

double contact plate freezing

# **vertical & horizontal** plate freezers



we are DSI Dantech

our solutions allow you to  
**optimize your production**  
while sparing the environment

We offer the global food industry the full range of mechanical, cryogenic, and plate technology from just one company – from freezing to cooling and heating of quality food.

We partner with food suppliers and manufacturers to supply our customized solutions. We excel in faster freezing, cooling, and heating, our running time is longer, and our processing costs are lower. This results in higher yield, better preservation, and optimal product quality.

freezing, cooling & heating solutions

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A large industrial plate freezing machine is shown in a factory setting. The machine consists of multiple horizontal metal frames. The lower frame is filled with numerous rectangular orange blocks, which are being frozen. The upper frame is empty. The machine is made of stainless steel and has various mechanical components, including rollers and supports. The background shows a large window with a grid pattern.

solutions

## **plate** freezing

Plate freezing is a block or tray freezing method based on direct double contact to the products. Known for its large freezing capacity, low energy consumption, and small footprint. The method has a well-established preservation process that maintains a high food quality, nutritional value, and ensures a long storage life. We recommend plate freezing for large scale productions of high-volume products.





savings

## **minimize** energy consumption

Our solutions are based on double contact freezing, which is one of the fastest freezing technologies on the market guaranteeing both operational- and CO2 savings.

Plate freezing technology is up to 30% more cost- and energy efficient compared to other freezing technologies and the advanced technology ensures product preservation as well as time, cost, and energy-savings.

fast freezing

## sustain **food quality**

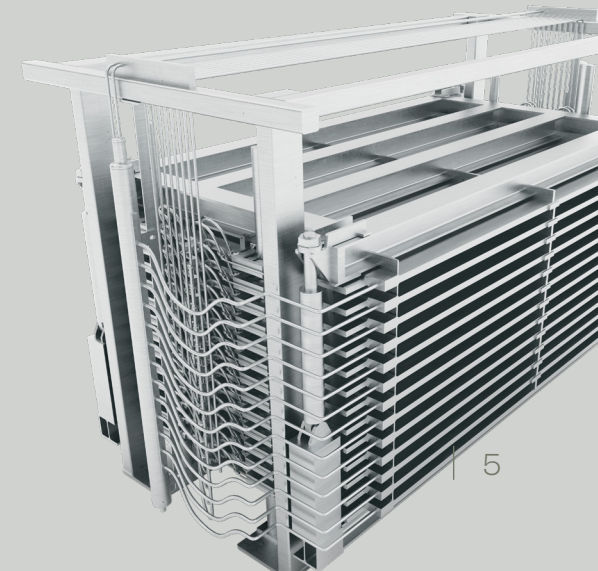
Fast freezing is the best way to sustain food at its peak freshness. It reduces the activity of microorganisms, chemical and enzymatic reactions, and it sustains a high degree of nutritional value. It also results in less yield loss and better product quality.

The fast freezing process also has a positive effect on the natural occurring yield reduction and as a result, there is less drip loss of liquids and fewer changes to the product's shape, texture, and color.



customize your solution

we recommend  
**plate freezing**  
for **large scale**  
and **high-volume**  
productions



V 3-7 plate freezer

# large **capacity** and **cleaning-friendly** design

The vertical plate freezers in the V3-7 series feature extra strong, hotdip galvanized frames or frames in stainless steel, forks covered with PEHD or aluminum, and extruded aluminum plates. The plate freezers also include flexible PTFE hoses with stainless steel armoring that are individually pressure-tested. Both manually or electrically operated.

The V3-7 series uses a single pass of refrigerant in the plates. This provides the best heat transfer possible – especially compared to other plate freezers on the market that use double pass.

Our best-selling plate freezers, well-known for their large capacity, high quality, good ergonomics and cleaning-friendly design. Maximize product quality, processing and efficiency with 24/7 operation, large volume freezing, cost- and energy efficiency, less footprint and healthier working conditions.

Can be delivered as a liquid tight freezer for freezing of liquid products. All parts in contact with human food have obtained approval for such use.

## reducing **freezing times** and **kW** consumption

- Optimum plate size
- Unique design
- Low power consumption
- Easy to maintain and clean
- Manually or electrically operated
- CorePoint temperature measuring system
- Low maintenance costs
- Ideal for large volume freezing



industries

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meat &  
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fruit &  
vegetables



liquids &  
fluids



dairy



plant  
based food



pet food



non-food



usage & **cleaning**

The V3-V7 Series are easy to clean (front bar can be tipped or an extra fork-lift can be added). Sealed connections and an ergonomic design which has the correct working height for loading and unloading the freezers. Low maintenance costs.

**corepoint** system

Save time and energy consumption with the patented DSI Dantech CorePoint temperature measuring system for the V3-7 Series. A system developed for measuring of the core temperature of all food and liquids. Easily mounted inside our vertical freezers for monitoring the core temperature. Provides full control of freezing time, product quality, energy consumption, lower CO<sub>2</sub> emissions and increasement of freezer capacity.

options of **customization**

- Block dividers
- Horizontal block dividers
- Human food modification - stainless steel cover plates
- Filling frames
- Liquid-tight freezers for freezing liquids products
- Three types of hydraulic systems for connection of a maximum of 12 freezers
- Vertical plate freezers can be operated with all known types of refrigerant, such as freon, R717, CO2, Brine etc. for pumped circulation
- Extra cleaning stroke
- Corepoint temperature measuring system
- Stainless steel options

technical data of plate freezer V3-7 series

**punctuality** is an indication of competence

	V3		V4		V5		V7	
	mm	ft	mm	ft	mm	ft	mm	ft
Block size								
A - block without block divider	1070 x 530	3' 6" x 1' 9"	820 x 800	2' 9" x 2' 8"	800 x 600	2'9" x 1' 11"	1220 x 500	4' 11" x 1' 8"
B - block with 1 block divider	528 x 530	1' 9" x 1' 9"	400 x 800	1' 4" x 2' 8"	400 x 600	1' 4" x 1' 11"	600 x 500	1' 4" x 1' 8"
C - block with 2 block dividers	347 x 528	1' 2" x 1' 9"	250 x 800	10" x 2' 8"	260 x 600	10' x 1' 11"	396 x 500	1' 3" x 1' 8"
Length	1911 - 5246	6' 3" - 17' 3"	1916 - 5221	6' 4" - 17' 2"	1996 - 5296	6' 7" - 17' 5"	1996 - 5246	6' 7" - 17' 3"
Block thickness	50 - 150 ( 2 - 6 in )							
Number of stations								
50 mm blocks	10 to 44 stations							
60 mm blocks	10 to 44 stations							
75 mm blocks	10 to 44 stations							
100 mm blocks	10 to 36 stations							
Refrigerant hoses	Flexible PTFE hoses with stainless steel armoring, individually pressure- tested							
Frame	Hot-dip galvanized, closed RHS profiles							
Hose fittings	Stainless steel with zink band							
Headers	Stainless steel							
Cylinder cover	Stainless steel							
Hydraulic fittings	Stainless steel							
Freezing plates	Sea-water resistant aluminum alloy approved for contact with human food. "Single pass"-system							
Installation	Marine or land							
Approval	CE – PED - DNV – EAC – RMRS							



V 16 plate freezer

# space **optimization** and **automization**

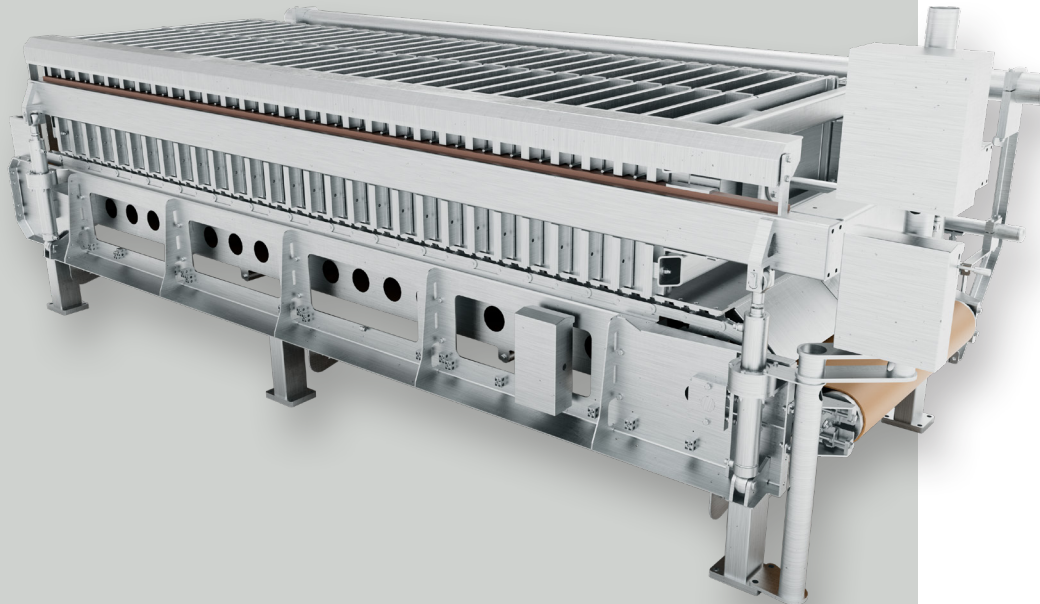
The vertical plate freezers in the V16 series are designed for space optimization and used for high capacity freezing. To remove the need for heavy manual handling and packaging, the freezer features an automatic unloading system for quick unloading, optimal space utilization, and for reducing unproductive time periods.

The V16 series uses a single pass of refrigerant in the plates. This provides the best heat transfer possible – especially compared to other plate freezers on the market that use double pass. All parts in contact with human food have obtained approval for such use.

The V16 plate freezer can be operated with all known types of refrigerant, such as freon, R717, CO2, Brine etc. for pumped circulation.

## reducing **freezing times** and **kW** consumption

- Optimum plate size
- Unique design
- Low power consumption
- Easy to maintain and clean
- Quick and automatic unloading
- High capacity
- Operator optimization
- Optimal space utilization
- CorePoint temperature measuring system
- Low maintenance costs



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poultry



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vegetables



plant  
based food



pet food



non-food



usage & **cleaning**

The V16 Series are easy to clean. Sealed connections and an ergonomic design which has the correct working height for loading the freezers. Low maintenance costs.

**corepoint** system

Save time and energy consumption with the patented DSI Dantech CorePoint temperature measuring system for the V3-7 Series. A system developed for measuring of the core temperature of all food and liquids. Easily mounted inside our vertical freezers for monitoring the core temperature. Provides full control of freezing time, product quality, energy consumption, lower CO<sub>2</sub> emissions and increasement of freezer capacity.

optimized **design**

The design of vertical V16 freezer is compact which makes space optimization of the freezing system possible. The freezer is designed with an eye to automation in order to spare operators heavy handling and packaging. Among other things the freezer is designed with an automatic unloading system, reducing the unproductive time of the freezing system.

technical data of plate freezer V16 series

**punctuality** is an indication of competence

	V16-3		V16-5		V16-7	
	mm	ft	mm	ft	mm	ft
Block size						
A - block without block divider	1070 x 530	3' 6" x 1' 9"	820 x 600	2' 9" x 2'	1220 x 500	4' 11" x 1' 8"
B - block with 1 block divider	530 x 530	1' 9" x 1' 9"	400 x 600	1' 4" x 1' 11"	600 x 500	1' 11" x 1' 8"
Block thickness	75 - 150 ( 3 - 6 in )					
Number of stations:						
75 / 100 mm blocks	10 to 36 stations					
Refrigerant hoses	Flexible PTFE hoses with stainless steel armoring, individually pressure- tested					
Frame top	Hot-dip galvanized, closed RHS profiles					
Hose fittings	Stainless steel					
Headers	Stainless steel					
Hydraulic fittings	Stainless steel					
Freezing plates	Sea-water resistant aluminum alloy approved for contact with human food. "Single pass"-system					
Motor & Bottom section	Gear motor mounted with a Danfoss OMM 50 hydraulic motor. To be connected to an external hydraulic system. Included electrically operated valves for reducing of pressure and directional and flow control. The control lever is located at the outlet end					
Motor for discharge conveyor	Stainless steel drum motor (electric) 1,1 kW 21,5 mm ( 1 in ) (min, covered with rubber to Ø170 mm ( Ø7 in ))					
Construction - the bottom part:						
Frame	Stainless steel or hot-dip galvanized					
Pipes/Fittings/Hoses	Stainless steel					
Chain	125 mm ( 5 in ) transport chain made of stainless steel					
Reversible bottom	T-profiles made of seawater resistant aluminum Discharge belt with a strong "Grip Top", rubber guiding profile					
Installation	Marine or land					
Approval	CE – PED - DNV – EAC – RMRS					

V 20 plate freezer

# flexible and distinctive flat-top freezers

The vertical plate freezers in the V20 series are flat-top freezers. The design offers a major advantage when loading and unloading the freezer as the installations can be equipped with an automatic unloading device connected to a conveyor.

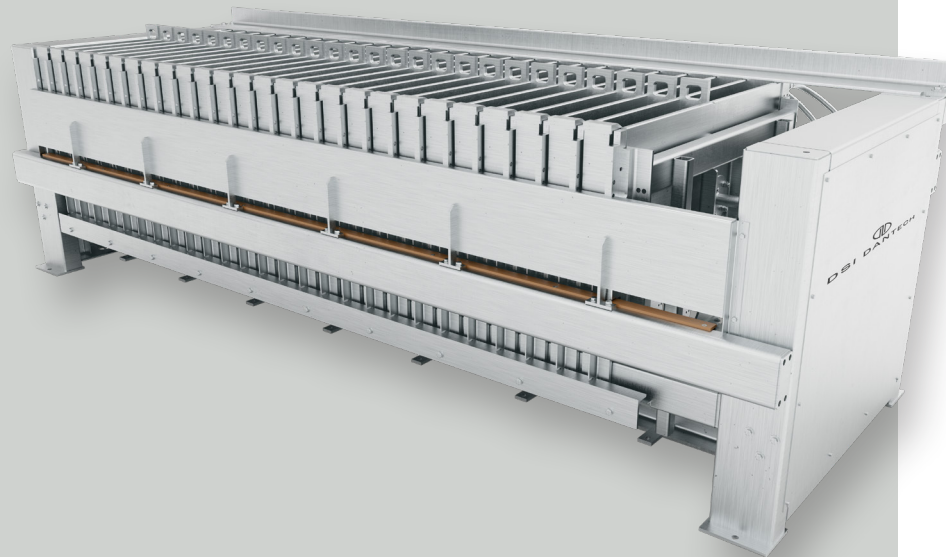
The V20 series uses a single pass of refrigerant in the plates. This provides the best heat transfer possible – especially compared to other plate freezers on the market that use double pass.

The V20 plate freezer can be operated with all known types of refrigerant, such as freon, R717, CO2, Brine etc. for pumped circulation. Can be delivered as a liquid tight freezer for freezing of liquid products.

Large volume freezing for high product quality and preservation of taste, texture, and nutritional value.

reducing **freezing times** and  
**kW** consumption

- Optimum plate size
- Unique design
- Low power consumption
- Easy to maintain and clean
- Automatic or manual unloading
- Fixed or loose block dividers
- Low maintenance costs
- Large volume freezing



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usage & **cleaning**

The V20 Series are easy to clean. Sealed connections and an ergonomic design which has the correct working height for filling the freezers. Low maintenance costs.

optimized **design**

The V20 series are so-called Flat Top freezers which gives a major advantage when loading and unloading the freezer. On board marine installations the freezer can be equipped with an automatic unloading device connected to a conveyor.

technical data of plate freezer V20 series

**punctuality** is an indication of competence

	V20	
	mm	ft
Block size		
A - block without block divider	1080 x 525	3' 6" x 1' 9"
B - block with 1 block divider	530 x 525	1' 6" x 1' 6"
Length	min. 1465 to max. 5269	min. 4' 10" to max. 17' 4"
Width	1479	4' 10"
Height	1200	4'
Block thickness	50 - 150	2' - 6'
Number of stations		
50 mm blocks	10 to 44 stations	
60 mm blocks	10 to 44 stations	
75 mm blocks	10 to 44 stations	
100 mm blocks	10 to 36 stations	
Refrigerant hoses	Flexible PTFE hoses with stainless steel armoring, individually pressure- tested	
Frame	Hot-dip galvanized, closed RHS profiles. Stainless steel optional	
Hose fittings	Stainless steel with zink band	
Headers	Stainless steel	
Hydraulic fittings	Stainless steel	
Freezing plates	Sea-water resistant aluminum alloy approved for contact with human food. "Single pass"-system	
Installation	Marine or land	
Approval	CE – PED - DNV – EAC – RMRS	

V 30 plate freezer

## **easy** loading and **user friendly** handling

The vertical plate freezers in the V30 series are flat-top freezers designed for onshore productions that demand easy loading and user-friendly handling. The freezers can be loaded and unloaded from both sides – manually as well as automatically.

Depending on your needs, it is mounted with manually removable block dividers or fixed block dividers. It is also possible to install V-angles on the plates for easy breaking or cutting blocks instead of block dividers.

The V30 series uses a single pass of refrigerant in the plates. This provides the best heat transfer possible – especially compared to other plate freezers on the market that use double pass.

The V30 plate freezer can be operated with all known types of refrigerant, such as freon, R717, CO2, Brine etc. for pumped circulation. Can be delivered as a liquid tight freezer for freezing of liquid products.

## reducing **freezing times** and **kW** consumption

- Optimum plate size
- Unique design
- Low power consumption
- Easy to maintain and clean
- Automatic or manual unloading
- CorePoint temperature measuring system
- Low maintenance costs



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fluids



dairy



plant  
based food



pet food



non-food



usage & **cleaning**

The V30 Series are easy to clean. Sealed connections and an ergonomic design which has the correct working height for filling the freezers. Low maintenance costs.

**corepoint** system

Save time and energy consumption with the patented DSI Dantech CorePoint temperature measuring system for the V3-7 Series. A system developed for measuring of the core temperature of all food and liquids. Easily mounted inside our vertical freezers for monitoring the core temperature. Provides full control of freezing time, product quality, energy consumption, lower CO<sub>2</sub> emissions and increasement of freezer capacity.

optimized **design**

A flat-top plate freezer gives a major advantage when unloading the freezers automatically. Specially designed for land installations where demands for easy loading and user-friendly handling of product and frozen blocks are of high priority.

technical data of plate freezer V30 series

**punctuality** is an indication of competence

	V33		V35		V37	
	mm	ft	mm	ft	mm	ft
Block size						
A - block without block divider	1070 x 530	3' 6" x 1' 9"	820 x 600	2' 9" x 2'	1220 x 500	4' 11" x 1' 8"
B - block with 1 block divider	530 x 530	1' 9" x 1' 9"	400 x 600	1' 4" x 1' 11"	600 x 500	1' 11" x 1' 8"
Block thickness	50 - 150 ( 2 - 6 in )					
Number of stations						
50 mm blocks	10 to 44 stations					
60 mm blocks	10 to 44 stations					
75 mm blocks	10 to 44 stations					
100 mm blocks	10 to 36 stations					
Refrigerant hoses	Flexible PTFE hoses with stainless steel armoring, individually pressure- tested					
Frame top	Hot-dip galvanized, closed RHS profiles. Stainless steel optional					
Hose fittings	Stainless steel					
Headers	Stainless steel					
Hydraulic fittings	Stainless steel					
Freezing plates	Sea-water resistant aluminum alloy approved for contact with human food. "Single pass"-system					
Installation	Marine or land					
Approval	CE – PED - DNV – EAC – RMRS					



horizontal plate freezer type H

# continuous freezing with increased productivity

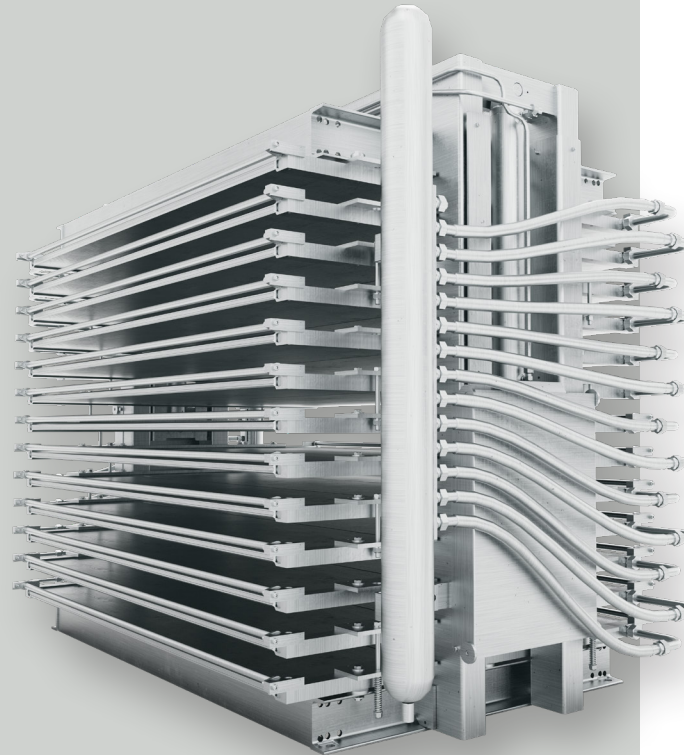
The horizontal plate freezers in the H series are specially designed to freeze food and ready meals in boxes, cartons or trays. They feature a heavy-duty, hot-dip galvanized steel frame or a frame in stainless steel. Hydraulic rams ensure a stable and even plate pressure for homogeneous freezing.

Include benefits like standard plate sizes or customized widths and lengths, a unique design with single station openings, low power consumption as well as easy cleaning and maintenance.

Ideal for tray freezing, high productivity and an ergonomic working environment.

## reducing kW consumption and manual labor

- Optimum plate size
- Unique design
- Low power consumption
- Easy to maintain and clean
- Manual operation
- Surface structure prevents dents and marks in the packaging
- Fast low temperature freezing



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poultry



fruit &  
vegetables



ready  
to eat



dairy



plant  
based food



ice cream



pet food



non-food



usage & **cleaning**

Easy to maintain and clean, additionally element surface structure prevents dents and marks in the packaging.

optimized **design**

The double contact freezer is a fast and economical way of freezing due to double contact with the product packaging. Benefits like standard plate sizes and customized widths and lengths. A unique design and low power consumption.

options of **customization**

- Standard cabinet in 30 mm sandwich panels mounted
- with manually operated roller blinds on front and rear side
- Standard cabinet with electrically operated roller blinds on front and rear side
- 80 mm highly insulated cabinet, mounted with 60 mm double doors at the front and rear
- Cabinets according to the above specifications with stainless steel cladding
- Flip-over marine locks (tray holders)
- High plate pressure 0.60 bar (8,4 Psi)
- Hydraulic system operating up to 12 freezers
- Special plate dimensions
- Stainless steel options

technical data of horizontal plate freeze

**punctuality** is an indication of competence

H	
Number of freezing stations	6 to 18 stations
Refrigerant hoses	Flexible PTFE hoses with stainless steel armoring, individually pressure-tested
Frame	Hot-dip galvanized, closed profiles. Stainless steel optional
Hose fittings	Stainless steel
Headers	Stainless steel
Hydraulic cylinder	Corrosion class C5M
Hydraulic piping	Stainless steel
Hydraulic control	Manual or electrical operation
Freezing plates	Sea-water resistant aluminum alloy approved for contact with human food. "Single pass"-system
Cover plates	Stainless steel
Standard plate pressure	Depends on plate size or demand
Approvals	CE – PED - DNV – EAC – RMRS

Type	Dimensions	Plate thickness
H7	1550 x 1120 mm (61" x 44")	22 mm
H8	1850 x 1120 mm (73" x 44")	22 mm
H9	1980 x 1120 mm (78" x 44")	22 mm
H10	2190 x 1120 mm (86" x 44")	22 mm
H11	2390 x 1120 mm (94" x 44")	22 mm
H12	2440 x 1120 mm (96" x 44")	22 mm
H20	1610 x 1230 mm (63" x 48")	22 mm
H22	1980 x 1230 mm (78" x 48")	22 mm

Type	Dimensions	Plate thickness
H24	2190 x 1230 mm (86" x 48")	22 mm
H26	2390 x 1230 mm (94" x 48")	22 mm
H28	2440 x 1230 mm (96" x 48")	22 mm
H30	1610 x 1650 mm (63" x 65")	22 mm
H32	1980 x 1650 mm (78" x 65")	22 mm
H34	2190 x 1650 mm (86" x 65")	22 mm
H36	2390 x 1650 mm (94" x 65")	22 mm
H38	2440 x 1650 mm (96" x 65")	22 mm

horizontal automatic plate freezer type HS

# fully **automatic** for increased productivity

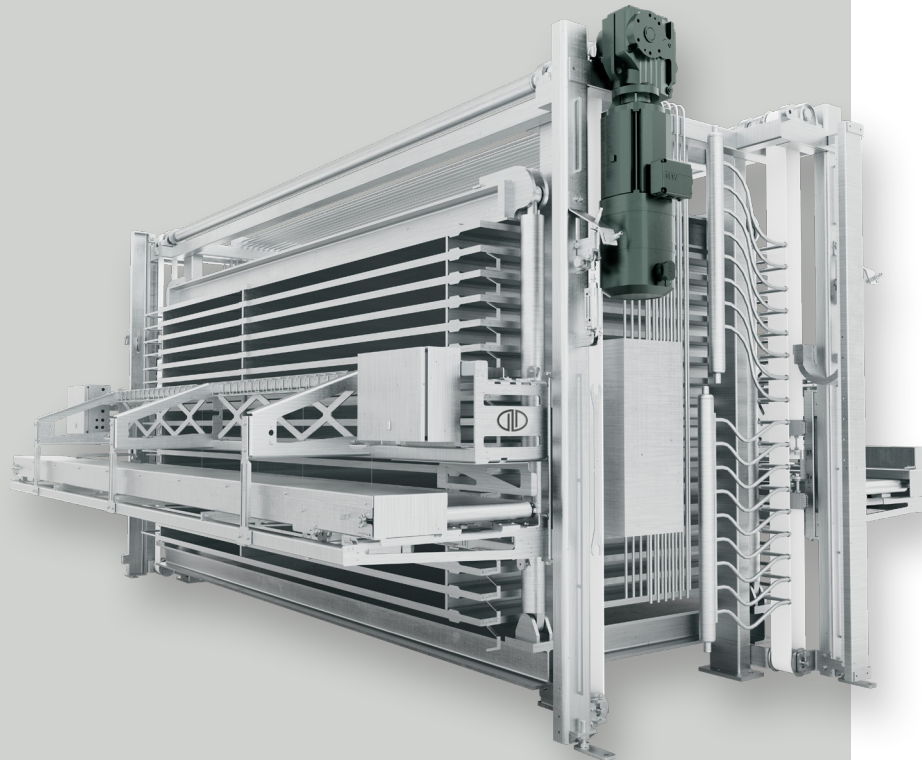
The horizontal plate freezers in the HS Automatic series are fully automatic. They are ideal for in-line process freezing of packed products in cartons or trays.

The HS Automatic freezers feature a heavy-duty, hot-dip galvanized steel frame or a frame in stainless steel and hydraulic twin rams that ensure a stable and even plate pressure for homogeneous freezing. Single station opening for easy loading and unloading.

Double contact freezing for fast freezing and preservation of quality food at the lowest possible cost.

## increasing **productivity** and **ergonomics**

- Customized plate size & unique design
- Electric operation by control panel
- Capacities upon request/height available
- Full batch unload standard/optional
- Ideal for in-line process freezing of packed products in cartons or freezing trays
- Smooth freezing surface preventing dents or marks in the packaging
- Easy to maintain and clean
- Hydraulic Twin Pump included in scope of supply
- One station opens only by loading/unloading
- For onshore and offshore



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dairy



plant  
based food



ice cream



pet food



non-food



usage & **cleaning**

Easy to maintain and clean, additionally element surface structure prevents dents and marks in the packaging.

optimized **design**

Requirements for increased productivity and a reduction of manual handling of frozen blocks are getting increasingly stringent in modern food industry. Providing an ergonomic working environment is a top priority today where focus is on eliminating heavy working operations involved in loading and unloading of horizontal plate freezers.

Fully automatic horizontal plate freezers with a unique design, full batch unload standard/optimal and hydraulic twin pump included in the scope of supply. Smooth freezing surface preventing dents or marks in the packaging as well as easy maintenance and cleaning. One station opens only by loading and unloading.

options of **customization**

- Cabinet in 30 or 80 mm panels with options of stainless steel cladding
- Hydraulic system operating up to 3 HS freezers
- Special plate dimensions
- Stainless steel options

technical data of horizontal automatic plate freezer

**punctuality** is an indication of competence

	HS	
	mm	ft
Maximum length	3300	10' 10"
Maximum width	2440	7' 11"
Plate thickness	30	1.2"
Number of freezing stations	Depending on height available	
Frame work	Hot-dip galvanized or Stainless steel	
Freezing plates	Sea-water resistant aluminum alloy approved for contact with human food. "Single pass"-system	
Cover plates hoses	Stainless steel	
Refrigerant hoses	Flexible PTFE hoses with stainless steel armoring, individually pressure-tested	
Hose fittings	Stainless steel	
Hydraulic lifting cylinders on plates	Stainless steel AISI 304	
Hydraulic pressure cylinders	Corrosion class C5M	
Hydraulic piping	Stainless steel	
Hydraulic fittings	Stainless steel	
Operation	Electric operation with control panel	
Motors	Electric and Hydraulic	
Approvals	CE – PED - DNV – EAC – RMRS	



horizontal automatic plate freezer type HS Flex

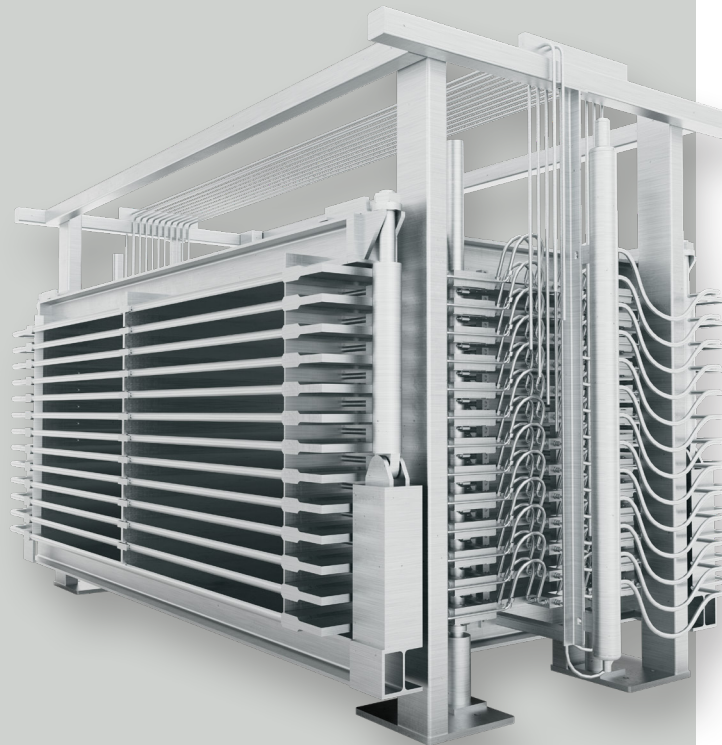
# flexible freezer for **changing** products

The flexible horizontal plate freezers in the HS Flex series are designed to fit varying needs. A HS Flex freezer is designed for operating different carton/tray heights, thereby providing you with a stable level of productivity across seasons and changing product range.

The HS Flex freezers have a unique design with single station openings, low power consumption as well as easy cleaning and maintenance. The freezers feature a heavy-duty, hot-dip galvanized steel frame or a frame in stainless steel as well as hydraulic rams that ensure a stable and even plate pressure for homogeneous freezing.

## minimal **footprint** – maximal **flexibility**

- Optimum plate size & unique design
- Electric operation by control panel
- Capacities upon request/height available
- Full batch unload standard/optional
- Ideal for in-line process freezing of packed products in cartons or freezing trays
- Smooth freezing surface preventing dents or marks in the packaging
- Easy to maintain and clean
- Hydraulic Twin Pump included in scope of supply
- One station opens only by loading/unloading
- Can operate different carton/tray heights



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based food



ice cream



pet food



non-food



## usage & **cleaning**

Easy to maintain and clean, additionally element surface structure prevents dents and marks in the packaging.

## optimized **design**

Requirements for increased productivity and a reduction of manual handling of frozen blocks are getting increasingly stringent in modern food industry. Providing an ergonomic working environment is a top priority today where focus is on eliminating heavy working operations involved in loading and unloading of horizontal plate freezers.

Fully automatic horizontal plate freezers with a unique design, full batch unload standard/optimal and hydraulic twin pump included in the scope of supply. Smooth freezing surface preventing dents or marks in the packaging as well as easy maintenance and cleaning. One station opens only by loading and unloading.

## options of **customization**

- Cabinet in 30 or 80 mm panels with options of stainless steel cladding
- Hydraulic system operating up to 3 HS freezers
- Special plate dimensions
- Stainless steel options

technical data of plate freezer V30 series

## **punctuality** is an indication of competence

	HS Flex	
	mm	ft
Maximum length	3300	10' 10"
Maximum width	2440	7' 11"
Plate thickness	30	1.2"
Plate size	As for request	
Number of freezing stations	Depending on height available	
Frame work	Hot-dip galvanized or Stainless steel	
Freezing plates	Sea-water resistant aluminum alloy approved for contact with human food. "Single pass"-system	
Cover plates hoses	Stainless steel	
Refrigerant hoses	Flexible PTFE hoses with stainless steel armoring, individually pressure-tested	
Hose fittings	Stainless steel	
Hydraulic lifting cylinders on plates	Stainless steel AISI 304	
Hydraulic pressure cylinders	Stainless steel	
Hydraulic piping	Stainless steel	
Hydraulic fittings	Stainless steel	
Operation	Electric operation with control panel	
Motors	Electric and Hydraulic	
Approvals	CE – PED - DNV – EAC – RMRS	

add automation

# customized automation solutions

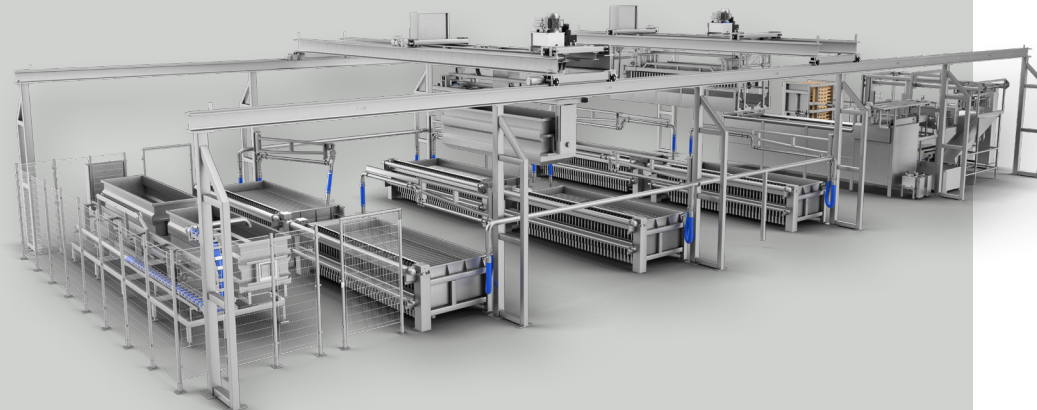
Maximize production efficiency and minimize production costs with automatic auxiliary equipment and handling solutions. Automating your production will also have a positive effect on safety, hygiene, and labor costs.

As the only all-in-one supplier of complete freezing and cooling solutions, we customize automation solutions for all processes from conveyor systems, crane rail constructions, pipe and pump loading systems, cranes, robots, stacking systems, palletizing conveyors, to stretch wrappers, etc.

You can choose semi- or fully automated equipment, or you can add modules to your existing facility to obtain an all-in-one solution that combines the thermal treatment you need with state-of-the-art handling equipment.

## reducing **freezing times** and **kW** consumption

- Complete solutions for loading/unloading your product and further processing/packaging
- Ensures an optimal utilization of the freezing capacity
- Speeds-up production and operation
- Reduce health and safety risks
- Remove arduous manual handling and labor costs
- High end technology
- Manual, semi- or fully automated equipment



industries

solutions  
**suitable** for

fish &  
seafood



meat &  
poultry



fruit &  
vegetables



ready  
to eat



liquids &  
fluids



baked  
goods



dairy



further  
processing



plant  
based food



ice cream



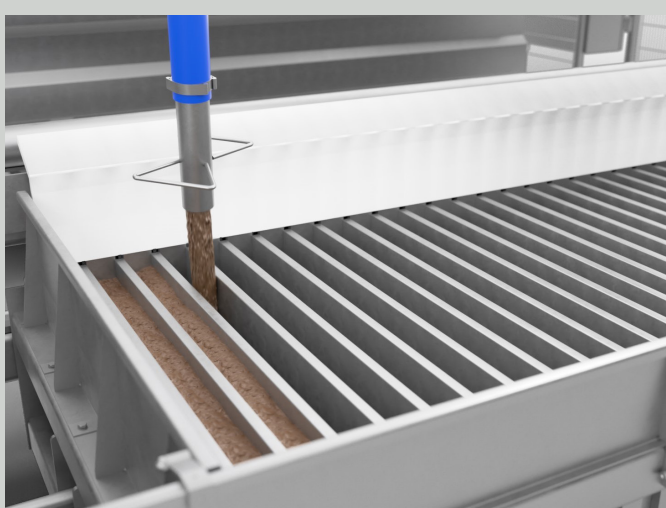
pet food



non-food







efficient loading

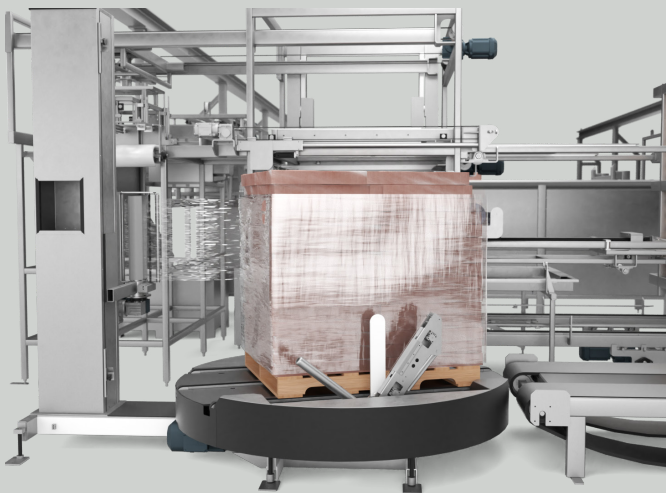
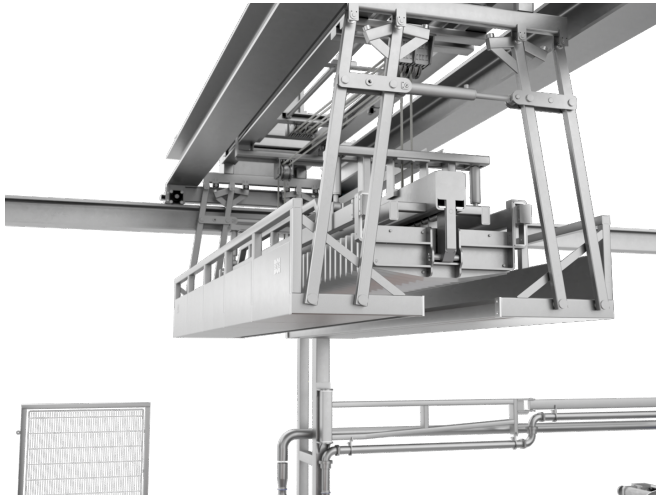
## loading solutions

Our loading equipment is designed according to the latest developments and technological advances with regards to efficient design, safety, ultra-low maintenance requirements, and operator convenience. Solutions include bin and container filling systems, cranes, portable pumps or pumping pipelines as well as semi- or fully automatic loading systems.

simple unloading

## unloading solutions

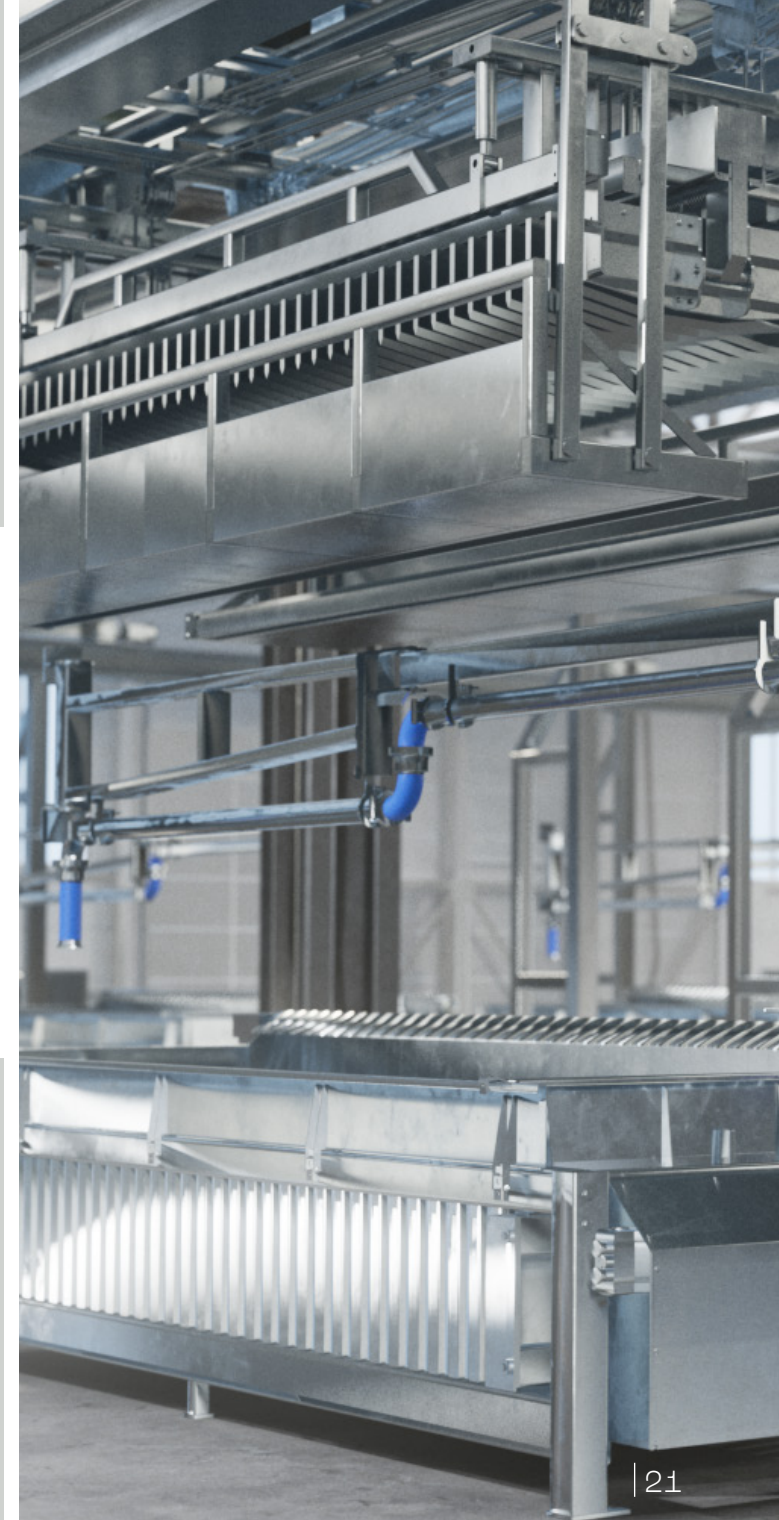
Our customized systems ensure fast and simple unloading, and our products facilitate a very large capacity thereby helping you to boost your everyday productivity. You can choose from a wide selection of automatic crane systems, manual cranes, truck grabs to unloading systems for horizontal plate freezers.



safe packaging

## packaging solutions

Our systems guarantee extremely high levels of quality and safety for high-speed palletizing and packaging. We combine advanced machinery with product development to manufacture automatic palletizers, automatic robots, stretch wrapping and conveyor systems.







customized solutions

## **plate freezing** technology for your production

Plate freezing is especially suitable for freezing fish & seafood, meat & poultry, fruit & vegetables for further processing as well as different by-products. It is also used for liquids and fluids – such as dairy products or juice. Finally, many manufacturers of pet food also use plate freezers in their production line.

We recommend plate freezing for large scale productions of high-volume products. Known for its extremely large freezing capacity, the short freezing times, and the high energy efficiency, converting to plate freezing will be visible in your bottom lines; in operational savings and in environmental footprint, as plate freezing technology is up to 30% more energy efficient than other freezing technologies.

Our plate freezers are customized and will fit any production – from super trawlers and slaughterhouses to food processing plants. This allows you to freeze food quickly and instantly after processing it.

If you need to combine technologies to freeze and handle all the parts of the food, we are the only all-in-one supplier of plate freezing solutions as well as IQF mechanical and cryogenic equipment. This guarantees you honest advice on your specific project, cost savings as well as high quality service across technologies.





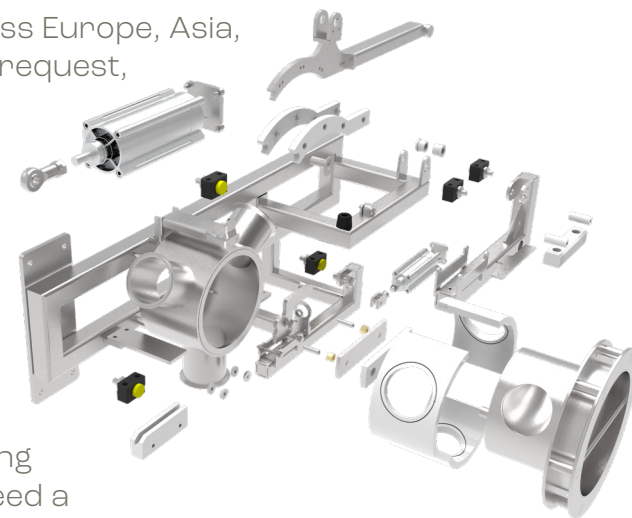


## service on **demand**

We offer worldwide service and support to prevent and minimize downtime in your production. Our global setup across Europe, Asia, and the US allows us to respond very quickly to any request, both onshore and offshore.

To keep your down time to a minimum, we offer worldwide 24/7 support. We provide continued support throughout the lifetime of your plate freezing solution, from technical maintenance and repair services to high-quality spare parts and tailor-made spare part kits as well as individual service contracts.

We can also help you optimize your solution to prolong its lifetime and usability. Whether your equipment need a renovation, expansion, or a rebuild to suit your needs, we can assist you.

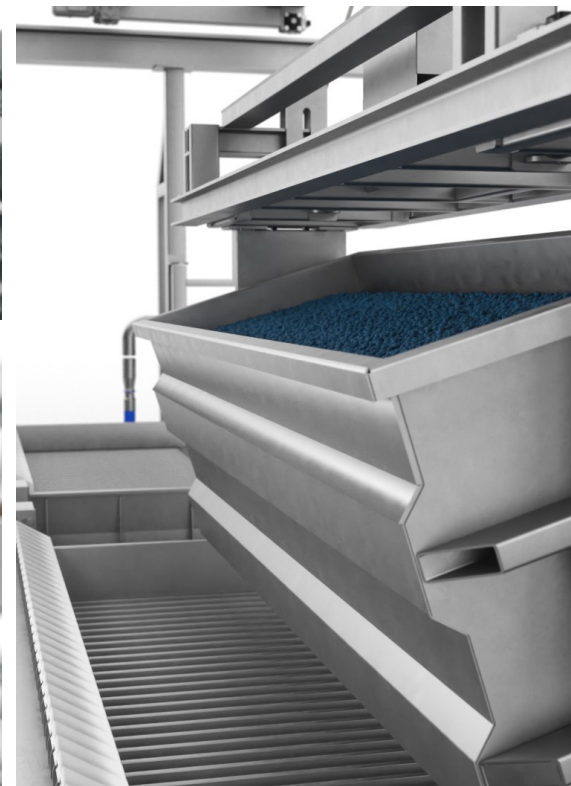
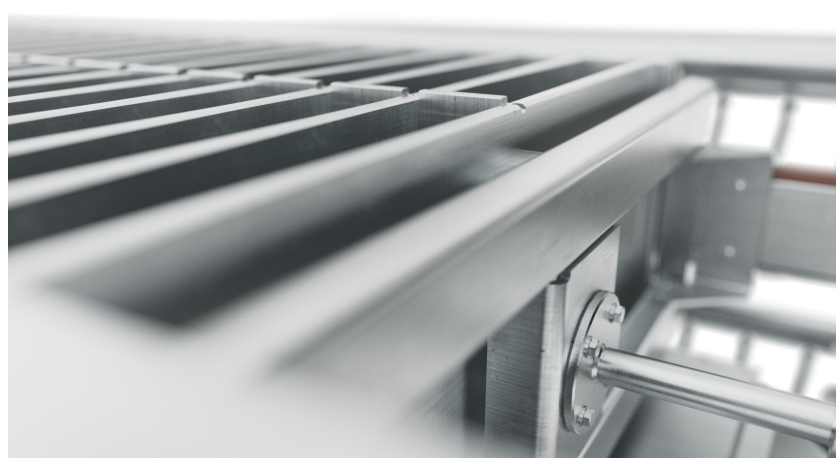
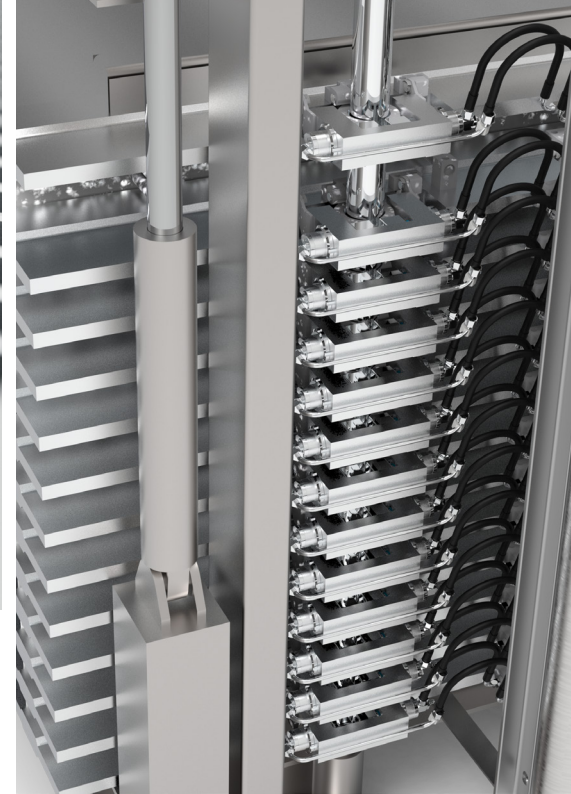




our role

# **quality, safety and optimization**

We are only one part of the value chain, but we are a quite important one, and we are here to leave a mark on the food industry. We believe in food quality, we prioritize food safety, and we promise you honest guidance, so you can base your investment on real data and solid industry knowledge.







sustainability and savings

## OUR **commitment**

We are committed to protecting our environment. We supply the food industry with thermal treatment that spares the environment. We collaborate with our customers to produce solutions that reduce their environmental footprint, minimize food waste, and sustain the quality of food.

We deliver mechanical, cryogenic, and plate solutions for freezing, cooling, and heating to the global food industry. As such, we are only one part of the value chain, but we are an important one. We play an active role in minimizing our customers' environmental footprint by reducing energy, water, and chemical consumption.





contact

## let's talk about your **opportunities**

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**DSI DANTECH**

freezing, cooling, and heating of quality food