

## KP Snacks Gluten free pellet production plant and pressurisation

Three independent air handling systems guarantee product integrity

### *The Challenge:*

KP Snacks were looking to relocate an existing process from Germany to serve the UK market and required a system to minimise temperatures and to operate a pressure cascade from the gluten free process through to the non-gluten free and then pressurise to atmosphere. The area would house drying and extruding plant that required cooling and a balanced air flow.



### *The Solution:*

We designed and installed three independent air handling systems to serve the three process areas. Two were located internally on a plant deck and the third externally to serve the ingredients store. These were then inlined to a high-level ducted distribution which fed drop down displacement terminals to deliver the air efficiently to where it was most needed - the occupied zone at ground level. The Systems were then all controlled to provide a pressure cascade from the gluten free area to non-gluten free and then to atmosphere.

### *The Benefits:*

- ✓ **Reduced the potential for high ambient temperatures**
- ✓ **Room pressurisation and segregation**
- ✓ **Gluten free process positively pressured to rest of process**
- ✓ **Displacement air distribution for optimum cooling effect**
- ✓ **Hygienic design to minimise dust capture**



### *Testimonial*

*"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*