

ROTARY DISC TEXTURIZER

for Wet Pet food processing



New
technology for
processing
textured
fibrous meat
alike products





ROTARY DISC TEXTURIZER



DANA Technology has, during the last year, developed a revolutionary process which is able to turn emulsified meat into textured fibrous meat alike product by coagulation of the protein and potential carbohydrate sources by a combination of mechanical rotation and thermal energy.

The Rotary Disc Texturizer technology is based on the principles of pressing, rotating, turning, and heating technology. The process is based on transferring mechanical and thermal energy into a meat emulsion to coagulate the protein and any potential carbohydrate sources.

For the process, various types of raw material can be used like:

- Poultry Meat, Pork, Beef and Fish
- Machine separated meat and cut-off meat parts

The ROTARY TEXTURIZER will revolutionize the FOOD PRODUCTION due to its effectiveness, reliability and simplicity.



Heating:

The RDT is heated using indirect Steam. Steam Heating takes place through temperature-controlled steam valves to ensure exact temperature based upon the presetting in the electrical Control panel.



Temperature:

The disc temperature is divided into zones/areas with the possibility of adjusting the temperature to meet specific recipes requirements



Cleaning / Hygiene: Automated opening of heating discs making access to the machine easy and simple. A complete CIP system is part of delivery. The design focus on easy operation, cleaning, and maintenance.



Compliance with Food regulation:

The machine is manufactured and equipped with different parts approved for food processing.



Fully adjustable:

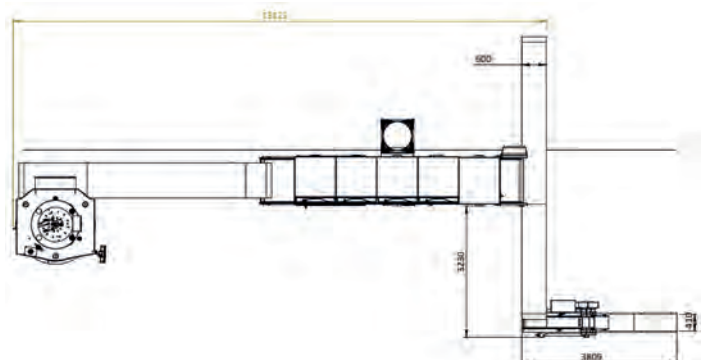
Attached control panel containing all parameters for product flow, temperature, and rotation speed to obtain different texture patterns depending on the formulation of the final product.



THE GLOBAL GOALS

Energy Efficiency & Sustainability:

Due to the extreme little escape of steam as well as low electrical energy consumption during the process, the total consumption is less than traditional processing equipment.



From emulsion/ground meat to textured meat



BEEF LIKE



BIG MEAT CHUNK



TEXTURIZED CHUNK



MEAT STRIPS

The technology offer multiple advantages over traditional processing technology such as:

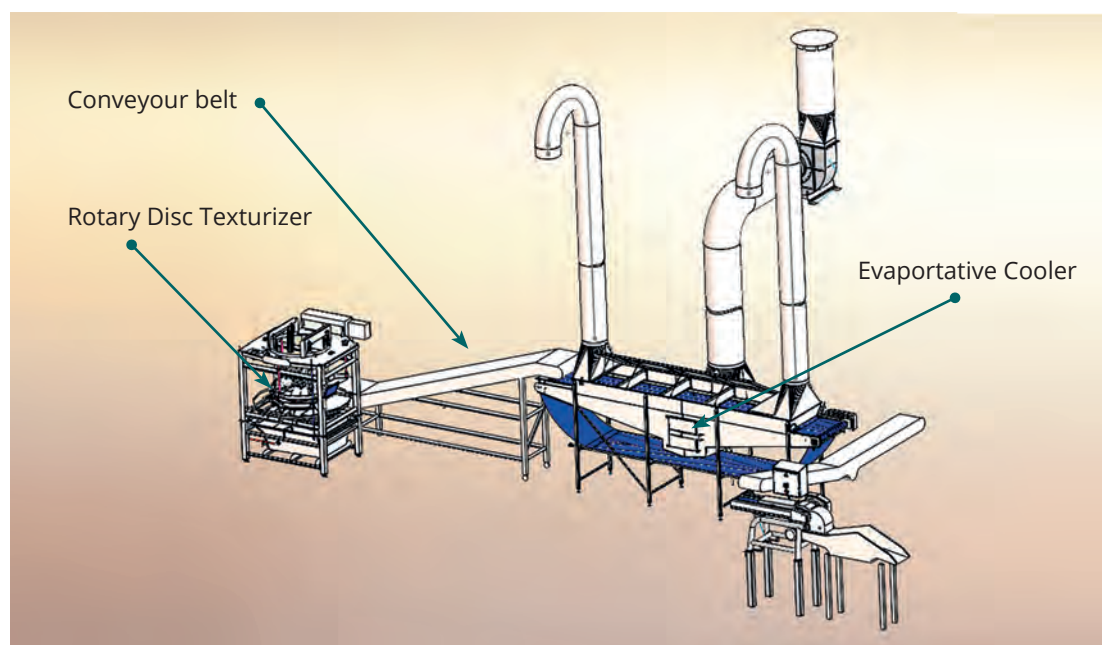
- Unique Bite & mouth-feel
- Natural meat appearance
- Fast production time
- Real meat texture, elasticity & fibrosity
- Low operating cost
- Documented cooking temperature
- Easy to maintain & clean

Rotary Disc Texturizer (RDT)

Production	Consumption
Capacity	Up to 500 Kg/h
Steam consumption	100 Kg/h
Electrical Power	2,25 Kw – 3x400/230V – 50 Hz.
Water	5 Litre/min.
Compress air	300 Litre/min.

Evaporative Cooler & Rotary Cutter

Production	Consumption
Electrical Power	14,0 Kw – 3x400/230V – 50 Hz.





ROTARY DISC TEXTURIZER

Dimension:

RDT	Evaporative Cooler	
Length: 2.400 mm (outside)	Length: 7.000 mm (outside)	Belt: .6.500 mm
Width: 1.900 mm (outside)	Width: 1.400 mm (outside)	Belt: 1.000 mm
Height: 2.000 mm (outside)	Height: 2.800 mm (outside)	



DANA TECHNOLOGY

OUR CORE VALUES

» ABOUT US

DANA-Technology is a technologically innovative company focusing on developing machinery and equipment within FOOD AND PET FOOD INDUSTRY. Specialized in the development of innovative technologies by offering standard and customized machinery and equipment.

DANA is the perfect partner for the design, engineering, supply, and construction of your pet food process line and offers upgrades for existing facilities and solutions to help increase productivity and efficiency, which are handled either in cooperation with regional suppliers or contractors as turnkey solutions.

The company's experienced project managers, process engineers, and experts from specialized functions ensure the services will meet your expectations.



Contact info:

DANA-TECHNOLOGY APS

ØSTERBRO 4 - DK-5690 TOMMERUP

Cvr.no 29 393 133

TEL. +45 6340 1305

E-mail: info@dana-technology.dk

www.dana-technology.dk

