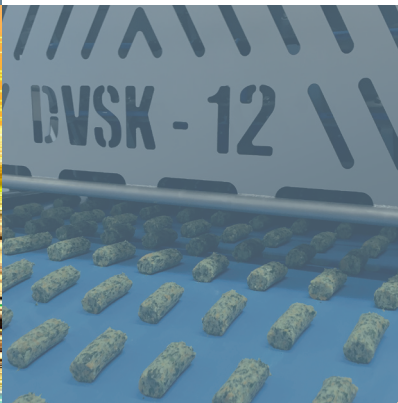


# Global service and support



# Extrusion technology



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](mailto:info@djmfoodprocessing.nl)  
[www.djmfoodprocessing.nl](http://www.djmfoodprocessing.nl)



INNOVATIVE | FLEXIBLE | RELIABLE

INNOVATIVE | FLEXIBLE | RELIABLE



# High production capacity

INNOVATIVE | FLEXIBLE | RELIABLE



DJM  
DVSK 2-26



These machines are available in versions with 2 to 26 heads and single or double rows for extra high output rates. Up to 150 strokes/min are possible, depending on product consistency. Possible product dimensions are between 28 and 53 mm in diameter and can be formed in almost any desired shape within this format using specially designed nozzles. Pneumatically operated one- or two-way cutting technology supports accurate cutting at high speeds.

Unprecedented flexibility combined with high production capacity are some of the outstanding features of DJM extrusion machines. They are ideal for the production of differently shaped products such as protein bars, slices, sticks, nuggets, triangles, fantasy shapes, butter “pucks” etc. The product mix is supplied via a vacuum filling unit, and is pressed through an extrusion nozzle with a precise combination of pressure and speed. These parameters are accurately controlled which lays the foundation for a reliable, continuous production process. Depending on the model, the capacity can be continuously increased to more than 5,000 products per minute! An ingenious single or double acting cutting system (depending on application) ensures that each product is produced exactly according to the set parameters. The precise control of product size and weight, produces an extremely efficient and economical production process without loss of raw materials.

Wide range  
of nozzles



DJM supplies tailor-made extrusion nozzles for every product type. Depending on the product characteristics (form, consistency) and the desired production speed, capacity and durability, a choice is made between plastic nozzles, full stainless steel nozzles, or a combination of these materials.



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.

Specification  
highlights

- All machines are completely made of stainless steel (housing and components) and easy to move (mounted on lockable castors).
- Parts can be taken off completely for fast and efficient cleaning.
- All machines are equipped with product outfeed conveyor.
- Pre-installed connectivity for synchronization with coupled processing lines.
- Attachment suitable for both continuous production and portioning.
- Connectable to vacuum stuffers by filling tube with quick coupler.
- Fast switching to other product types by easily exchangeable nozzles.
- Portion weight continuously adjustable by the Vacuum stuffer during the production process.