



DSI DANTECH

freezing, cooling and heating of quality food



In short

Purpose

Business focus

World presence

Industries

Solutions

Service and support



Content





thermal treatment for  
**quality food** in short

more than  
**100**  
years of  
experience

We have great capability within  
thermal technology.



more than  
**100**  
years of  
experience

We have great capability within  
thermal technology.

more than  
**10,000**  
installations

Our solutions are installed in the  
food industry across the globe.



more than  
**100**  
years of  
experience

We have great capability within  
thermal technology.

more than  
**10,000**  
installations

Our solutions are installed in the  
food industry across the globe.

more than  
**300**  
employees

We are represented all over the  
world with subsidiaries, agents and  
dealers.



# 3

processes



# 3

processes

## freezing

Fast and convenient food preservation for better taste, texture and nutritional value.





3

processes

freezing

Fast and convenient food preservation for better taste, texture and nutritional value.

cooling

Quick and proper cooling of hot food to extend shelf-life of fresh and processed food.





3

processes

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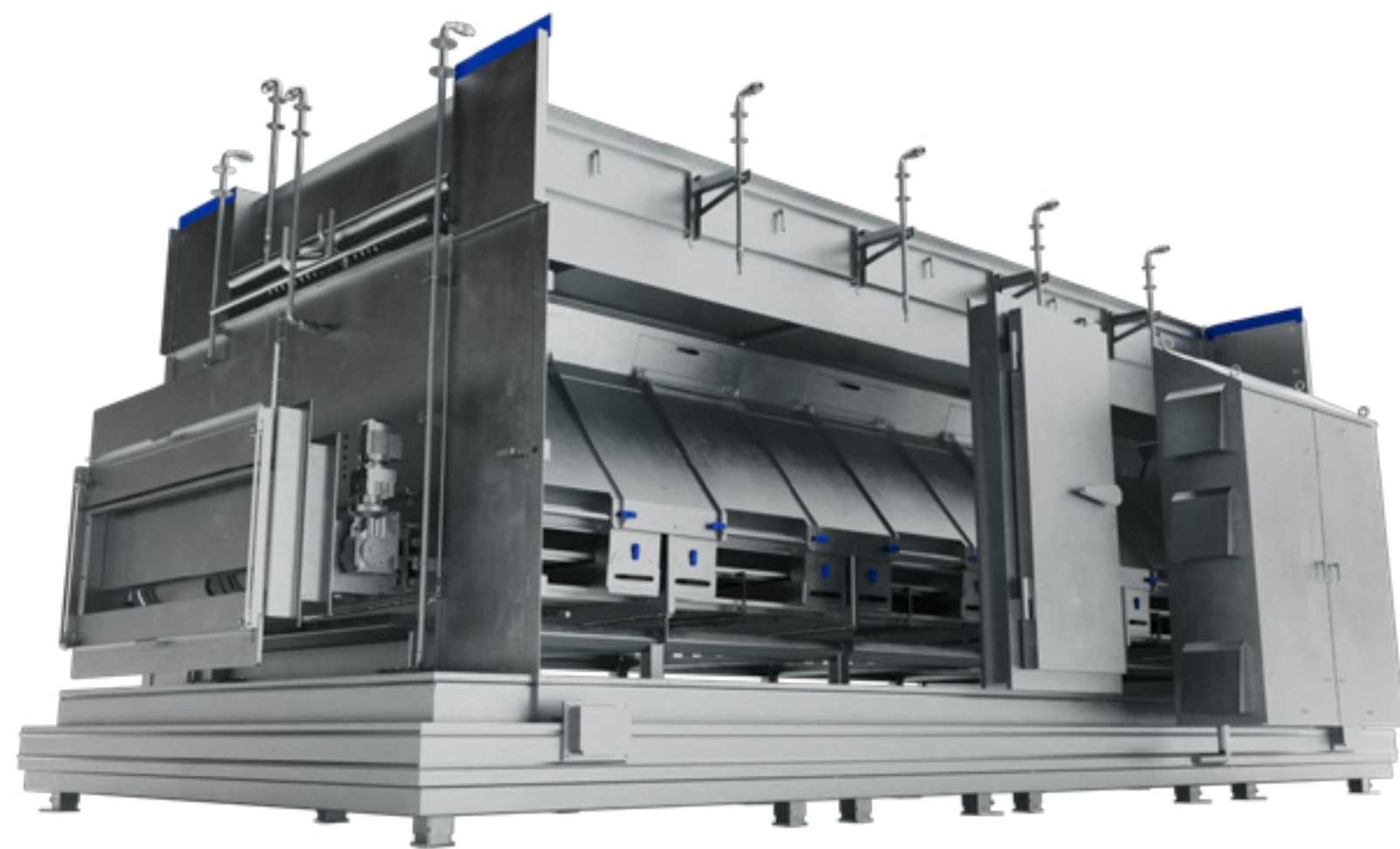
heating

Controlled heating and efficient cooking time for high product quality and food safety.



# 3

technologies

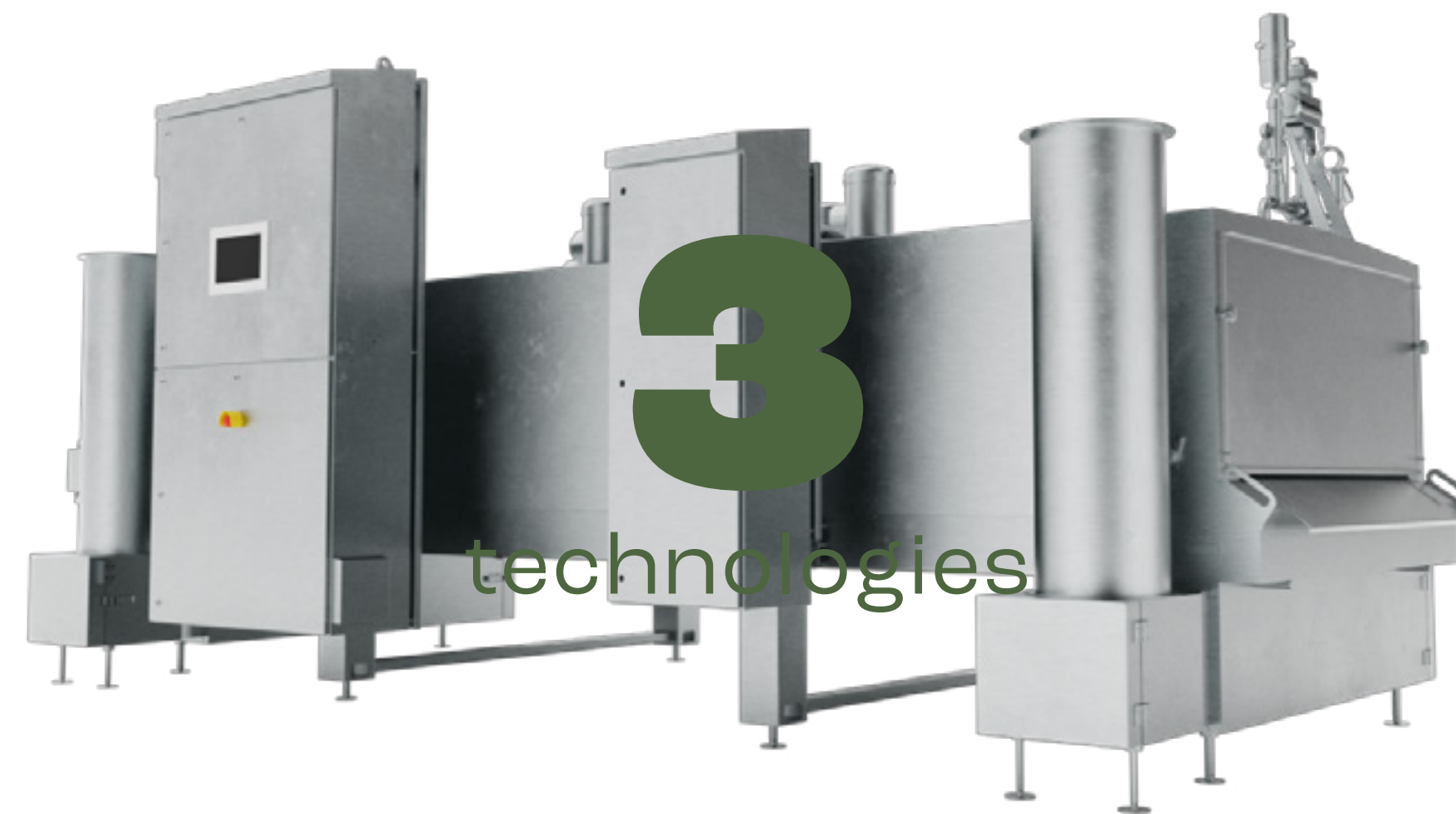


3  
technologies

# mechanical

Mechanical solutions for freezing,  
chilling, tempering, cooking and  
pasteurizing.





# mechanical

Mechanical solutions for freezing, chilling, tempering, cooking and pasteurizing.

# cryogenic

Cryogenic freezing with tunnel, spiral, batch and multi-pass freezers.

# 3

technologies



## mechanical

Mechanical solutions for freezing, chilling, tempering, cooking and pasteurizing.

## cryogenic

Cryogenic freezing with tunnel, spiral, batch and multi-pass freezers.

## plate


Vertical and horizontal plate solutions for block and tray freezing.





we are here to leave a mark  
on the **food industry**





we commit to optimizing your  
**results** and contribute to  
protecting our **environment**





you can **count on our contribution**  
to optimize your operations





with us, **you only need one supplier** of freezing,  
cooling and heating technology

Specialists in cryogenic, mechanical  
and plate technology.

Customized freezing, cooling and  
heating solutions.

Production and service all over the  
world.



A large flock of seabirds, possibly albatrosses, is seen in flight over a fishing trawl net in the ocean. The net is a large, dark mesh structure with yellow floats along its edge, extending from the left side of the frame towards the center. The water is dark blue with whitecaps, and the sky is overcast. The birds are scattered across the upper half of the image, some in flight and others near the water's surface.

we take pride in delivering **customized quality solutions** – every time

Great capacity and knowledge  
within thermal technology.

A wide product range and ongoing  
innovation.

Professional guidance about  
sustainable and resource saving  
solutions.





we deliver **climate friendly solutions** that benefits the environment  
– and your budget.

Optimized production line with the  
proper thermal solutions.

Minimized energy and resource  
consumption.

Improved production costs and  
reduced food waste.





we customize thermal solutions that **sustain and prolong** the quality of food

Sustain the high and uniform quality of your products with the proper thermal solution.

Maximum product quality, fast freezing and preservation of taste, color and flavor.

High utilization rate, less product waste and higher profits.





we are present **across the globe** – for the sake of your production

Production facilities in Europe, Asia  
and the US.

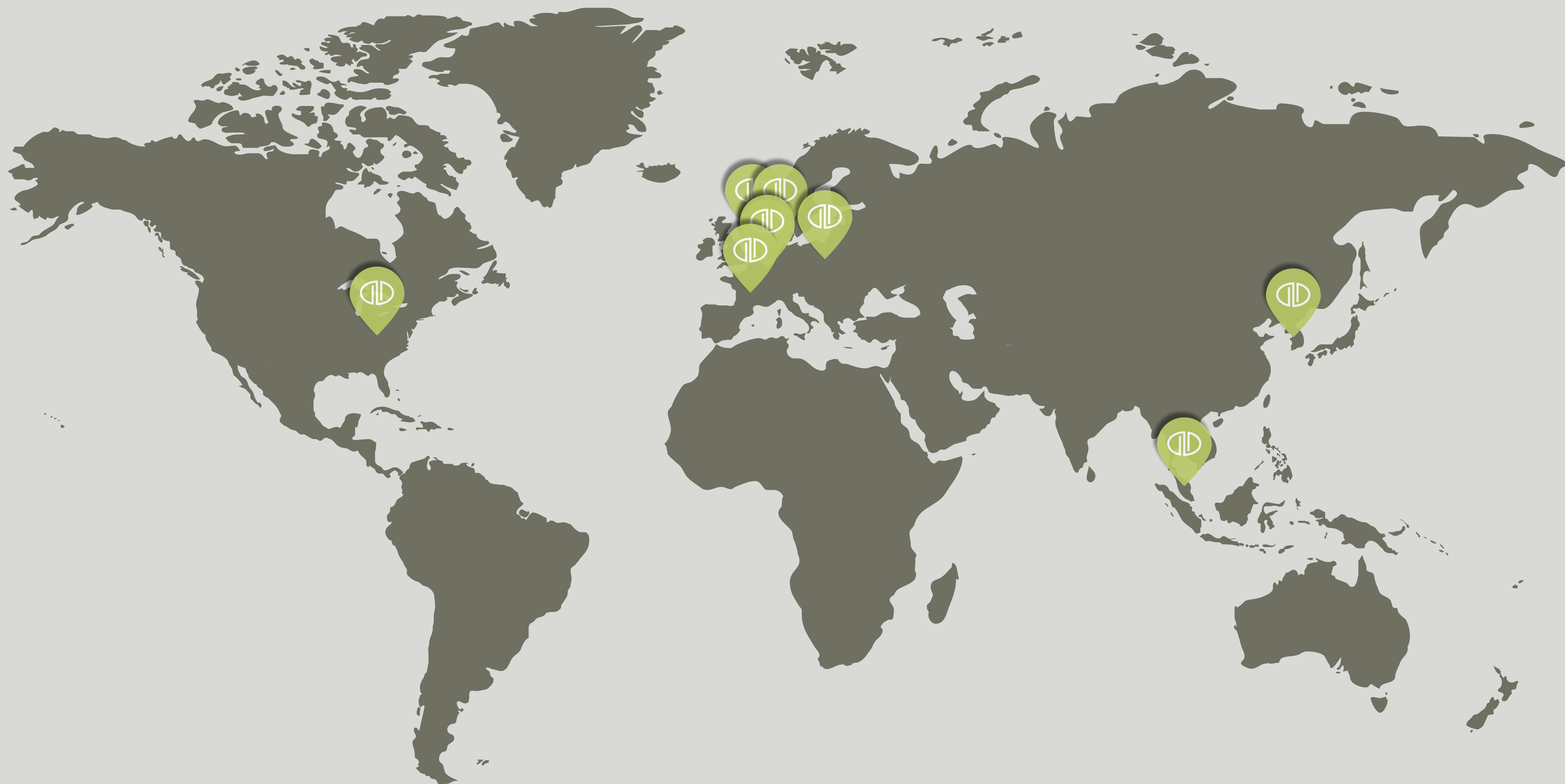
Service and support setup  
available 24/7 regardless of your  
location.

Professional guidance based on  
your industry, production and  
location.





we bring customized thermal  
treatment solutions to the  
table **across the globe**



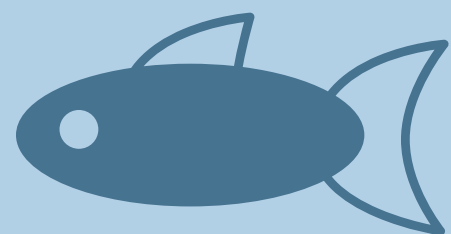
World presence





your **one supplier** of  
freezing, cooling and heating

fish &  
seafood



meat &  
poultry



fruit &  
vegetables



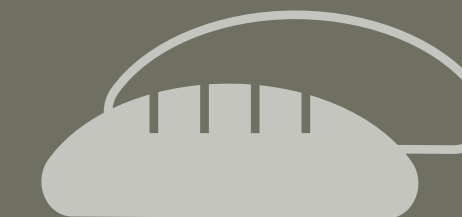
ready  
to eat



liquids  
& fluids



baked  
goods



dairy



further  
processing



ice cream

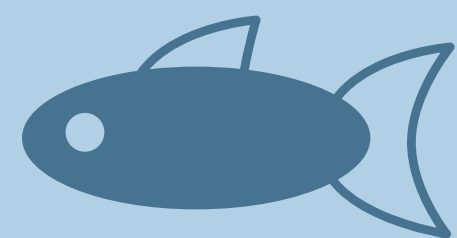


pet food



non-food





## fish & seafood

Customized solutions on- an offshore for fish and seafood processing plants as well as super trawlers, vessels and fishing boats.







## meat & poultry

Customized solutions that ensure a high utilization rate, less product waste and higher profits when processing meat, MDM and biproducts.







## fruit & vegetables

Customized solutions that ensure high and uniform product quality, cost savings through improved yield and an extended season with year-round production.







## ready to eat

Customized and advanced solutions that provide maximum product quality, fast freezing and preservation of taste, color and flavor for manufactures of convenience food and ready meals.





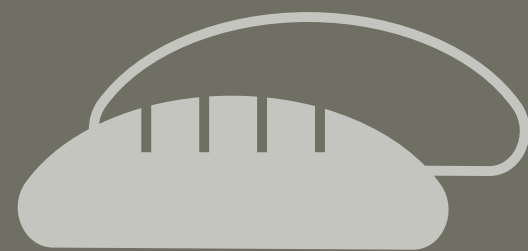


## liquids & fluids

Customized solutions that enable storing and transportation of liquids such as fruit juices, soft drinks, water, dairy and milk products as well as thicker fluids such as blood or syrup.







## baked goods

Customized freezing,  
cooking and auxiliary  
solutions for ensuring  
and sustaining the  
quality of baked goods.







## dairy

Customized freezing  
and auxiliary solutions  
for yoghurt, cheese and  
other dairy products.





## further processing

Customized freezing, cooking and auxiliary solutions for further processing of food such as burger patties and nuggets.







## ice cream

Customized freezing  
and auxiliary solutions  
for ice cream products in  
tubs or cones, cakes and  
sandwiches.





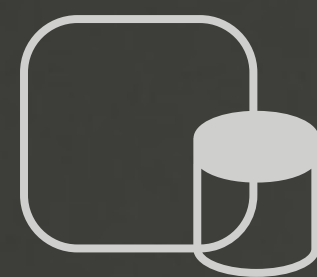


## pet food

Customized freezing solutions that guarantee a high-quality product by maintaining the highest possible quality, freshness and taste – at the lowest possible production costs.







## Non-food

Customized solutions for chilling and freezing down to  $-195^{\circ}\text{C}$  E.g. metal and lab items as well as bio-pharmaceutical products such as vaccines, hormones, antibiotics, bacteria enzymes and blood plasma.







we bring **climate friendly**  
solutions to the table



A large industrial facility with high ceilings and bright lighting. In the center, there is a complex piece of machinery for plate freezing, featuring multiple levels, pipes, and structural frames. The scene is captured from a low angle, emphasizing the scale of the equipment.

# plate technology solutions

Rapid and gentle freezing in blocks or trays based on double contact freezing.

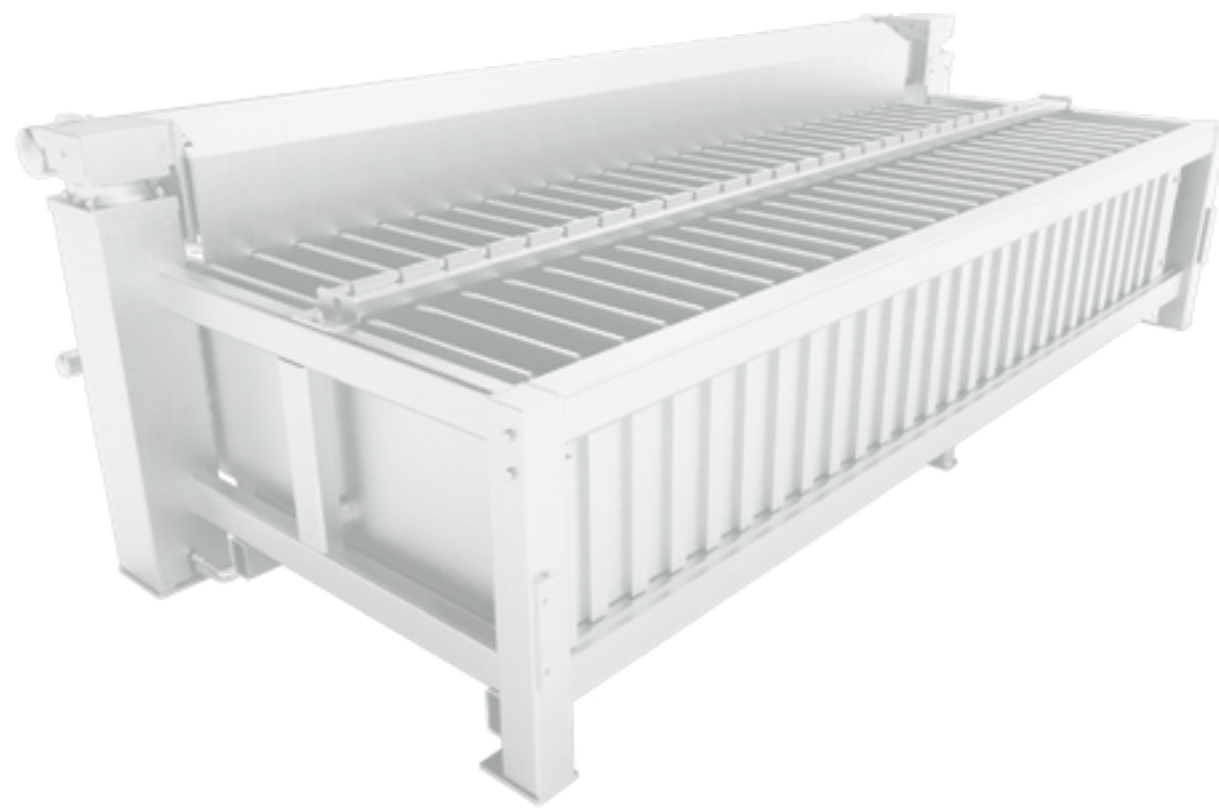




# vertical

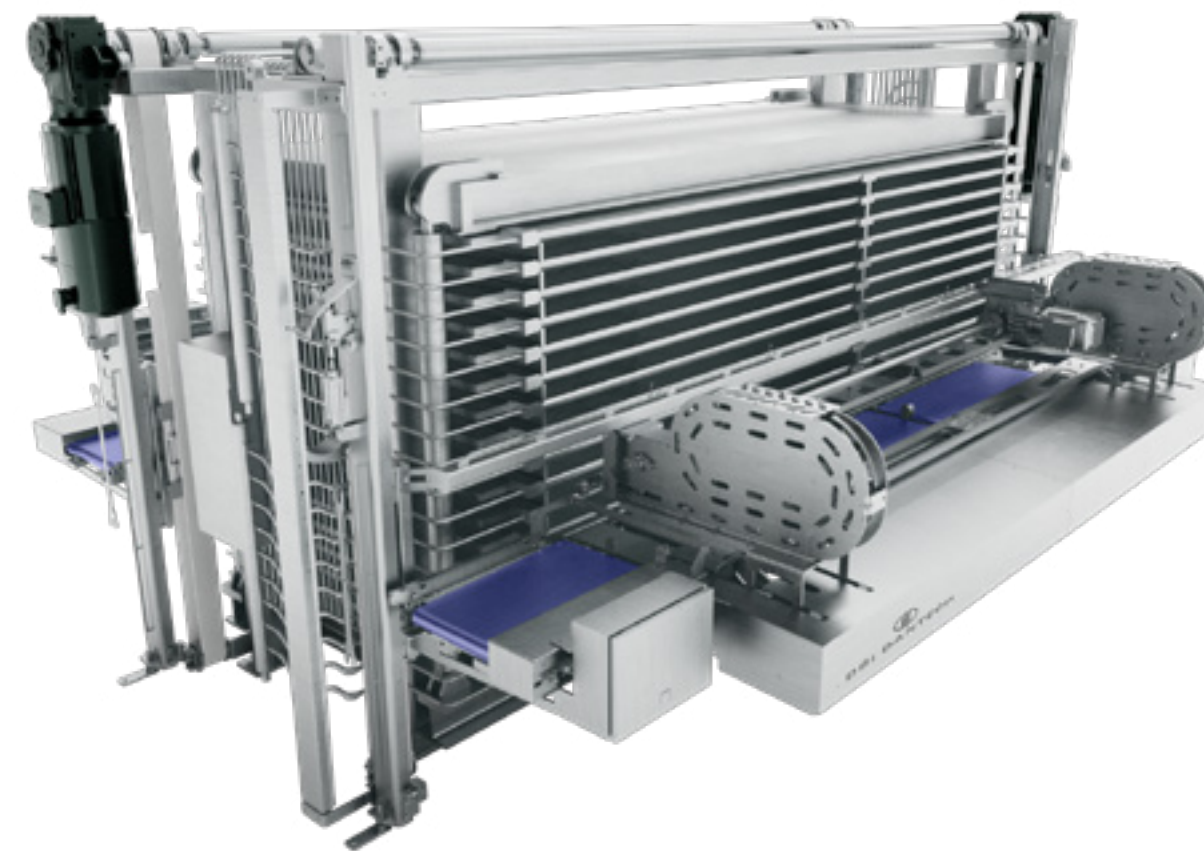
Vertical plate freezers for effective block or bulk freezing improve your cost and energy efficiency and preserve product quality.





## vertical

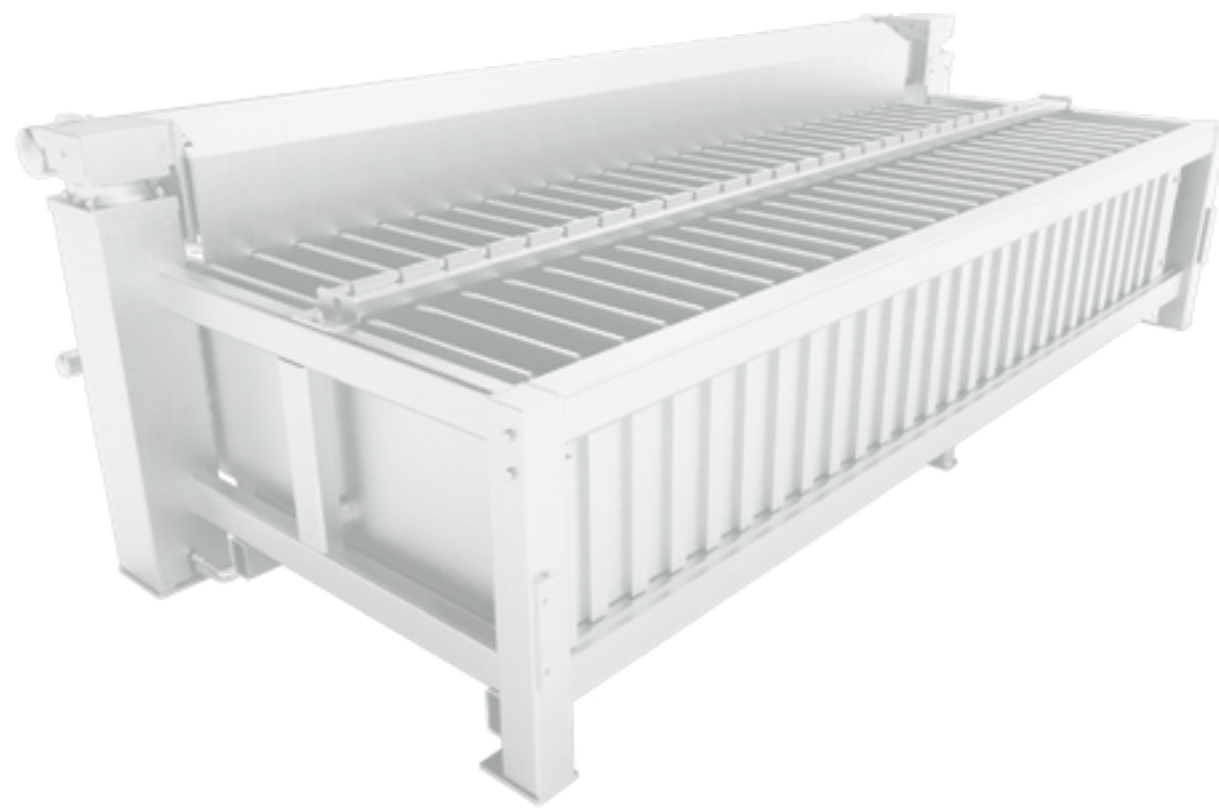
Vertical plate freezers for effective block or bulk freezing improve your cost and energy efficiency and preserve product quality.



## horizontal

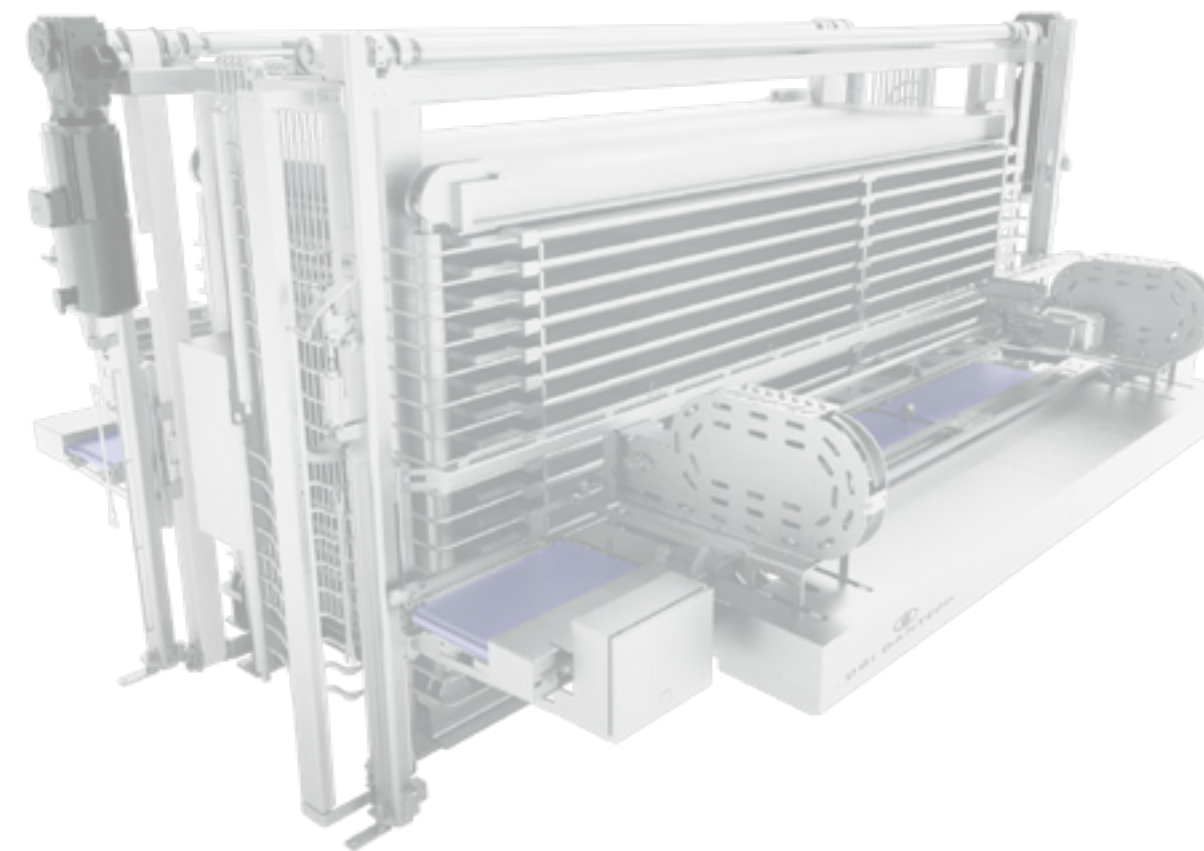
Horizontal plate freezers for continuous freezing are ideal for in-line process freezing of packed products in cartons or freezing trays.





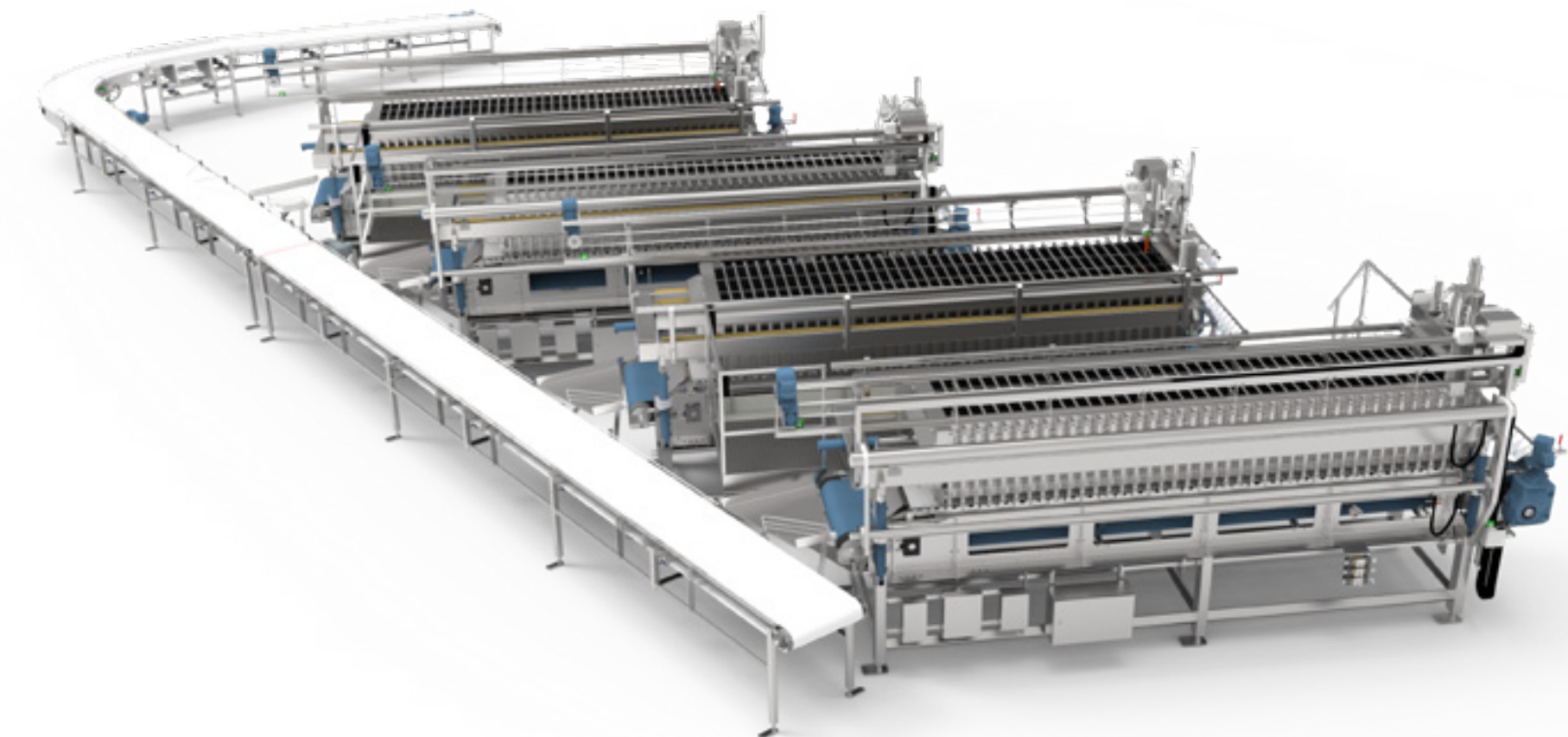
## vertical

Vertical plate freezers for effective block or bulk freezing improve your cost and energy efficiency and preserve product quality.



## horizontal

Horizontal plate freezers for continuous freezing are ideal for in-line process freezing of packed products in cartons or freezing trays.



## automation

Advanced handling equipment for automatic loading, unloading and packaging of your products.

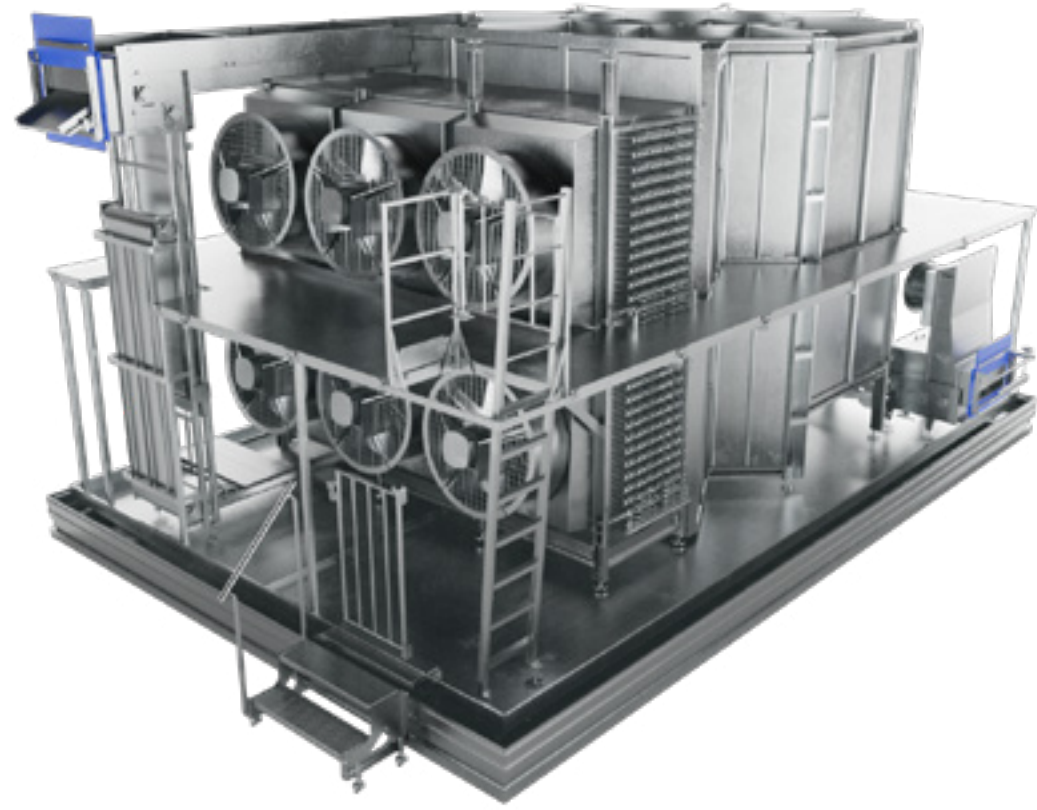




# mechanical solutions

IQF solutions for quick freezing, chilling, tempering,  
cooking and pasteurizing of single elements.

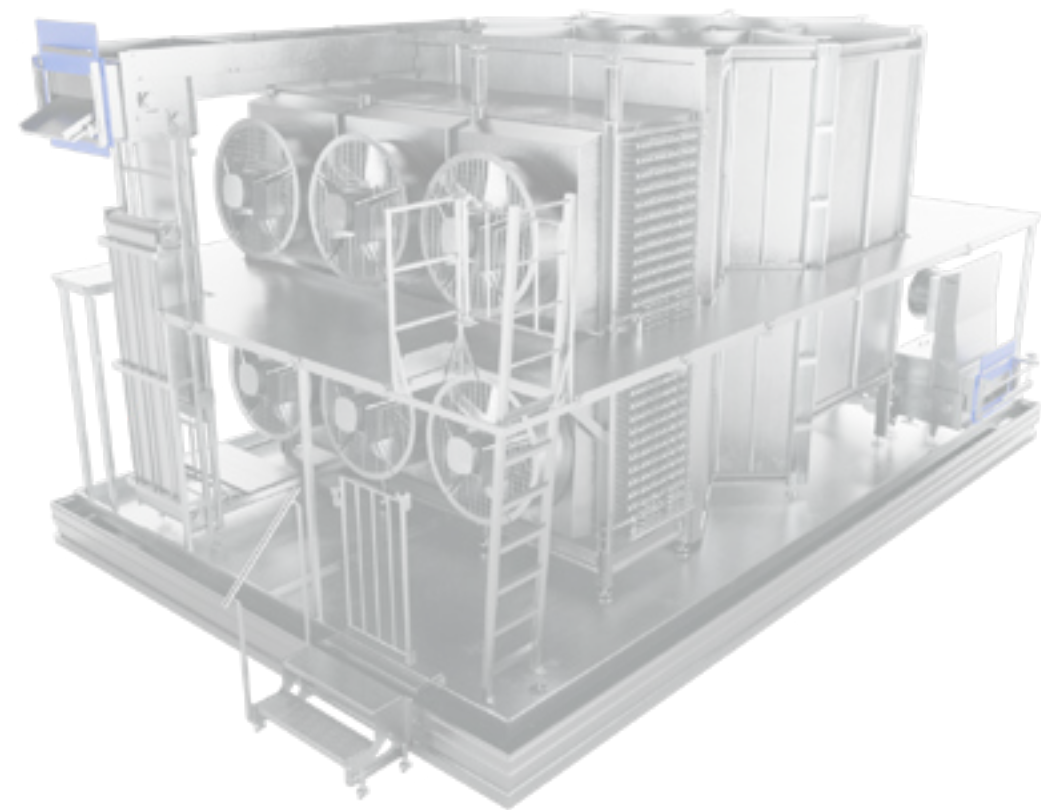




# freezing

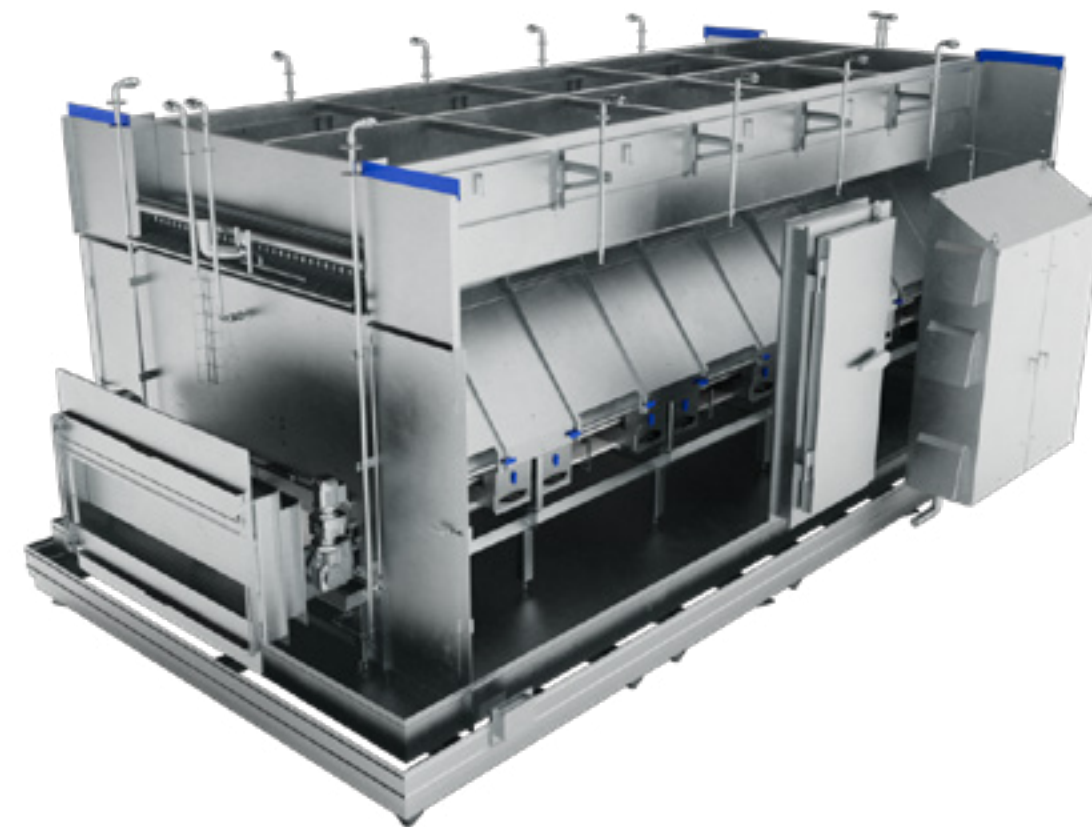
Mechanical IQF solutions with  
maximum freezing performance at the  
lowest possible cost.





# freezing

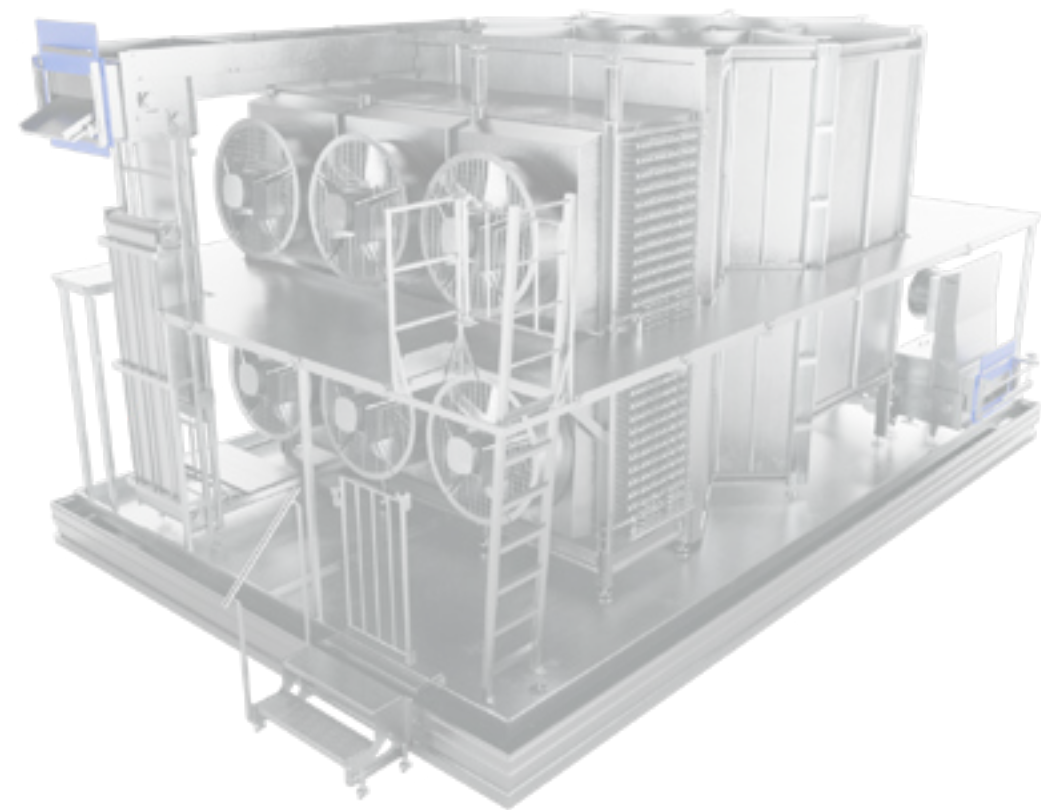
Mechanical IQF solutions with maximum freezing performance at the lowest possible cost.



# chilling

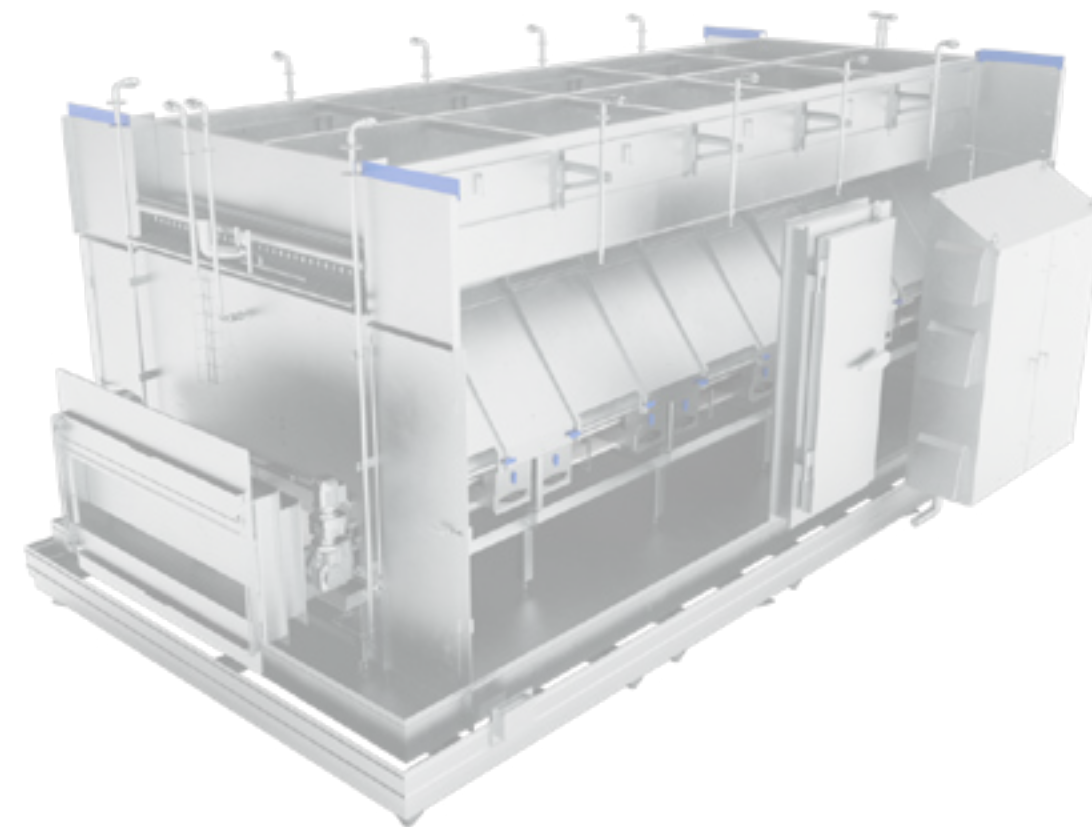
Individually quick chilling solutions for preservation of perishable foods and maintaining temperature in the process.





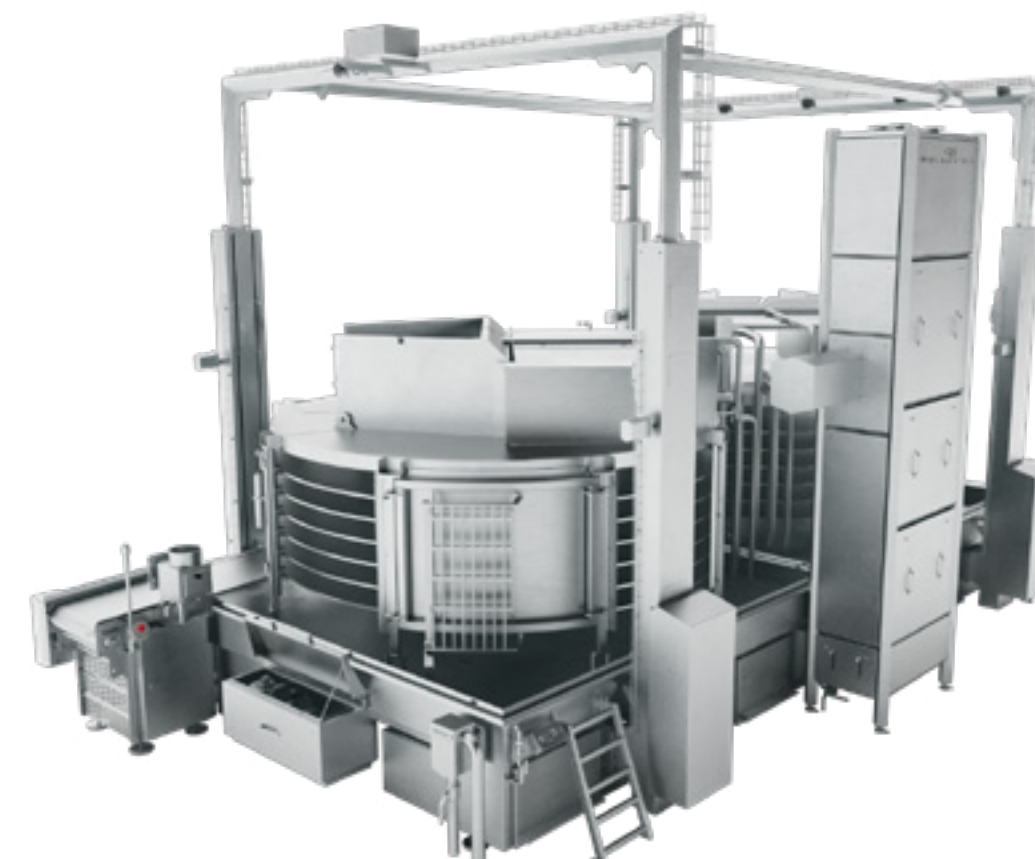
# freezing

Mechanical IQF solutions with maximum freezing performance at the lowest possible cost.



# chilling

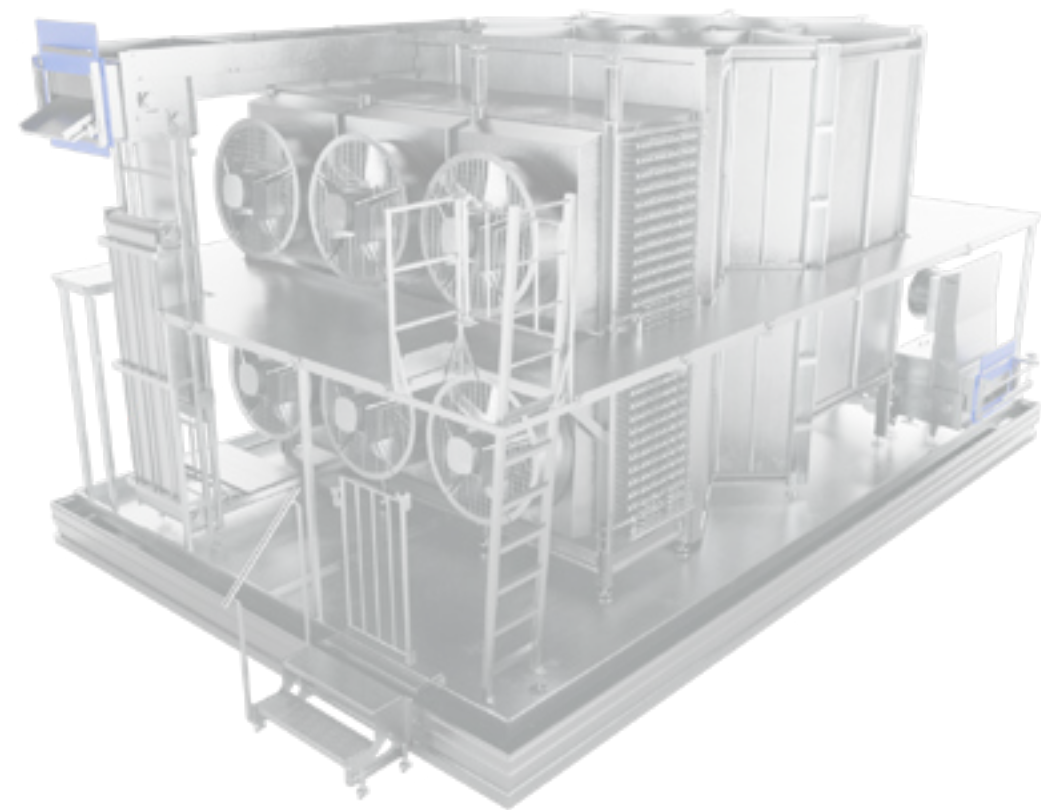
Individually quick chilling solutions for preservation of perishable foods and maintaining temperature in the process.



# tempering & cooking

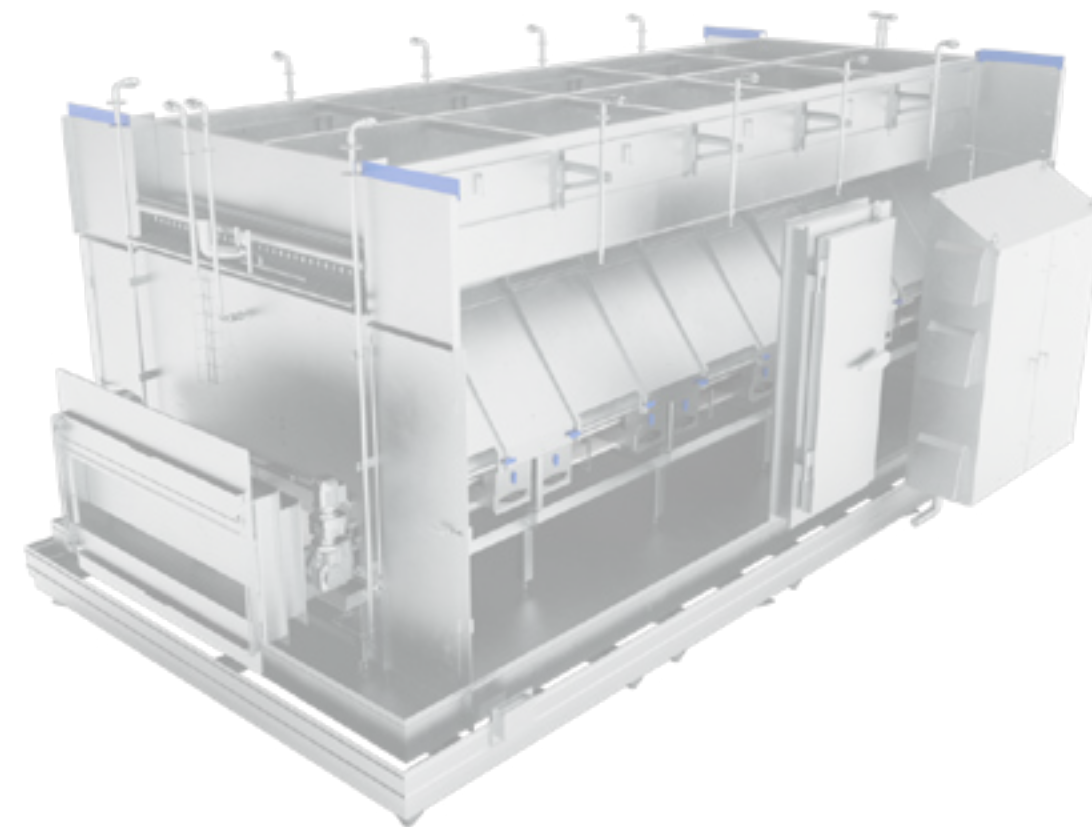
Mechanical solutions for tempering and cooking products that require controlled heat and efficient cooking time.





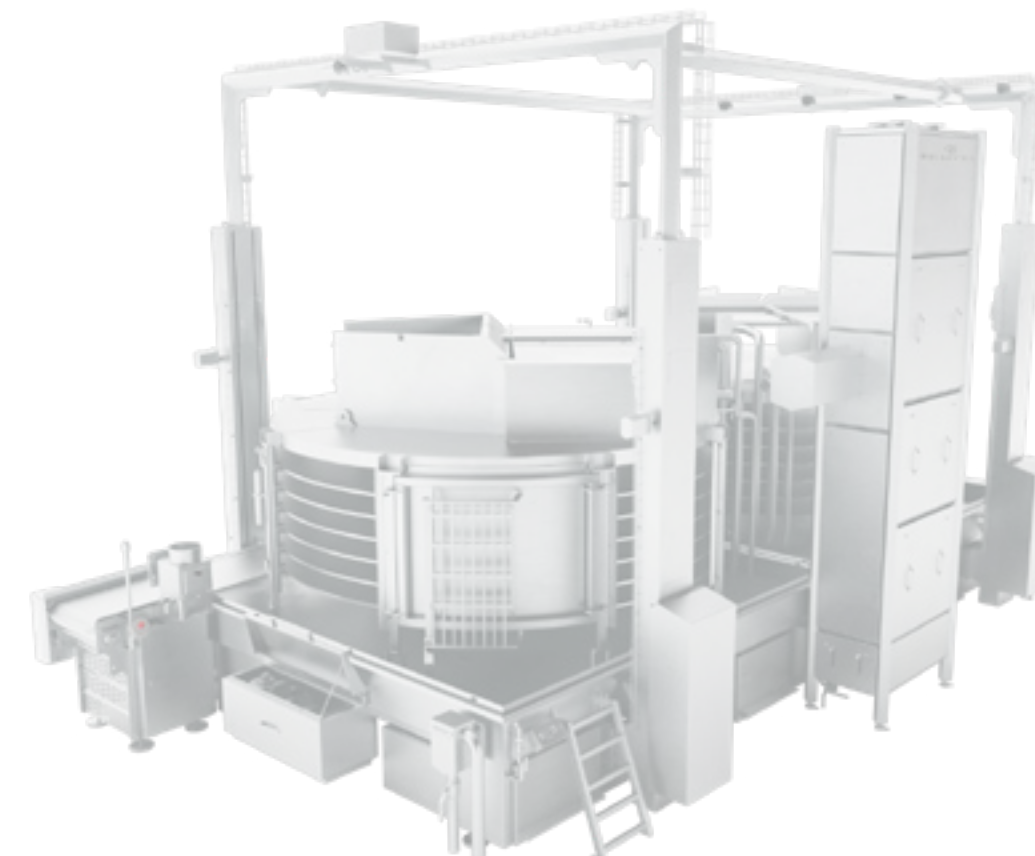
# freezing

Mechanical IQF solutions with maximum freezing performance at the lowest possible cost.



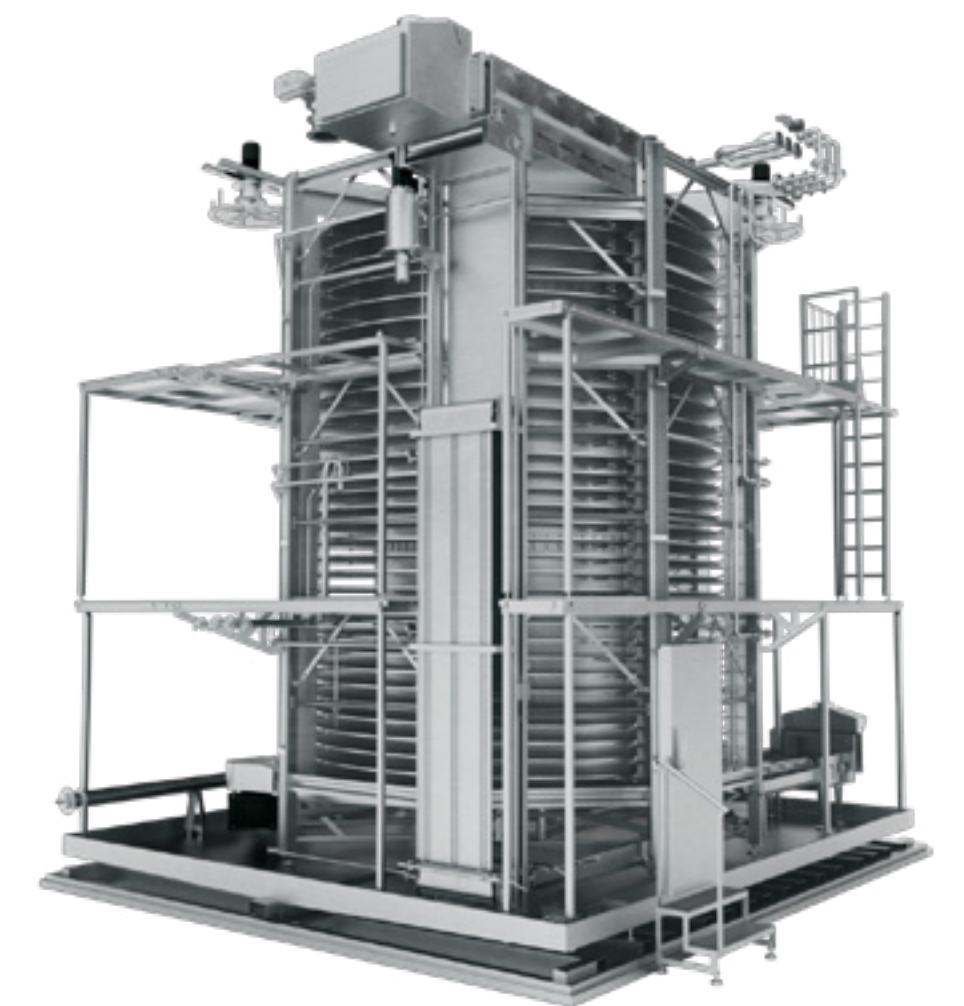
# chilling

Individually quick chilling solutions for preservation of perishable foods and maintaining temperature in the process.



# tempering & cooking

Mechanical solutions for tempering and cooking products that require controlled heat and efficient cooking time.



# pasteuri- zation

Mechanical solutions for products that require controlled heat and pasteurization.





# cryogenic technology solutions

Rapid IQF in tunnel, spiral,  
batch and multi-pass.

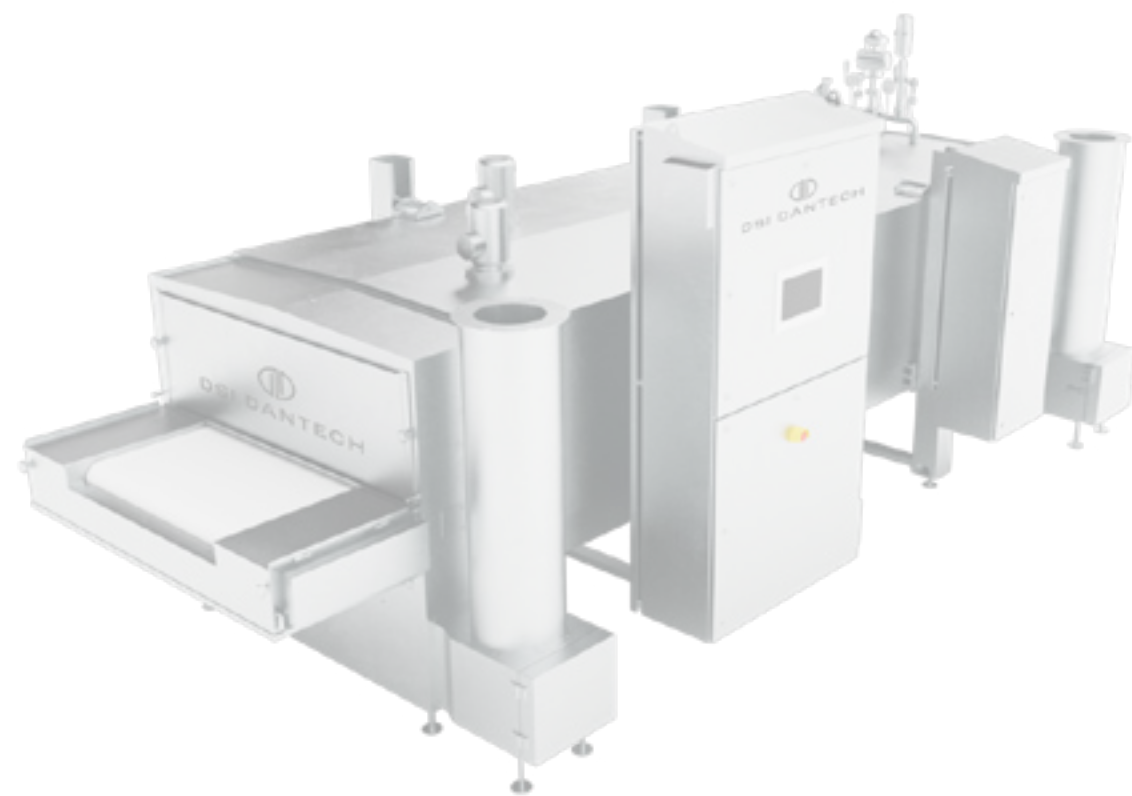




# tunnel

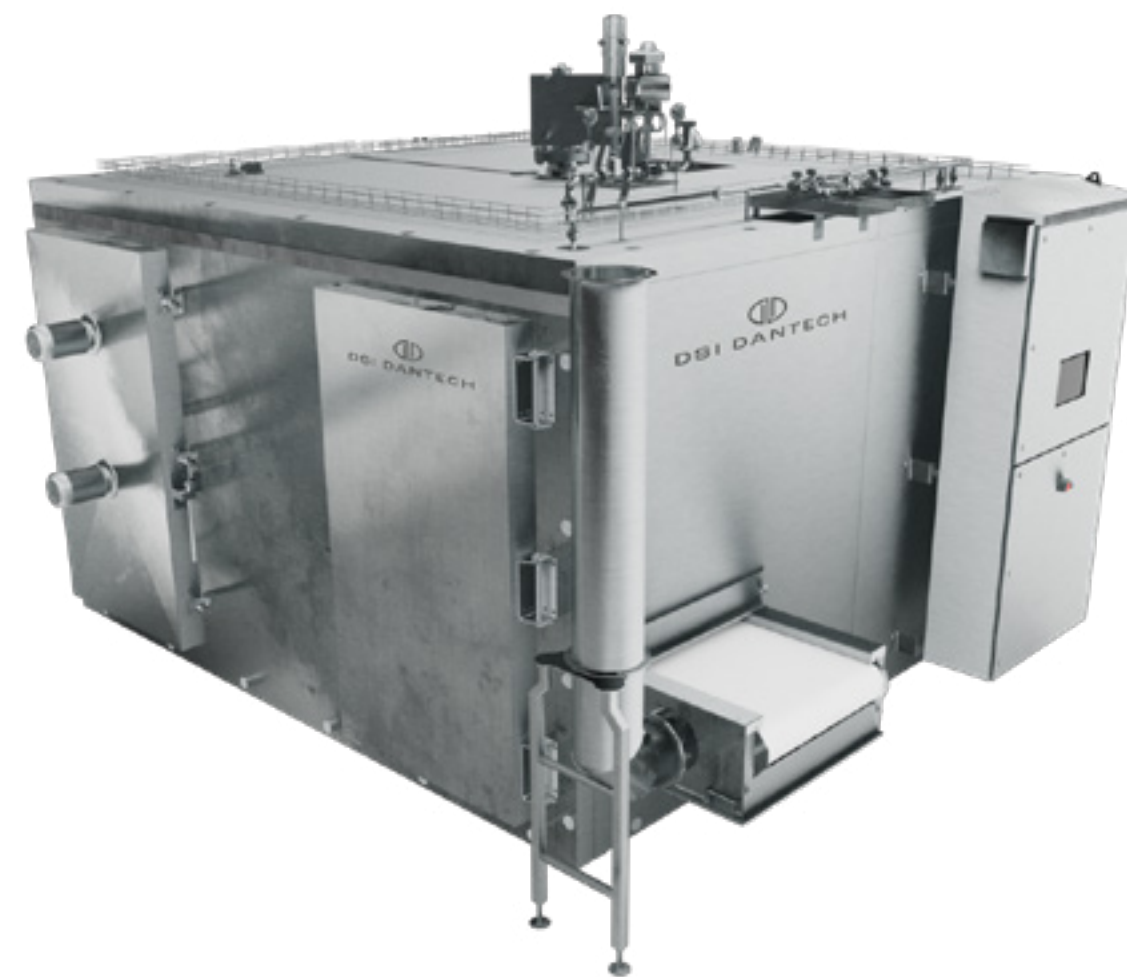
Continuous, in-line, linear tunnel  
designed to individually quick freeze  
products, optimize production  
capacity and preserve long lasting  
quality.





# tunnel

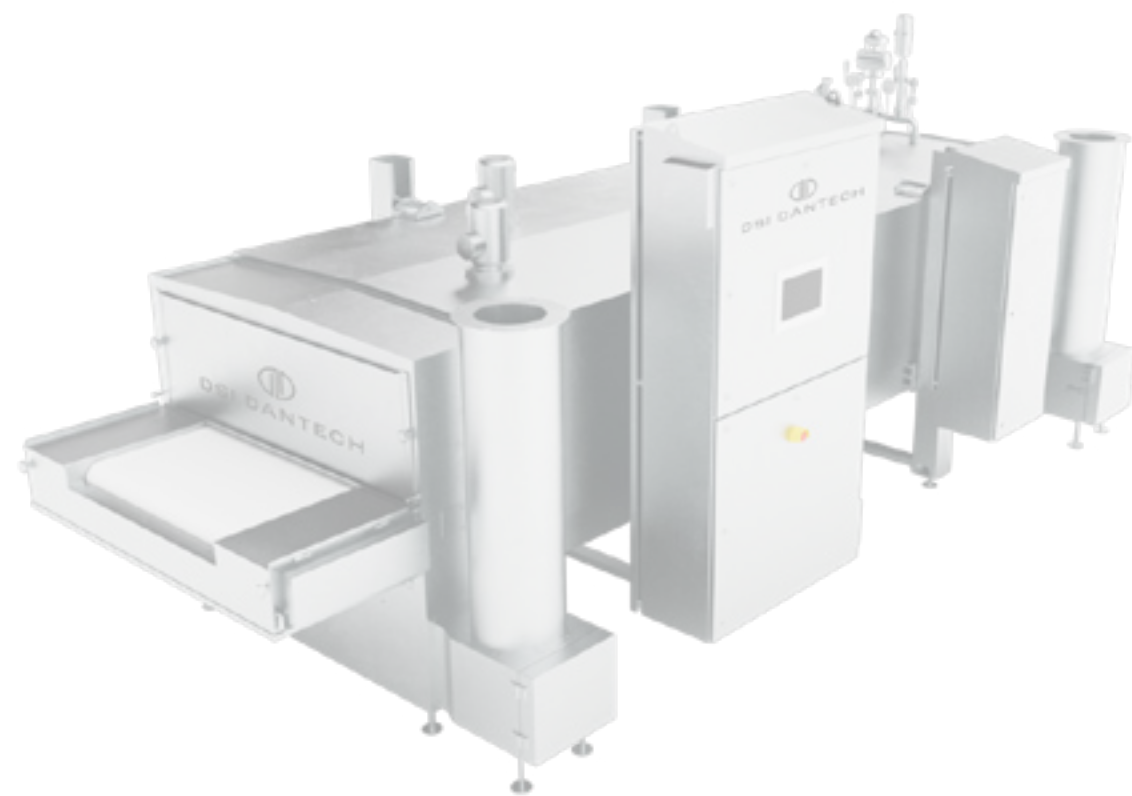
Continuous, in-line, linear tunnel designed to individually quick freeze products, optimize production capacity and preserve long lasting quality.



# spiral

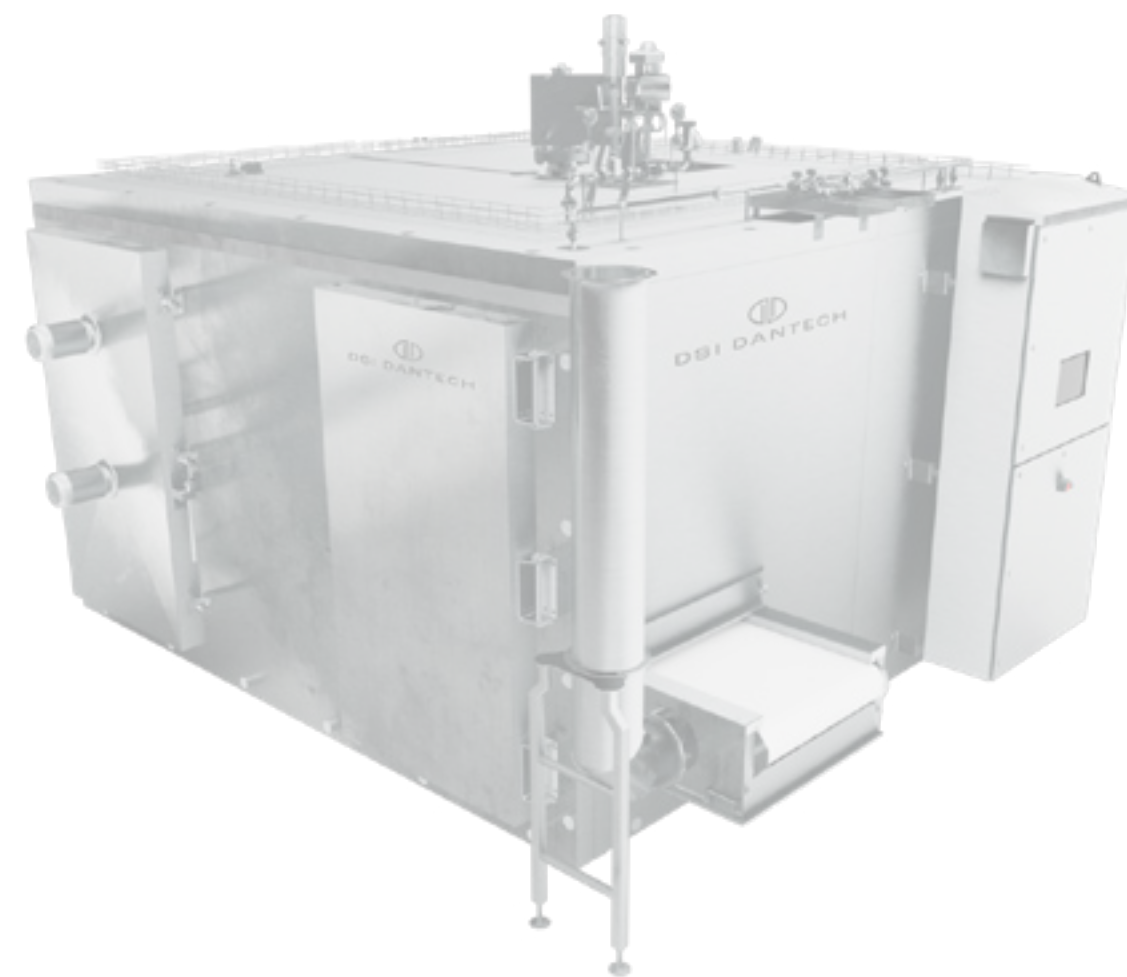
Space saving freezing solutions for products with long residence time, for large chilling or freezing capacity or when minimal floor space is available.





# tunnel

Continuous, in-line, linear tunnel designed to individually quick freeze products, optimize production capacity and preserve long lasting quality.



# spiral

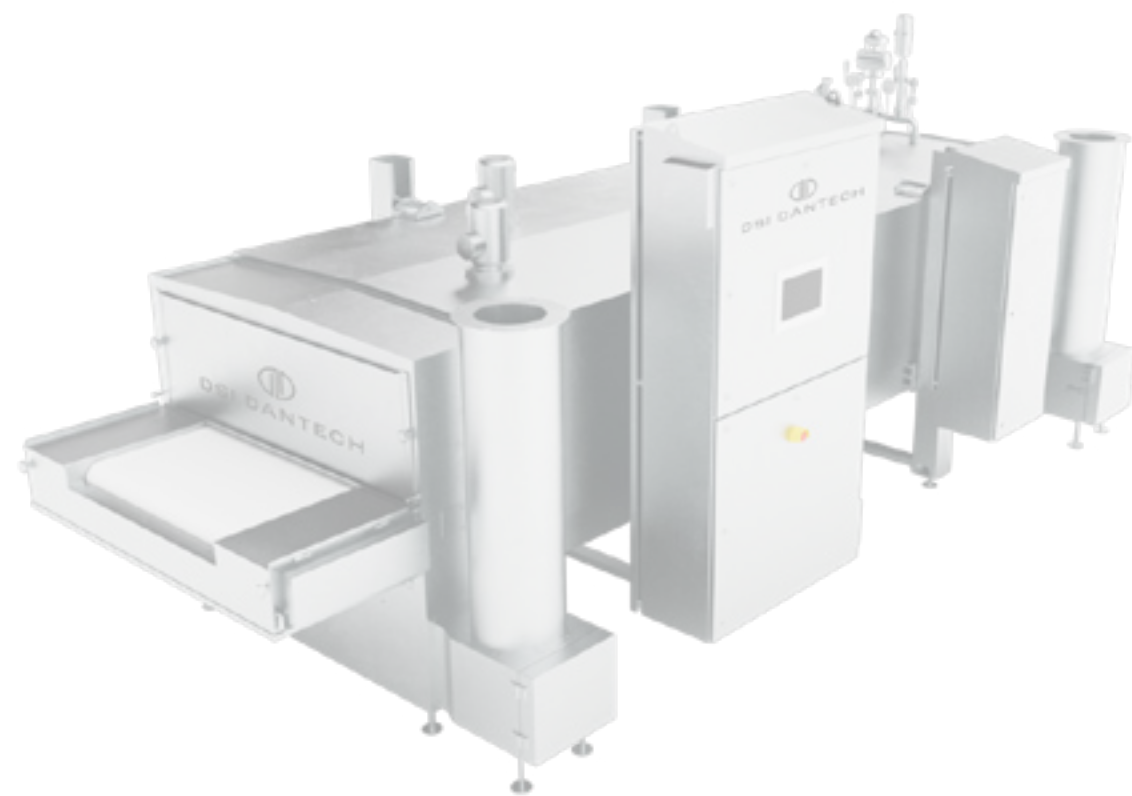
Space saving freezing solutions for products with long residence time, for large chilling or freezing capacity or when minimal floor space is available.



# batch

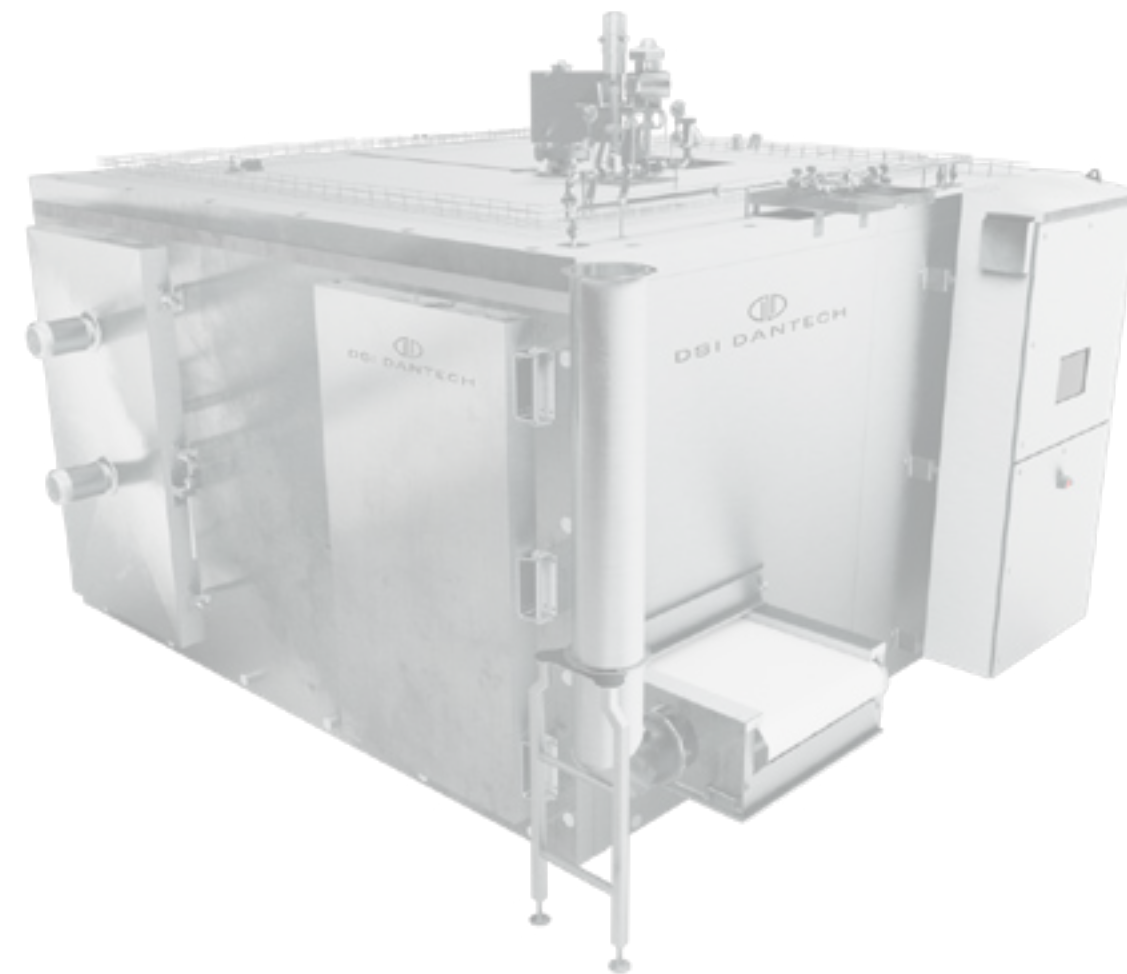
Rapid crust freezing and chilling for handling and packaging of delicate or soft products in racks or trays.





## tunnel

Continuous, in-line, linear tunnel designed to individually quick freeze products, optimize production capacity and preserve long lasting quality.



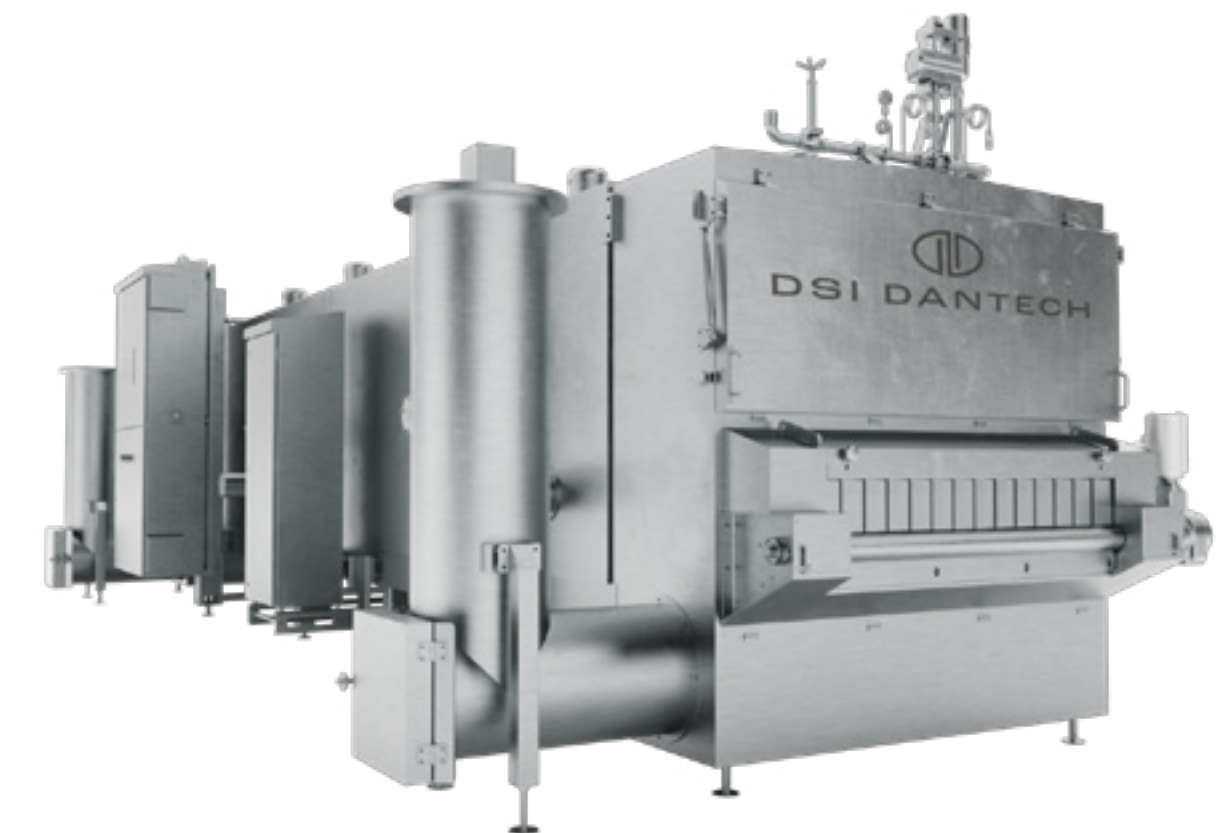
## spiral

Space saving freezing solutions for products with long residence time, for large chilling or freezing capacity or when minimal floor space is available.



## batch

Rapid crust freezing and chilling for handling and packaging of delicate or soft products in racks or trays.



## multi-pass

Efficient continuously freezing of products while transferring from upper to lower levels, increasing linear residence time.





you can count on our  
contribution to **minimize  
downtime**



A photograph of three male technicians in a factory or industrial setting. They are wearing black long-sleeved shirts. The technician on the left is pointing at a control panel with several buttons and a green light. The technician in the middle has a full beard and is looking down at a component of the machine. The technician on the right is also looking down at the same component. They are working on a large, grey industrial machine with various cables and components visible. The background shows a typical industrial environment with metal structures and overhead lighting.

# **with you** all the way

A team of highly skilled technical experts are ready to support you with urgent technical matters 24/7 all year round.

We ensure a high level of service, efficient maintenance and operational reliability.

We always use high quality spare parts and tailor-made spare parts kits.





Plate freezing headquarters

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DSI DANTECH

freezing, cooling and heating of quality food