Co-extrusion technology

Dosing irises

DJM developed uniquely constructed infinitely adjustable dosing irises for the production of cylindrical, oval and round shaped products. There are different iris-versions (DF50, DF70 and DF90) for maximum product diameters of 35, 55 and 75 mm respectively.

Flattening conveyor belt

DJM-flattening units are equipped with two one above the other positioned and digitally speed controlled conveyor belts of respectively 400, 600 or 1000 mm width. Their mutual angle is adjustable, while their speed is automatically synchronized with the Co-extrusion machine. This results in a high output of perfectly shaped flat products with very low thickness tolerances. Suitable for meat, fish and chicken products, hamburgers, stuffed cheese products, stuffed meat disks, Cordon Bleu's and the famous German Frikadeller.

Cleaning trolley

To guarantee a professional positioning and storage during cleaning and drying of all parts that have been in contact with food during production, DJM developed this specifically designed cleaning trolley. By positioning the parts at an angle, they can be cleaned optimally, while water slips off easily, which speeds up the drying process.

40 YEARS

More than 40 years experience in designing, producing and servicing excellent food processing machines by an innovative & committed team of experts.

Global service and support

DJM Food Processing supplies its machines to critical end users all over the world. This means that DJM machines comply with all required national and international standards and guidelines, including the strict European Machinery Directive (CE Marking). Furthermore, specific standards and guidelines are applied in the field of functional, personal and electrical safety, as well as in the field of hygiene. In close cooperation with specialised, DJM-trained local partners, users worldwide can rely on professional repair and maintenance services. Advanced digital techniques are used for remote analysis, management, software updates and machine optimisations. A greater guarantee of high quality and optimally profitable production is hard to give. Wherever in the world you produce!

De Rietkraag 7
NL-8082 AA Elburg
The Netherlands

+31 (0)525 652 088

info@djmfoodprocessing.nl
www.djmfoodprocessing.nl

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Production of differently shaped products with unique fillings

The fast food market is always changing and new products with different shapes are regularly invented and introduced. For the production of (filled) snacks such as cheese balls, meat pies and '3D Products', DJM has developed distinctive machines using the versatile co-extrusion technology. These DJM-machines are unique in the world, which is illustrated by the fact that they can produce Scotch Eggs in one seamless process. But also filled mozzarella sticks and other filled snacks can be produced efficiently using this ideal technology. Simultaneous production, deploying up to 14 synchronous co-extrusion heads (or more in extended machine-versions), is reflected in a very high production speed. Also the patented DJM pressure distribution system plays an important role in co-extrusion technology and forms the foundation for a high, constant transport speed, combined with low operating costs.

1 - 4 heads
Conveyor width: 400 mm
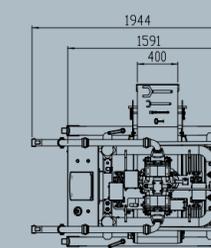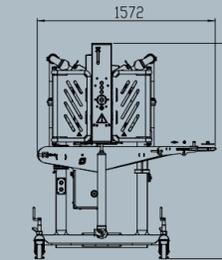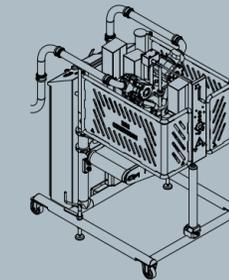
Main dimensions: 1.944 x 1.572 x 1.914 mm

5 - 7 heads
Conveyor width: 600 mm
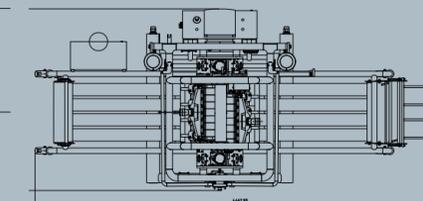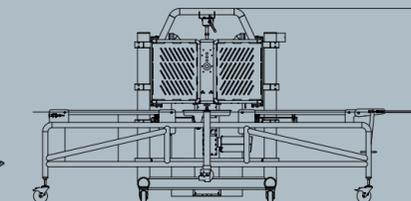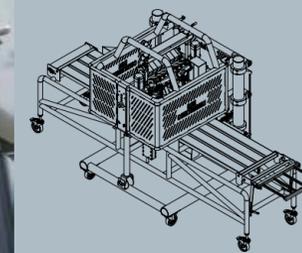
Main dimensions: 4.462 x 1.985 x 2.259 mm

8 - 14 heads
Conveyor width: 1.000 mm
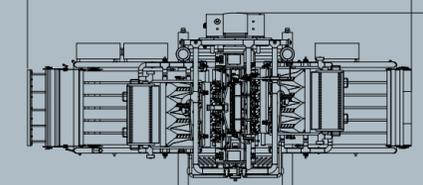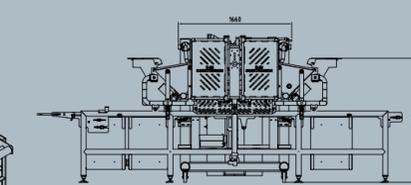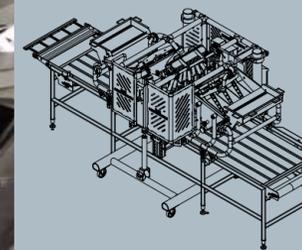
Main dimensions: 5.347 x 2.504 x 1.825 mm

General specifications all models:

- Up to 14 synchronous heads and (more than) 110 strokes/minute in standard machine version (more heads possible on request).
- Precise shaping and portioning of cylindrical, oval and round shaped products, even with delicate raw materials.
- Special extension for production of unique Scotch Eggs.
- Two connectable vacuum stuffers will supply the total portion for each stroke to the unique DJM Pressure Dividing System (PDS). This will precisely divide the total portion into the required individual portions without the risk of air locks in the finished product.
- Easy change of dosing irises thanks to quick release clamps.

- Vertically moving table for the insertion of the dosing irises. The vertical up and down movement of the table is servo controlled to realize optimal product shapes.
- Two Pressure Dividing Systems (PDS) will serve up the dosing irises heads. One for the outside shell and one for the core filling, which are accurately deposited by means of a servo driven shut off valve.
- One complete set of dosing irises assemblies to form/separate the filled products and to close off the ends. Maximum product diameter approx. 35 / 55 / 75 mm.

- Dosing irises heads moving along with the outer casing to cut off the products in the required shape.
- Servo driven shut off valve for the core product, close to the forming head, to achieve accurate positioning of the core product into the outer casing.
- Stainless steel C-frame, mounted on castors for easy cleaning away from the line and precise positioning above conveyor belt.
- PLC with color touch screen HMI, mounted in the electrical cabinet.
- Menu-driven software for easy machine control.