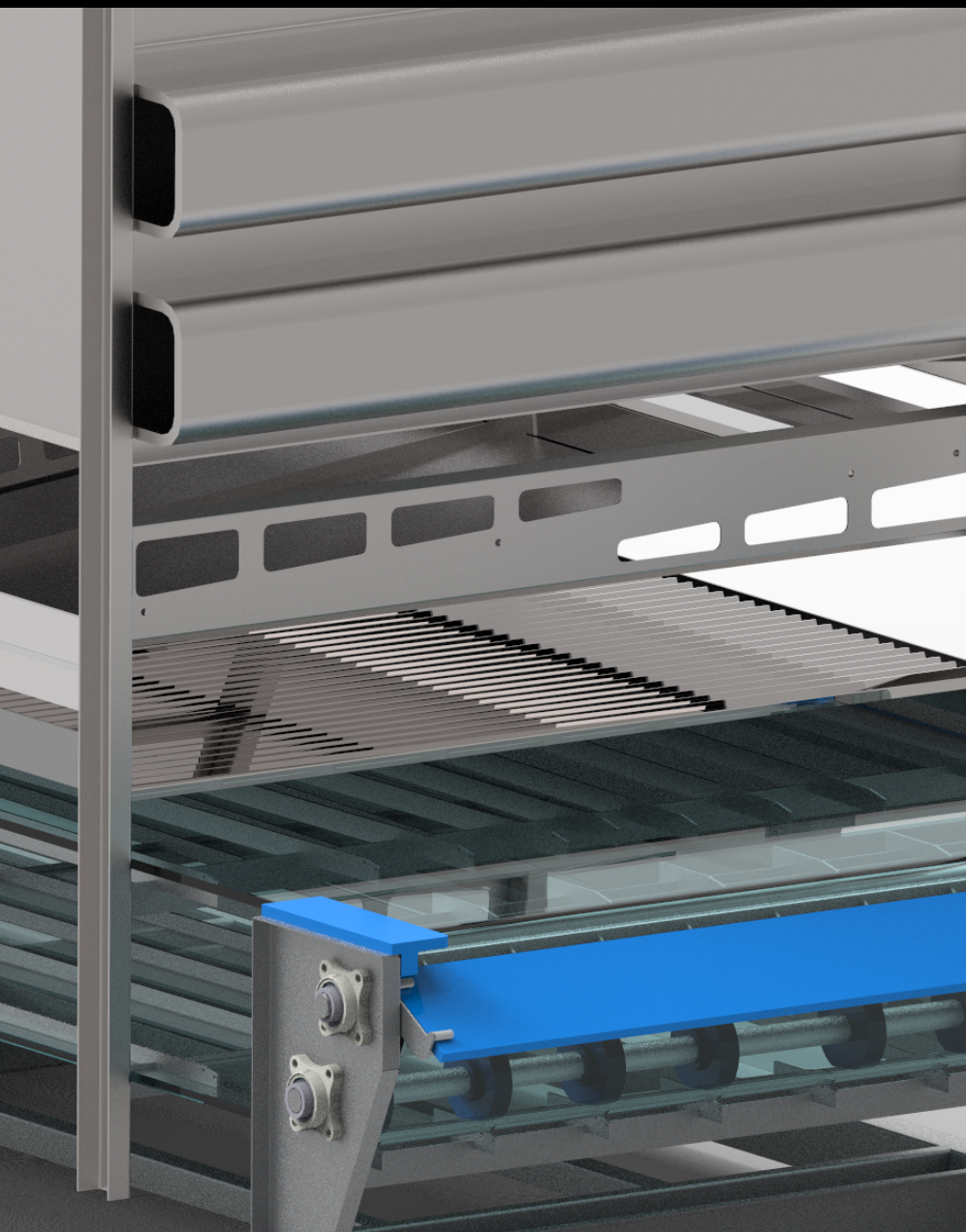


DJL IMPINGEMENT

The DJL impingement is engineered to fully utilize impingement technology while providing full product coverage due to its advanced airflow design that eliminates the need for air to travel back through the belt.

Impingement and MultiPass Freezers



We take pride in our proprietary air slot design, which guarantees optimal efficiency regardless of the varying geometries of the products being processed. Our impingement and multipass tunnels offer multiple belt pass/lane arrangements, diverse belt widths, and a range of mesh/surface options, all tailored to meet your specific production requirements.

At Impingement, we pride ourselves on offering exceptional product handling solutions for Impingement tunnel freezers. Our goal is to optimize tunnel efficiency and elevate product quality. With our sanitary conveyor systems, we ensure smooth transfers with small diameters to maintain product orientation and presentation.

Moreover, our glazing system at the freezer outlet provides precise control over the percentage of glaze pick up, enhancing the overall product finish. We believe in delivering comprehensive control solutions, and our integrated panel seamlessly incorporates end-to-end controls, including those for the Impingement tunnel, ensuring system-wide performance.

Hygiene is of utmost importance to us, and our solutions are designed with hygiene in mind. We provide a range of hygienic equipment, including tote dumpers and handling systems, tote washing facilities, dewatering incline hoppers, sanitary tight transfer conveyors, ozone wash conveyors, bias discharge shakers, glazing conveyors, vibratory grading systems, and sanitary incline conveyors leading to the scale deck.

With our Impingement, you can trust that your Impingement tunnel freezer will operate at peak performance while maintaining the highest sanitary standards throughout the entire process.

OUR ADVANTAGES

Products



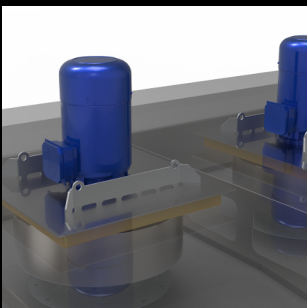
Ideal for many foods

- Shrimp (raw & processed)
- Fish Fillets and seafood
- Flat packaged products
- Beef & sausage pattie (raw & processed)



Superior overall cost-effectiveness

- Reduced dehydration
- Minimal downtime
- Advanced hygiene features
- Simple installation and relocation
- Suitable for both chilling and freezing applications
- Tailored to efficiently chill and freeze specific products



Externally Mounted Fan Motors

By employing fan motors that are directly connected externally, we eliminate the need for frequent maintenance and address any hygiene-related worries associated with internal electrical components. Our approach involves utilizing centrifugal plug fans to create significant static pressure, ensuring efficient impingement freezing.

Check our capacity to meet your needs, and if you want, we can adapt to your

TYPE	D1	D1,5	D2	D2,5	D3
Capacity (kg/h)	350	550	750	925	1100
Belt width (m)					
Total length [mm]	6710	8210	12010	13510	17410
Width [mm]					
Height [mm]					
N.o fan [szt]	3	4	6	7	9
Fan power [kW]	9	9	9	9	9
Cooling capacity installed [kW]	34	58	79	98	116
Blet Lenght [mm]	4500	6000	7500	9000	10500
Minimal transition time [min]	10	10	10	10	10
Maximum transition time [min]	30	35	35	35	35

Thank You

We appreciate your time spent exploring our promotional folder. We take pride in showcasing our passion and expertise in the field of cooling technology and food processing.

DJL a leading industry pioneer, delivering innovative cooling solutions to the food industry worldwide for decades. Our team of experts designs and implements high-quality cooling systems that provide optimal storage and processing conditions for food.

We operate in various areas, including freezing, chilling, spiral freezing, cryogenic systems, and more. Our solutions are tailored to meet the individual needs of our clients, ensuring efficiency, energy savings, and the preservation of food quality. Thank you, and we hope to have the opportunity to collaborate with you soon!

The DJL Team.

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