

Nothing but the crème de la crème

PRIVATE DAIRY GETS ELECTRICITY AND PROCESS HEAT FROM COGENERATION



With its tradition of over 100 years, the Naarmann private dairy in Neuenkirchen, Germany, is a specialist in long-life dairy products for large-scale customers in the gastronomy and food product industries. The owner-run company promises nothing but the crème de la crème!

A traditional company opting for cutting-edge technology

The Naarmann private dairy is continuously expanding its portfolio and increasing its processing capacity by investing extensively

in the latest technologies. In addition, the company has committed to conserving natural resources and reducing its energy consumption. Since the production requires large amounts of energy, the saving potential in this field is not insignificant. Not least, extensive self-sufficiency increases security and flexibility in energy supply.

For these reasons, the Naarmann private dairy has invested in heat and power cogeneration technology. By combining heat and power

product in a single combined heat and power plant, the fuel is used with great efficiency and carbon dioxides emissions are reduced.

Process heat available at any time on demand

The patruus 400 combined heat and power plant is run on natural gas and generates 504 kW of thermal energy, which is used for hot water provision, product heating and cleaning the production facility. Furthermore,

the heat can be temporarily stored in a 100 m³ buffer tank so that it can be accessed any time it is needed. The heat and the majority of the electricity is used within the dairy, any excess electricity is fed into the public grid and paid for by the local energy supplier. The patruus 400 was installed in a Highline container, the highgrade container offers very good noise suppression properties achieving 45 dB (A) at a distance of 10 meters.



Privatmolkerei Naarmann GmbH

naarmann.de

patruus 400
natural gas
400 kW electrical
504 kW thermal
Container solution

