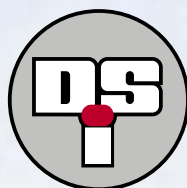




# CO<sub>2</sub> freezing

Preserve the Freshness





# CO<sub>2</sub> plate from

## Preserve the



### Products:

Meat, meat cuts and blood, fish, shellfish, chicken, vegetables, fruit, juice, pulp and concentrates, ready-made meals, ice cream and other products in packages.

# Freezers Preserve the Freshness



## Process:

Fast freezing, reduces freezing times by 25 - 50%.



## Advantages:

Maintains freshness and quality of products, low power consumption, low initial costs, and environmentally friendly.

## CO<sub>2</sub> – Preserve the Freshness

DSI is the market leader in plate freezers. We sell, develop and produce horizontal, vertical and automatic horizontal plate freezers.

Our freezers are used in countries all over the world and are suitable for both land and marine installations. The design of DSI freezers are cleaning-friendly and meet the highest hygienic standards. Ergonomic in their design, DSI freezers also take into consideration the everyday work routines of the personnel handling the freezers.

To meet the varying and ever-changing demands of the market, we develop our freezers in close cooperation with our customers and we are capable of designing and producing unique solutions for the individual client, based on our standard modules.

The reliability of DSI freezers is superior and the users obtain long trouble-free operation and low maintenance costs.

DSI plate freezers are especially recommended for the freezing of meat, meat cuts and blood, fish, shellfish, chicken, vegetables, fruit, juice, pulp and concentrates, ready-made meals as well as many other types of products in packages.

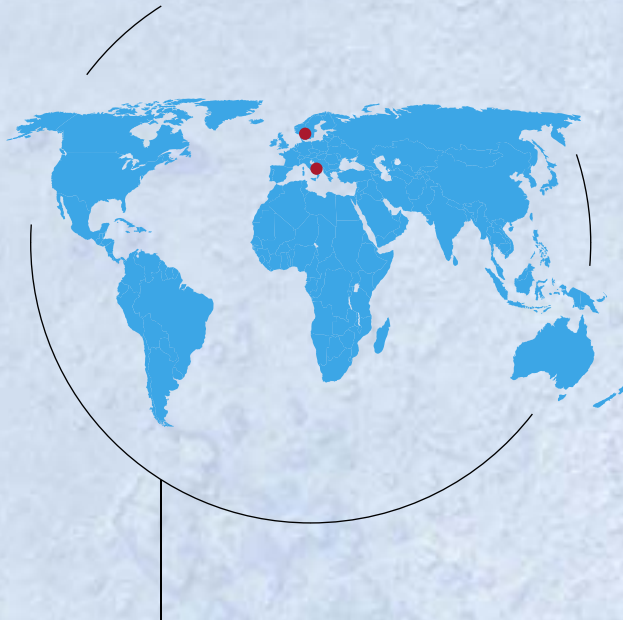
## DSI plate freezers use CO<sub>2</sub>

With the objective of developing environment friendly freezers, DSI began research and development in the field of CO<sub>2</sub> more than five years ago.

Research shows that CO<sub>2</sub> is the refrigerant of the future, and that the advantages of CO<sub>2</sub> freezing are incontestable:

- DSI plate freezers that use CO<sub>2</sub> provide a high freezing rate and shorter freezing times. Experience shows that CO<sub>2</sub> freezers reduce freezing times by 25 – 50 %.
- Fast freezing maintains the freshness and the natural quality of the products and leaves you with an excellent product quality.
- Apart from preserving the freshness of the products, fast freezing reduces the consumption of energy and lowers the initial costs. This makes DSI CO<sub>2</sub> freezers the best economical choice.
- DSI CO<sub>2</sub> freezers have obvious environmental advantages. Compared to traditional refrigerants such as HCFC and HFC, CO<sub>2</sub> does not represent a burden on the environment to the same degree.

Within the last three years we have sold more than 150 CO<sub>2</sub> freezers. The performance of our CO<sub>2</sub> freezers is exceptional and freezing times are excellent.



With sales and production facilities in Denmark and Italy, DSI is a leading company involved in designing and manufacturing manually-operated and automatic plate freezers.

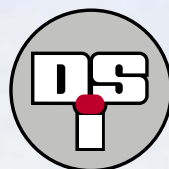
In Denmark DSI manufactures many different types of manual horizontal and vertical plate freezers, while our automatic horizontal Samifi freezers are manufactured in Italy.

All DSI plate freezers are suitable for land and marine installation.

We optimise the operating performance, reliability and overall economy of our freezers on an ongoing basis with one clear aim in mind – to ensure that our plate freezers always live up to the changing needs of our customers.

In order to provide our customers with the best possible equipment we constantly focus on:

- Understanding our customers' requirements
- Official standards and norms
- New technological possibilities.



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