

Count on our contribution

quick freezing before **portioning**

D-freeze
compact

Our D-freeze Compact is designed for the meat & poultry sector – specifically for products that need fast freezing before portioning, such as pork loin, topside, or tenderloin. When the surface is fast frozen, it is possible to ensure a better cut quality with constant weights. This reduces the giveaway and increases the yield.

The D-Freeze Compact requires minimal space; it only takes up 3.5 m x 3 m and can crust freeze up to 1,500 kg/h. On top, loading and unloading are done at the same side to save space as well as manpower.





DSI DANTECH



Meat & Poultry

Customized solutions to freeze, cool and heat quality meat, poultry, MDM or by-products. Fast freezing, long running times and higher yield



Fish & Seafood

Sustainable and safe solutions for freezing, cooling and heating of fish & seafood. From shrimps, langoustines, mackerel, clams to sprats and salmon

reducing **energy** and saving **space**



- Lowest cost per kg of frozen product
- Lowest kW consumption
- Small carbon footprint
- High product yield
- Minimal product dehydration
- Easy to maintain and keep clean
- Less manpower required for operating machinery
- Small space requirements
- Twin Belt and Single Belt Configurations models available