

STEAM AND COOLING TUNNEL

for Wet Pet food processing



Automation
Solutions to
the Pet Food
Industry





STEAM AND COOLING TUNNEL



Evaporative Cooler

Cooling of the product takes place by ultrafast evaporate air cooling, which will remove the surface water at the same time, thus simplifying the following filling by reducing the product sticking together. The Evaporative cooling sequence by air will reduce the effluent to the environment.

Steam Tunnel Characteristics

Due to the use of the NON-STICKING Teflon belt material, the extruded endless strings/ropes of product in different diameters can be made of very juicy raw material with no risk of burning/sticking to the belt.

To ensure a straight run of Teflon Belt, the machine is equipped with electronic line control, eliminating belt crashes.

Steady Temperature by steam injection in tunnel through distribution pipe all along the tunnel via central electronic controlled steam valve with necessary condensate removal valve.

Temperature measuring inside the stainless steel steam tunnel by a PT 100 sensor placed strategically.

Advantage & Benefits

Different sizes and capacities:

- Standard: 500 up to 4.000 kg/hr.
- Possible to customize
- Teflon Belting in Steam Tunnel
- Automatic cover lifting system
- Build in CIP system
- Control cooking time and temperature – fully adjustable

Extruder – Duplex Extruder

DANA extruder is designed to process a wide range of meat recipes into different sizes/weights of "chunk". The extruders will transfer the emulsified meat into endless string/rope according to pre-set dimension of exchangeable matrix.

Standard widths in 400 mm 500 and 750 mm to cover standard cooking belts as well as customized units. Exchangeable matrix with possibility of different dimensions e.g. 8 mm, 10 mm, 12 mm and larger in square or round shape.

Duplex extruder installation makes it possible for two different products/colors to be processed at the same time for automatic mixing before filling.

Extruder Advantages:

- Fast and easy exchange of matrix
- No waste/product drip on cooking belt due to extruder pull back system
- Easy assembly and cleaning
- Robust construction, secure operation, resistance against bone-splitters



DANA Steam Tunnel

The extruded endless string/rope product enter the steam tunnel on a Teflon conveyor belt. There, the product is cooked with steam obtaining an excellent product quality.

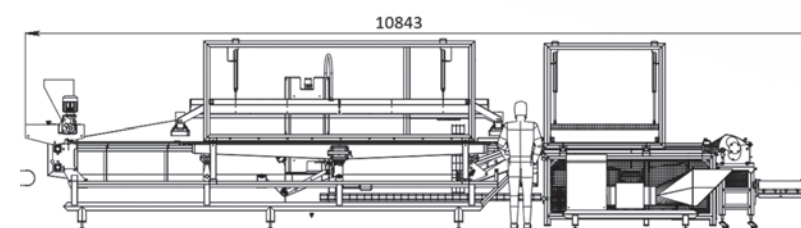
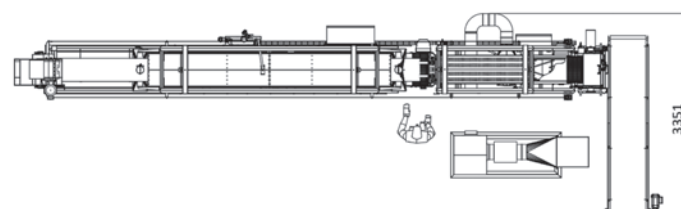
Dana Rotor Cutter

New designed rotary cutter equipped with Servo-Drive Motor enabling operation with variable cut (length dimension) every single cut.

To prevent sticking of product rope at the transfer between cooling belt and Rotary cutter, the machine is equipped with a number of rotating square rods placed into a plastic transfer section.

ADVANTAGES ROTOR CUTTER

- Microprocessor controlled variable length dimension during operation
- Standard from 500 kg/h to 2.000 kg/h - or customized
- Easy to clean
- Built-in infeed transfer section





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	Standard Capacities		
Steam Tunnel Cooking & Cooling line	1.000 kg/h	2.000 kg/h	3.000 kg/h
EXTRUDER: Electricity	4,5 Kw	4,5 Kw	9,0 Kw
Steam Tunnel Cooking: Start up:	120 Kg/h	200 Kg/h	300 Kg/h
Consumption by full capacity:	280 Kg/h	500 Kg/h	750 Kg/h
Electrical Power: 7,5 kw - 3 x 400/230 - 50 Hz	3,75 Kw	6,0 Kw	7,5 Kw
Water consumption by full capacity:	0,1 m ³	0,1 m ³	0,1 m ³
Compressed Air:	40 l/min.	60 l/min.	80 l/min.
Evaporative Cooler: Electricity: - incl. exhaust fan - 3 x 400/230V - 50 Hz	14,0 kw	18,0 kw	28,0 kw
Rotor Cutter: Electrical power: - incl. roller transfer unit - 3 x 400/230 V - 50 Hz	4,5 kw	7,5 kw	15,0 kw

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.

Our goal is to contribute to your business's continued success, if you are small, medium or large, we will make your business valuable.

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 that the performance will come up to your expectations.

We believe in personal relations and know that our team of skilled professionals is the key to success and trust when cooperating with you as a customer.

When you place an order with us, you become a part of a dedicated company that will strive to make your production and business successful.



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