DJM sets the standard in food production technology

Innovative, Flexible, Reliable

As a producer of snacks, convenience food and animal feed, you know better than anyone that quality, hygiene, flexibility, accuracy and efficiency are important production parameters. This is important as it lays the foundation for the success and profitability of your company. Quick reaction to current trends and developments is essential for a strong market position, while efficient production is the foundation for an optimal return. The ability to quickly and easily switch to other product varieties also means minimal downtime and high production capacity, while extremely precise dosing prevents the loss of raw materials. In order for this to happen you need cutting edge design, production machines, that have been developed with parameters that are essential to you, as important starting points. Machines that are fast, powerful, flexible, durable, accurate, economical and easy to maintain. Ready for the future. Machines and equipment that is easy to operate and compatible with other machines to create fully automated production lines. Intended for critical users in the food industry. Users like you, who are not content with less, but also do not want to pay more than is strictly necessary. Our level-headed, Dutch view of development, production and service lays the solid foundation for this and we continue to look for new and better techniques and systems, with the latest technology. This is reflected in our innovative solutions, where unique and patented methods and components make the difference that sets us apart from the crowd in our sector. In addition to this, we are flexible and reliable. No matter which snack, convenience food or pet food you produce or want to produce, we have the perfect solutions for you, or we tailor make a solution for you if necessary.

More details on: www.djmfoodprocessing.com
Precise filling and vacuuming

A good filling line is all about speed, accuracy, capacity and quality. DJM’s vacuum fillers use servo-controlled vane pumps, which can be transported and dosed extremely precisely at high speeds. By combining the infeed and transport action with a vacuum, air inclusions and air bubbles are completely removed from the product mix. This results in a streamlined product flow to the next processing station without interruption and product rejection.

All machine components, particularly those in contact with foodstuffs, are made of high-grade stainless steel. The high-performance drive is equipped with energy-efficient IE3 motors. We also provide ancilliary equipment to complement your process such as elevator systems for trolleys and containers, and filling, rotating and sealing units. The machines can also be equipped with an automatic lubrication system, which extends the service life while reducing maintenance costs.

DJM attachment machines

On the following pages you will find an overview of the DJM attachment machines that can be used to produce various product shapes and types quickly, efficiently and accurately. The patented DJM pressure distribution system plays an important role in this and lays the foundation for consistent flow and low operating cost. All our machines are durable and easy to maintain and can also be monitored ‘remotely’ for service purposes and software updates.

- Move/pump at lightning speed
- Accurate weight control (± 0.5 gram)
- Suitable for delicate products
- Precise dosing up to 30 kg
- High throughput capacity
- Easily interchangeable thanks to standardized dimensions
- Easy touch screen operation
- Wide range of accessories

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An important feature of DJM diaphragm machines is that the dosage opening can be varied, fast and continuous. This can be used to produce round and oval products, such as meatballs, potato balls, fish balls or falafel, but also more complex 3D products, to meet your needs. Variation in viscosity and temperature is not a problem, so these machines can handle a wide range of product mixes.

DJM diaphragm machines are available as standard with 1 to 16 diaphragm dosing heads, realizing a maximum production capacity of more than 140,000 products per hour! Expansion to more than 16 dosing heads is possible. The patented DJM pressure distribution system ensures extremely precise portion control. Additional machine options include different diaphragm/iris shapes and designs, height-adjustable conveyor belts, stepper system for optimal loading of the conveyor belt, etc.

Diaphragm Technology

- High production capacity (up to 150 strokes/minute)
- Simultaneous production with 1 to 16 rows as standard. Additional rows on request
- Accurate control of product weight
- No loss of shape when handling soft and delicate products
- Extremely precise dosing

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The fast food market is always changing and new products that have different shapes are regularly introduced. For the production of (filled) snacks such as cheese balls, meat pies and ‘3D Products’, DJM has developed versatile co-extrusion machines. These are unique in the world and can, for example, produce Scotch Eggs in one seamless process, as well as filled mozzarella sticks for example. Simultaneously production using several synchronous co-extruded heads, means it is possible to realise a very high production capacity. The patented DJM pressure distribution system also plays an important role in co-extrusion technology and is the foundation for a high, constant transport speed and low operating costs.

Co-extrusion Technology

- Up to 14 synchronous heads as standard
- Additional heads on request
- Up to over 110 strokes/minute
- Precise portioning
- Production of unique products such as Scotch Eggs
- Precise shapes, even for delicate raw materials
- High freedom of form
- Servo-driven machine movements
- Central control via one or more vacuum fillers

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Unprecedented flexibility combined with high production capacity are some of the outstanding features of DJM extrusion machines. The product mix is pressed through an extrusion nozzle at a precisely controlled pressure and speed, laying the foundation for a reliable, continuous production process. Depending on the model, the capacity can be up to more than 5,000 products per minute! An ingenious double-acting cutting system 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.

Ring extruder
DJM’s unique ring extruders make it possible to produce popular ‘round shaped’ products like calamari and onion rings in a smooth production process. DJM’s ring extruder technology is also the perfect solution for 3D products like scampi-bites and snacks with a soft (cheese) filling. The extrusion heads are equipped with the sophisticated DJM quick-change system, making it very easy to switch to other product shapes. Additional advantages include:
• very precise weight control,
• application of an efficient high-speed cutting system and
• application of ‘gentle touch’ technology in order not to damage fragile products.
Quality homemade burgers

Especially for the production of burgers with a traditional homemade appearance, DJM developed ‘Premium Butcher Burger’ technology. The characteristic ‘handmade appearance’ is applied in one smooth movement by a combination of extrusion and flattening technology. The patented DJM pressure distribution system ensures extremely precise portion control within one-tenth of a gram! Thanks to the high running speeds (up to 150 strokes/minute) and simultaneous production with 1 to 4 extrusion heads, a high production capacity of more than 600 products per minute is achieved. A unique surface pattern can be created, by expanding the system with a profile roll making the product look extremely attractive whilst in the packaging.

Flattening conveyor belt

Two accurately positioned bands, positioned at an (adjustable) angle to each other and moving synchronously, are the foundation for perfectly formed flat products. Servo technology ensures precise drive and control. The result is a smooth-running process that produces flat products with very low thickness tolerances. The flattening conveyor belt technology is the ideal next step after extrusion or co-extrusion, in which homogeneous or filled products are required as the final product. This can include meat, fish and chicken products, hamburgers, stuffed cheese products, stuffed meat disks, Cordon Bleu or the famous German Frikadeller.

Artisinal burgers

- Handmade look
- Quick switch to other products through simple nozzle changes
- High speed cutting system
- Up to 150 strokes per minute
- Simultaneous production with 1 - 4 extrusion heads. Additional heads on request
DJM has developed a complete line of VacForm machines for the production of 10:1 and 4:1 hamburgers, schnitzels, chicken nuggets, fish sticks and vegetable products. These machines can produce more than 1,400 kg of chicken nuggets and more than 4,000 kg of burgers per hour. The patented DJM pressure distribution system ensures extremely small weight variations, which prevents product loss and optimizes economic production. By also equipping the machines with an automatic paper insertion system, the products can be produced in stacks with a ‘sheet of paper’ between each product so they are always easy to separate from each other. If required, DJM can build machines with even higher production capacities in order to always perfectly match your production situation, requirements and possibilities.

Forming technology

- High freedom of form
- Servo-driven (no compressed air)
- Perfect product texture
- Accurate weight control
- Up to over 70 strokes/minute
- Heated emission system (waterless)
- Conveyor belts from 400 to 1,200 mm width or more

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For perfect and economical portion control

There are now many snacks and convenience products on the market that come with a delicious filling. This can include minced meat, chocolate mousse, a spicy sauce, also and even a creamy substance. DJM has developed versatile spot and flow dosing systems for fast and precise deposit of a wide range of fillings. Up to 24 dosing heads in a row, are possible on this machine. We have the option to create several rows using servo driven activators, this gives continuous smooth intermittent motion, so that the filling reaches exactly the right place. As far as dosing heads are concerned, all conceivable shapes can be created. This means that these machines are the foundation for your most innovative product programmes.

Depositing Technology

- High production capacity
- Up to 150 strokes per minute
- Easy to clean
- Up to 24 rows, additional rows on request
- Extremely accurate weight control
- Suitable for pasty and viscous liquids and/or materials
- Optionally equipped with vertically moving portion control heads

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Special designs and options

- Additional extrusion and/or forming heads
- Water conveyor belts
- 14 to 28 heads or more (on request)
- Faster control
- Herb stamper
- New technologies (Scotch Egg)
- Pre-roll and roll-out machines

Tailor-made as standard

Many possibilities for snack and convenience food products can be marketed if a solution to produce them consistently and profitably exists. DJM thrives on making new product ideas a reality. Together with our customers our innovative team of developers, designers, production and service technicians work with you to achieve unique ideas for the market. This ensures hygiene by design, meeting EHEDG regulations. We also focus on making operation and maintenance straightforward tasks. One example of this collaboration and tailor made design is our Scotch Egg machine. Durable long lasting equipment is guaranteed.

A suitable solution for every demand

A DJM machine means security, efficiency, reliability and an optimal return on investment. These are important features that can be found in our extensive standard programme as well as in custom developed and manufactured machines. Because, no matter which products you produce, require or invent, the challenge of supplying a machine for that purpose is something we are happy to take on. Time and time again!
DJM Food Processing was founded in 1978 and, in recent decades, has developed into a major player on the global market for production machines for snacks and convenience food. DJM provides solutions for all production steps, from the input of product mix to finished products. Whether they are hamburgers, chicken nuggets, stuffed cheese-sticks or Scotch Eggs produced in a single cycle, we build a profitable production line from A to Z. An extensive R&D department, advanced production techniques and our own test facilities are the foundation for high-end machines and systems, in which unique patented techniques are applied. Customers have been able to rely on our machines and service support, tailored to their requirements. In cooperation with selected service partners, we carry out regular maintenance, solve problems and deliver (and replace) wear parts worldwide. Older machines can be completely overhauled and upgraded (restructuring), in order for them to be the foundation of reliable production for many years to come. Using contemporary digital technology (IoT, Industry 4.0), we can perform interference analyses and software updates remotely. A DJM machine means certainty, efficiency, reliability and low TCO (Total Cost of Ownership), resulting in an optimal ROI (Return on Investment).

More than 40 years of excellent machines, perfect service, innovation & dedication

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Global service and support

DJM Food Processing supplies its machines to critical 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!