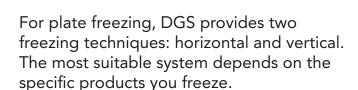
PLATE FREEZING SYSTEMS



www.dgs-ps.com



Our filling solutions are designed to maximize efficiency. Moulds can be filled with emulsified meat using a pump, reducing meat waste significantly. Alternatively, we offer a hopper-based method where meat is loaded into a buffer tray, precisely dosed, and continuously filled until it reaches a prefixed weight. Subsequent visual checks can confirm the accuracy of the weight, ensuring quality control.

- Horizontal freezing
- Vertical freezing
- Filling plate freezers with pump
- Filling plate freezers with hopper



Additional solutions

After the freezing process is completed, the frozen blocks must be removed from the plate freezer moulds. Unloading the blocks can be done either manually or automatically using devices which are mounted on an overhead crane.

We offer fully automated systems for cutting, layering, and palletising frozen blocks. Due to the high degree of hygiene, the DGS palletising robot can palletise both packaged and bare products. Once the pallet is finalized, we provide various storage solutions. This includes refrigerated and freezing storage, where you can choose between large section racking, shelved racking, or drive-in racking for forklift access, available in both static and mobile configurations.

References











About DGS

DGS is a Dutch company focused on developing innovative solutions for the food industry. We consider ourselves as a project-centric organization, not just a machine manufacturer. To increase efficiency and quality we aim for the highest possible level of automation. We engineer and manufacture the machinery and systems in-house, carry out the installations ourselves and have our own service and after-sales department.









