

STEAM AND COOLING TUNNEL

	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

At DANA-Technology, we specialize in developing cutting-edge machinery and equipment tailored for the food and pet food sectors. Our focus is on innovation, offering both standard and custom solutions to meet diverse industrial needs.

As your ideal partner, DANA takes charge of designing, engineering, supplying, and constructing comprehensive pet food processing lines. We also specialize in upgrading existing facilities, providing solutions that enhance productivity and efficiency. Our approach often involves collaboration with regional suppliers or contractors to deliver turnkey projects seamlessly.

Our team of experienced project managers, process engineers, and specialized experts is committed to ensuring that our services exceed your expectations, guaranteeing optimal results for every project we undertake.



Contact info:

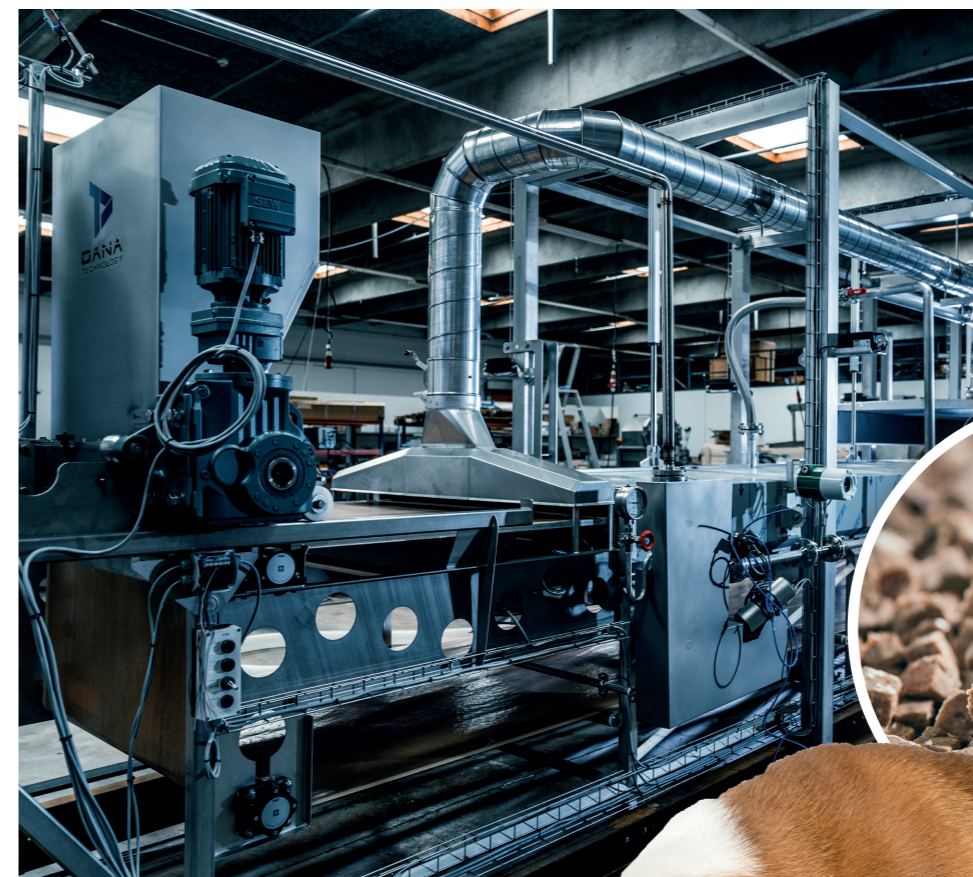
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STEAM AND COOLING TUNNEL

for Wet Pet food processing



Innovative solutions for the Pet Food Industry





Extruder – Duplex Extruder

Our extruder is meticulously designed to process various meat recipes into precisely sized and weighted chunks. It seamlessly converts emulsified meat into uniform strings or ropes, tailored to your specifications through an easily exchangeable matrix. Available in standard widths (500 mm, 1000 mm and 1350 mm) to fit typical cooking belts, along with custom options. The matrixes offer flexibility in dimensions, including square or round shapes in sizes like 3.0 mm up to 16 mm with a tolerance of +/- 0.5 mm. Our duplex model can simultaneously process two distinct products/colors, enabling automatic mixing before filling.

Extruder Advantages:

- Quick and simple matrix swaps
- No cooking belt waste/product drip thanks to the pull-back system
- Straightforward assembly and cleaning
- Durable construction ensures safe, reliable operation and resistance to bone splinters

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.

Dana Rotor Cutter

New designed rotary cutter equipped with 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 separate small anti slip metal conveyor including ultra low diameter transfer conveyor drum.

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



Steam Tunnel Characteristics

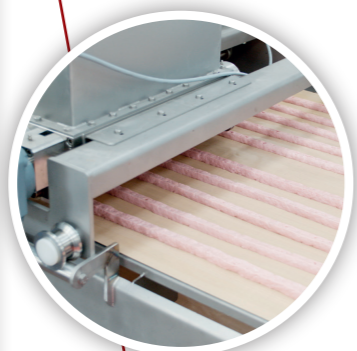
Enhanced Non-Stick Teflon Technology
Discover the efficiency of our cutting-edge Teflon belt, designed to eliminate sticking and burning. This feature allows for the production of endless product strands or ropes from highly moist materials, ensuring seamless operation and superior product quality without interruptions.

Precision Electronic Line Control
Our electronic line control ensures a straight Teflon belt path, reducing misalignments and enhancing process reliability and durability.

Optimized Steady Steam System
Ensure consistent temperatures with our advanced steam injection system, featuring uniform steam distribution throughout the stainless steel tunnel, central valve control, and effective condensate removal. A precisely placed sensor guarantees optimal processing for quality products.

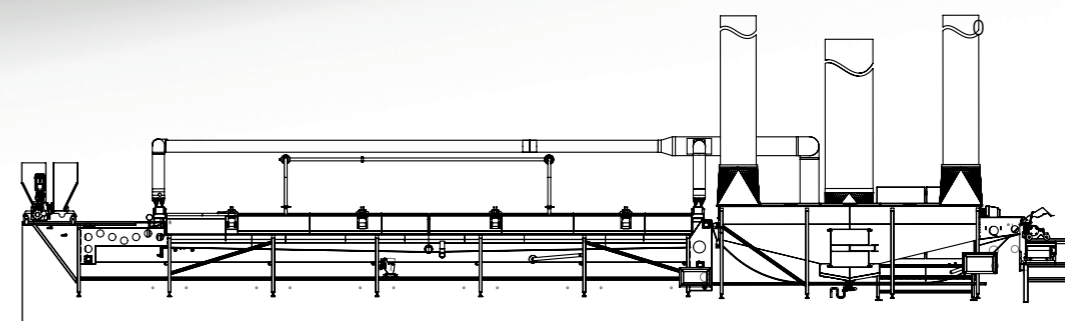
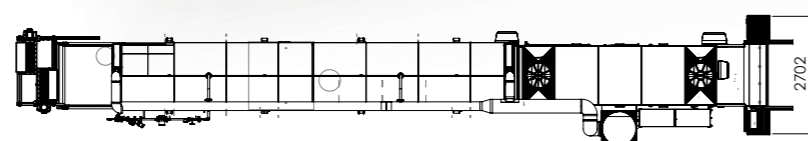
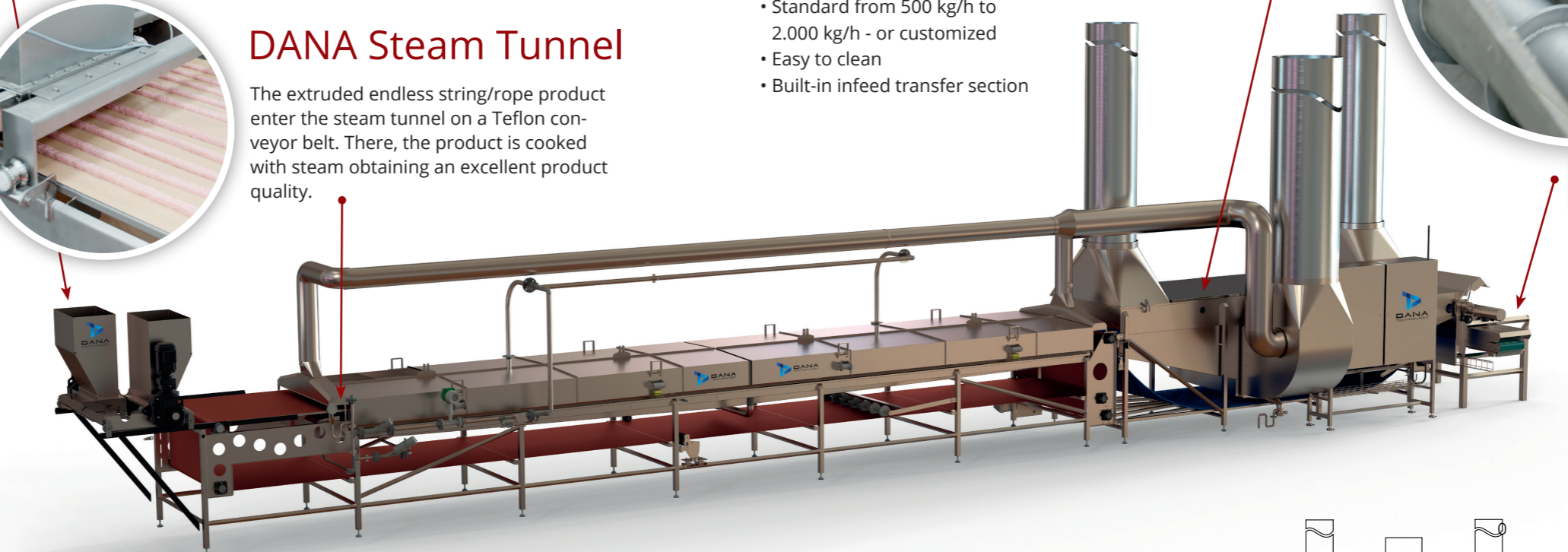
Advantage & Benefits

- **Versatile Capacities:** Ranges from 500 to 4,000 kg/hr with customization available.
- **Teflon Belting:** Equipped in the steam tunnel for smooth operation.
- **Auto Cover Lift:** Ensures easy access and maintenance.
- **Built-In CIP System:** For efficient cleaning without downtime.
- **Adjustable Cooking:** Control time and temperature precisely for optimal results.



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.



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