservative or artificial additive breads that are freshly baked daily. Their customers include leading restaurants, premier hotels, culinary service groups, catering companies, government organizations and gourmet delis.

In response to the growing business, it was determined that a new bakery was needed to increase production and enhance food safety features. Lyon Bakery quickly selected a new location with an existing building that they would modify to suit their needs and selected The Austin Company to engineer the required modifications and provide design and construction support throughout the project.

Production equipment would need to be relocated without interrupting deliveries to their customers. The existing warehouse was transformed into a bakery with existing and new equipment being placed there along with modifications to the process flow from raw material to finished good. Interior walls were also added to enhance process flows.

In addition, engineering and construction support services were provided for a new holding freezer, blast freezer and cooler packaging room, along with a new floor-level rack washer pit with an under-floor drainage piping system and grease trap.