



DSI DANOTECH

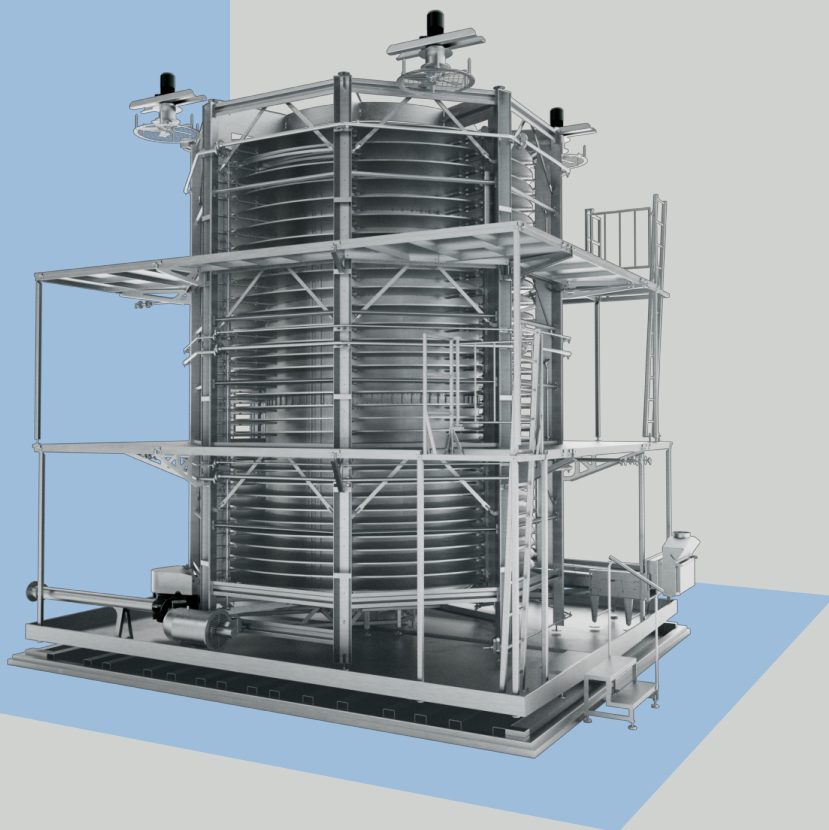
Count on our contribution

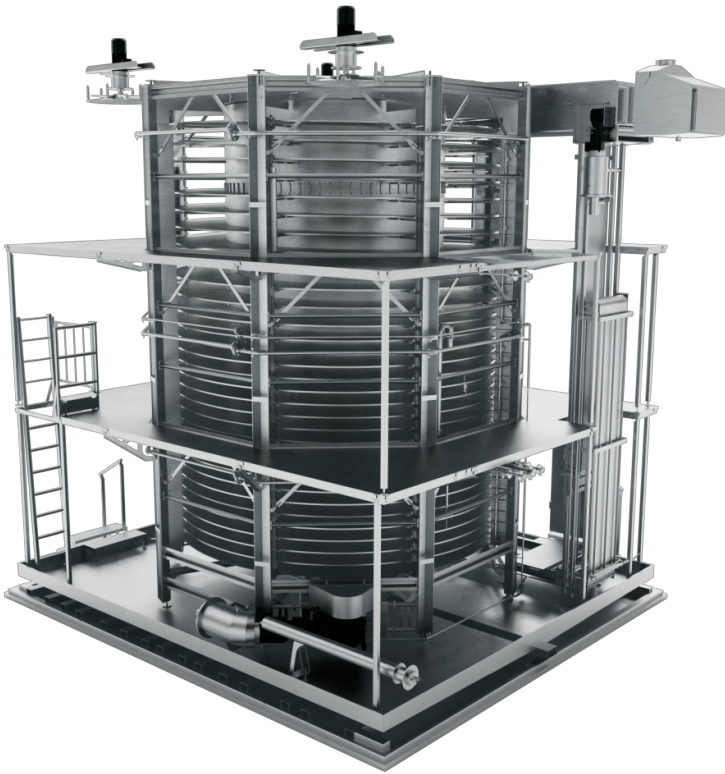
steady and **uniform** proofing

spiral
proofer

Our IQF Spiral Proofer is especially suitable for proofing bakery products such as pastry, croissants, and other types of dough products. It is designed for a precise and fast proofing with its temperature-controlled environment. It is available with single and double drum configurations.

The Spiral Proofer uses less energy per kilogram of cooked product than any other proofer on the market and has an extraordinarily low carbon footprint.





Ready to eat

Sustainable and profitable solutions for maximum product quality of convenience food and ready meals. From soups to pizzas and nudel cubes



Baked Goods

Safe and sustainable freezing, cooling and heating solutions that ensures and sustains the quality of your bread, pastries, cake, pies etc.

less **kW** consumption and **carbon footprint**



- Lowest cost per kg of cooked product
- Small carbon footprint
- Precise and Steady proofing
- Easy to maintain and keep clean