

Lantmännen Unibake cooling system

Penmann delivers improved line efficiency with great pay back

The Challenge:

We undertook two projects to cool both a production area and product on an ambient spiral. We carried out detailed product cooling trials to establish the cooling curve and we designed a complex enclosure of the spiral. Working in a live 24/7 environment is not without difficulty and this was also accomplished through planning and co-operation between the two companies, taking into account budgets and timescales that had to be achieved.

The Solution:

We completed the work within tight timescales:

The first project was to ventilate the production area in a tight manufacturing unit in Milton Keynes, to provide personnel cooling and also to help remove some product load.

The second project involved the enclosure and cooling of an ambient spiral cooler to enable Lantmännen to increase throughput on their biggest burger bun line by 18%.

The Benefits:

- ✓ **Improvements in automation**
- ✓ **Increase in throughput on lines**
- ✓ **Estimated savings of £90K per annum**
- ✓ **Improved working environment**
- ✓ **Project delivered on time and on budget enabling client to maximise return on investment**
- ✓ **Minimal client involvement required freeing up their time to focus on other issues**



Testimonial

"I have nothing but praise for the Penmann team, how they approached and managed these projects and the results they delivered. In terms of customer service, Andy Hinch, Design and Project Engineer, is the best I've worked with, constantly communicating and paying site visits more than we had anticipated and certainly beyond the contractual terms.

These improvements in automation on our lines are estimated to save us in the region of £90K per annum. I would recommend Penmann to other UK food producers".

Ian Fogarty, Head of Manufacturing, Lantmännen Unibake.