

ROTARY DISC TEXTURIZER



DANA TECHNOLOGY OUR CORE VALUES

ABOUT US

DANA-Technology is a technologically innovative company focusing on developing machinery and equipment within the **FOOD AND PET FOOD INDUSTRY**. Specialized in the development of innovative technologies by offering standard and customized machinery and equipment.

DANA is the perfect partner for the **design, engineering, supply, and construction** of your pet food process line and offers upgrades for existing facilities and solutions to help increase productivity and efficiency, which are handled either in cooperation with regional suppliers or contractors as turnkey solutions.

Our experienced project managers, process engineers, and industry specialists work together to ensure that every project exceeds expectations.



Contact info:

DANA-TECHNOLOGY APS

ØSTERBRO 4 - DK-5690 TOMMERUP

Cvr.no 29 393 133

E-mail: info@dana-technology.dk

www.dana-technology.dk

www.dana-technology.dk

ROTARY DISC TEXTURIZER

for Wet Pet food processing



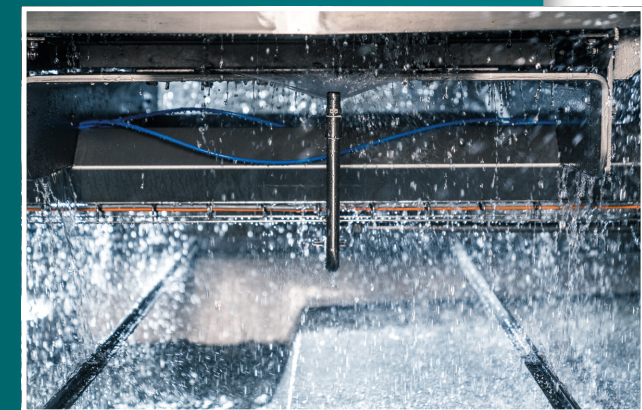
New
technology for
processing
textured
fibrous meat-
like products



ROTARY DISC TEXTURIZER

The DANA Rotary Disc Texturizer (RDT)

At DANA Technology, innovation meets practicality with the **Rotary Disc Texturizer (RDT)** - change for a game changing solution for **wet pet food production**. By transforming emulsified meat into structured, **meat-like premium chunks**, the RDT delivers the texture and appearance pets crave and their owners trust. Through the controlled application of heat and mechanical rotation, it enables manufacturers to turn **low-value by-products into high-quality textured protein**, boosting yield, reducing costs, and elevating product quality. With increasing demand for sustainable, premium pet food, the RDT provides a **smart, efficient, and profitable** way to meet evolving market needs.



Benefits of the Rotary Disc Texturizer (RDT)

- **Unique bite, mouth-feel, and real meat texture (elasticity and fibrosity)**
- **Natural meat-like appearance for premium products**
- **Consistent quality across every batch**
- **Low operating costs with minimal steam and electricity usage**
- **Compact design fits easily into existing facilities**
- **Fully adjustable for a wide range of product formulations**
- **Hassle-free cleaning with automated systems**
- **Easy to maintain for maximum up-time formulations**

Introducing the RDT: A New Standard in Pet Food Processing

Backed by over 150 years of combined expertise in the food and pet food industries, our team has spent years perfecting the RDT at our headquarters in the heart of Denmark. This advanced machine redefines what's possible in the industry by precisely coagulating proteins and carbohydrates to create fibrous, meat-like textures from emulsions — something traditional technologies cannot match. With its energy-efficient operation, hygienic design, and unmatched performance, the RDT stands at the forefront of innovation, profitability, and sustainability in modern pet food production.

Transform by-products into premium chunks with the RDT

Rising raw material costs are a significant challenge for pet food manufacturers. Prime cuts for high-end products are expensive and scarce, while by-products and low-value cuts are often used for low-margin products like flour or oil. The RDT changes this dynamic by enabling manufacturers to repurpose by-products into premium-quality pet food pets love—without relying on costly prime cuts.

How the RDT Works

Smart Technology - The RDT uses pressing, rotating, and controlled heating to transform emulsified meat into fibrous, meat-like chunks - efficiently and reliably.

Low Energy, High Output - Indirect steam heating ensures precise temperature control with minimal energy use and no steam loss.

Precision Heating - Zone-specific temperature control allows recipe-specific adjustments for consistent product quality.

Flexible with Raw Materials - Handles poultry, pork, beef, fish, and mechanically separated meat - ideal for diverse production needs.

Hygienic by Design - Includes a fully automated Clean-In-Place (CIP) system and automatic disc opening for easy inspection and final cleaning.

Safe & Compliant - Built with food-grade components and meets all required food processing regulations.

Fully Adjustable - Touchscreen control panel for fine-tuning flow, temperature, and rotation speed — enabling tailored textures for every recipe

From emulsion/ground meat to texturized meat



Rotary Disc Texturizer (RDT)	
Production	Consumption
Capacity	400/500 kg/h.
Steam consumption	110 Kg/h
Electrical Power	2,25 Kw – 3x400/230V – 50 Hz.
Water	5 Litre/min.
Compress air	300 Litre/min.

Evaporative Cooler & Rotary Cutter	
Production	Consumption
Electrical Power	8,0 Kw – 3x400/230V – 50 Hz.

