

Penmann

INNOVATIVE CLIMATIC SOLUTIONS FOR THE FOOD INDUSTRY

Your Partner of Choice



Call: 0113 202 7300 | penmann.co.uk

Penmann helps food and drinks producers by cooling and conditioning your processes and products; ventilating and air conditioning your production spaces; keeping your products, environment and people safe and compliant.

"We found Penmann a very good company to complement our supply chain and would not hesitate to use them again or recommend to other companies."

Willie Botha, Group Engineering & Project Manager, Quorn Foods

Our Company

- We are leading providers of bespoke cooling technology solutions to the food and drinks industries
- Our clients are amongst the UK's most significant and well-respected national brands as well as smaller 'craft' producers who all place their trust in us for our technical excellence and expertise
- Our effective and innovative solutions have been making your lives that much easier, addressing your challenges and solving your problems, since the business started in 1975
- Putting you at the heart of every solution we design, we have a reputation for being the very best in our field of operation



ARLA
CREAM PALLET COOLER



BETTY'S & TAYLORS
CAKE COOLER



MCCAIN FOODS
PROCESS EXTRACT

"I've had a lot of good experience of working with Penmann. We've worked together across various sites on small and large projects. I suppose that's the biggest endorsement for us that in the role that I have I can also recommend them for work across our Group."

Mike Kirk, KP Snacks



KP SNACKS -
DISPLACEMENT AIR
HANDLING SYSTEM

"Penmann have done several very good jobs for us and I hope they'll do many for us in the future."

Charlie Bigham, CEO,
Charlie Bigham's



CHARLIE BIGHAM'S -
CANOPY
INSTALLATION

Our Services

When you work with us you know that you have chosen a quality company brimming with ideas and the technical excellence needed to solve an often-complex range of food production challenges:



Process and Product Cooling & Conditioning

Leading producers rely on us for our knowledge and expertise in this very specialist field. Our team is unique in our industry for our wealth of experience in cooling technology and air handling.

We cool and condition a wide range of products including Dairy, Desserts, Bakery, Ready Meals, Confectionery, Biscuits, Snacks, Pet Treats and many more.



Air Conditioning

Maintaining a conditioned environment in your production unit is both essential and critical to the protection and integrity of your products and processes.

We support you with Individually designed high-quality solutions that are value for money, energy efficient and work for you.

Our experience of working in live environments means minimum disruption to your production processes during system installation.



Ventilation

Good ventilation is a key requirement in all food and drink production facilities to safeguard product and processes and keep your workforce comfortable and happy.

Our unrivalled level of competence and vast experience of all types of ventilation systems ranges from grilles to fabric sock, and energy efficient air displacement systems.



MCVITIE'S
CHILLER FOR CHOCOLATE PRODUCTION



MIZKAN
HIGH CARE PRESSURISATION



NESTLÉ
CHOCOLATE TANK FARM SOCK VENTILATION



Food for thought...

- Do you have condensation problems in your production unit?
- Could your air handling systems be improved?
- Would you like to reduce your energy usage?
- Do you need to control temperatures in hot areas?
- Does your product require improved rapid cooling?
- Are you fully compliant with standards or need help?

Time to call Penmman: 0113 202 7300



We are very happy with the cooling tunnels designed and supplied by Penmann. All projects have been undertaken in an extremely efficient manner and have been delivered on time and on budget, and we have been particularly pleased with the performance of the tunnels".

Stephen Graves Factory Engineering
Manager, Müller Dairy

Working together

When we work with you, we want you to enjoy your relationship with us and vice versa. Creating a climate that delivers benefits to both our organisations and our people is the result of these all important values in our business.



Technical excellence

Our holistic approach delivers the very best bespoke quality system or innovative solution to meet and exceed your specific needs. Our attention to detail has earned us a reputation for being 'good at the difficult'.



The Environment

The Penmann Green Team is dedicated to environmental awareness, energy reduction, reducing our carbon footprint and working within your own environmental frameworks.



Collaborative Partnerships

We believe strongly in the power of collaborative working partnerships at all levels. We are all travelling on the same journey together so we work hard to nurture strong links with you, our supplier companies and external contractors to get the job done.



Openness and Honesty

We are a privately-owned second-generation family business with traditional business values. Down to earth, transparent, and straightforward in our dealings, you will always get an honest answer from us.



Our Team

In pursuit of excellent service delivery, we are committed to the ongoing recruitment, training and development of our technically excellent, friendly team.



Giving Back

Penmann is committed to helping those less fortunate than ourselves. A percentage of our sales is automatically donated to charity each quarter. As individuals we also volunteer and raise funds for causes close to our hearts.

Why Penmann?

- ✓ Established business
- ✓ Blue chip client base
- ✓ Excellent credentials
- ✓ Total focus on solving your problems
- ✓ Professionalism and expertise
- ✓ Technical excellence
- ✓ Innovation and customer service
- ✓ Company values and behaviours

Established in Yorkshire by Laurie Kirwin, Penmann is still a family run business under the direction of his sons, Damian and John Kirwin, whose 'hands on' style is an important feature of the way we operate. Our people and their professionalism are central to the success of our business where teamwork is a significant factor in getting the job done for you and maintaining our reputation for service and delivery.



Time to call
Penmann



If you are experiencing challenges in your food production unit then it's probably
Time to Call Penmann on: 0113 202 7300

Or head over to: penmann.co.uk

where you'll find more solutions, case studies, videos and testimonials.