Penmann – Dairy Industry Cooling Specialists

Our Expertise

Over the course of Penmann’s 48-year history the company has amassed significant experience in the design and delivery of successful cooling solutions to leading Dairy Producers such as Arla, Dairy Crest, Müller, Nestlé, Nom Dairy, Rachel’s, Parmalat, St Ivel, Uniq Foods and Village Dairy.

Penmann’s solutions are designed to create optimal conditions for the storage and preservation of product whilst maximising product integrity and guarding against the risk of non-compliance.

The team is unique in the industry for their wealth of experience and technical excellence in cooling technology including:

- Inline and static cooling systems
- Palletised cooling solutions
- Rapid Cooling using the Clauger Rapid Cooling Cell
- Air distribution

Producers working with Penmann will benefit from:

1. Customised Solutions: Addressing the unique requirements of each producer based on factors such as size, production volume, and product types.

2. Palletised Cooling Systems: For efficient cooling of dairy products with systems designed to handle large volumes of products stored on pallets, ensuring uniform cooling throughout the storage area.

3. Temperature Control: Maintaining the right temperature to preserve the quality and freshness of dairy products. Advanced temperature control mechanisms ensure precise temperature management, preventing spoilage and maintaining product integrity.

4. Energy Efficiency: We prioritise energy efficiency helping dairy facilities minimise energy consumption, reduce operational costs and achieve sustainability goals.

5. Compliance and Regulations: Our cooling solutions comply with relevant regulations and standards, providing dairy producers with peace of mind regarding product safety and quality.

6. Installation and Support: We ensure comprehensive support throughout any installation process, ensuring smooth integration into dairy facilities, and offer ongoing maintenance and support services.

Introducing the Clauger Rapid Cooling Cell to the UK Market

Penmann and leading French Global manufacturer Clauger have formed a partnership to showcase their joint expertise in Dairy Cooling and present new, highly effective solutions to UK producers.

Together they are bringing the Clauger patented Rapid Cooling Cell to the UK Dairy market. This is a highly effective rapid cooling solution and a progressive alternative to traditional Blast Chilling methodology.
The energy efficient Cell is guaranteed to cool palletised product down to 5°C in less than an hour along with additional benefits explained here:

https://www.penmann.co.uk/rapid-cooling-technology-and-solutions/

Case Studies:

Village Dairy high care installation
Penmann was commissioned by leading Dairy Producer Village to install a ventilation and product cooling blast chiller in the client’s new purpose-built factory.

“We selected Penmann because of their extensive experience in the dairy industry — both in the control of the production environment and their extensive knowledge of product cooling. Their flexible teamwork approach ensured a seamless installation. The project was completed on time and within budget and the systems are working extremely well — we would highly recommend them to others”.

https://www.penmann.co.uk/about.case-studies/village-dairy-high-care-installation/

Arla cooling tunnels

Arla called on Penmann to devise a rapid cooling solution at their cream manufacturing plant in Leeds.

Commenting on the successful installation, Tim Hutchinson, Project Manager at Arla Foods Stourton said:

“Arla was pleased to engage the services of a locally based company on such a prestigious project. Penmann were able to work seamlessly with us to deliver a high-quality product”.

https://www.penmann.co.uk/about.case-studies/arla-cooling-tunnels/

Penmann is a trusted partner for dairy producers seeking reliable cooling solutions.

For more information contact us:

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