



Quality Pays Back



ABOUT US

Danfood Technology Limited was founded in 1991 by Graham Norris & Jeff Temporal. They partnered with Frank Müller (Fomaco), and over the following 25+ years elevated the business to become the leading suppliers of Curing equipment in the UK & Ireland.

The business has always been built around a combination of exceptional people & products to provide an unparalleled service, that desire has never changed.

Over the years we have developed and expanded the product portfolio with specialist European manufacturers to complement our core area of expertise. Our philosophy is to hand-select the right suppliers who we can develop long-term partnerships with. This is the only way in which we can provide customers with the high level of products & service that they have been accustomed to receiving with Danfood Technology.



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TIMELINE OF KEY EVENTS



To complement Fomaco's range of Curing equipment, Danfood partner with Inox Meccanica Srl, specialists in Forming & Clipping equipment.



Danfood partner with Jo-Bex-Man SL, experts in Press Tower systems. The patented technology is unrivalled in terms of its moulding & de-moulding automation potential.



After identifying the industry's need for automation and labour reduction, Danfood partner with JASA Packaging Solutions B.V. to supply the UK market with an automatic sleeving machine.

- 1991 -

Graham Norris & Jeff Temporal form Danfood Technology Ltd with Frank Muller of Fomaco A/S.



- 2007 -

- 2012 -

Following 10 years as Sales Manager, Richard Norris becomes the new Managing Director of the business.



- 2013 -

- 2017 -

Graham Norris becomes Chairman of the business, whilst Jeff Temporal moves into the role of Senior Technologist. The Sales & Service teams are also expanded to offer additional customer support.



- 2019 -

BRINE MIXERS & STORAGE TANKS

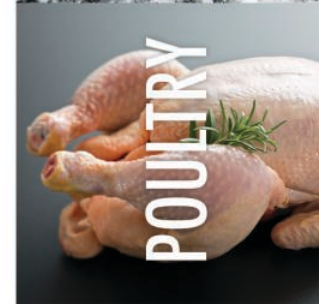


- Accurate Weighing of Ingredients -
- Venturi Mixing System -
- Infrared Level Control -
- Barcode Scanning Control of Ingredients -

INJECTORS & TENDERISERS



- Adjustable Head Height -
- Self-Cleaning Protein Filter -
- Unique In-Line Weighing System -
- Differential Injection of Back Bacon -



CONTINUOUS TUMBLERS

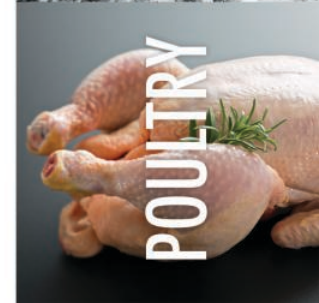


- Close Needle Holes -
- Improve Brine Retention -
- Perfect Ingredient Dispersion -
- Recirculate Excess Brine -

VACUUM TUMBLERS



- Gentle or Firm Massage -
- Up to 6,500kg Capacity -
- Tilting or Static Design -
- Vacuum, Euro Bin, or Dolav Loading -



SEMI-AUTOMATIC FORMING & CLIPPING

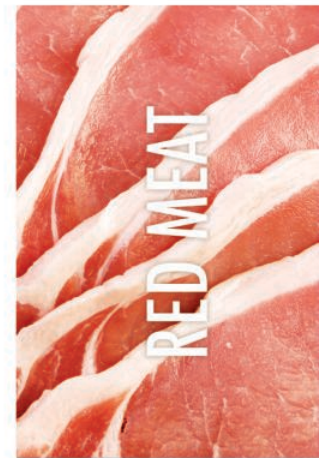


- Case or Net -
- 80mm to 200mm Casing Diameters -
- Powerful Pneumatic Stretching -
- Handles Single & Whole Muscle Products -

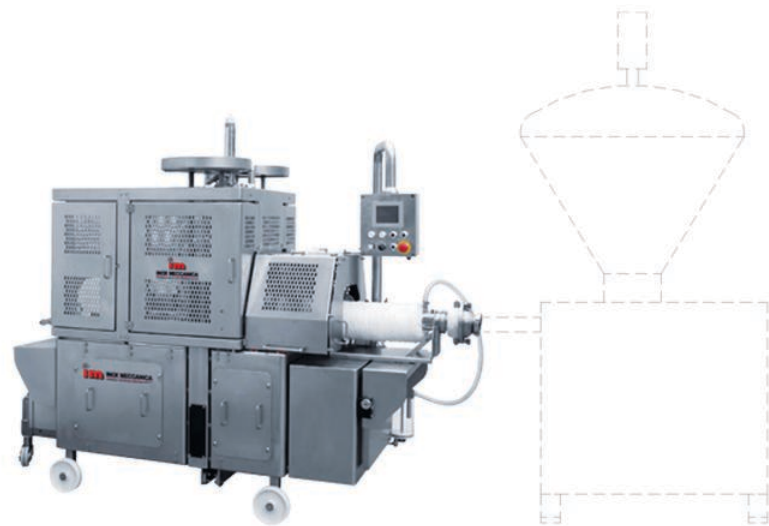
AUTOMATIC FORMING & CLIPPING



- Case, Net & Clip in a Single Cycle -
- Labour & Casing Savings -
- Automated Infeed -
- Consistent Product Diameter -



VACUUM FILLER CLIPPERS

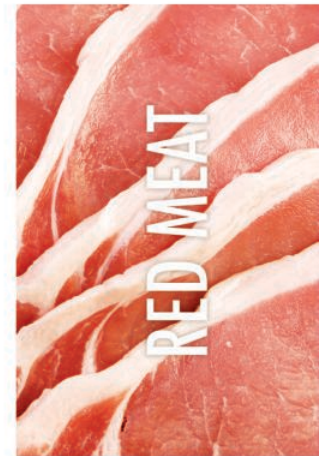


- Fully Automated -
- 65mm to 260mm Diameter -
- High Speed -
- Safety Conscious Design -

AUTOMATIC TYING



- V-Belt Option -
- Single Knot or Continuous Tying -
- Up to 400mm Product Diameter -
- Variable String Tensioning -



PRESS TOWERS

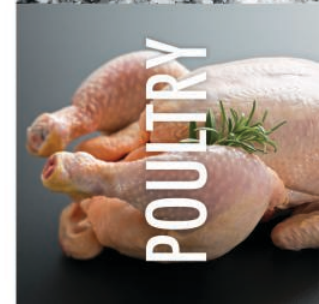


- Patented Pressing System -
- Increased Air Flow for Cooking Efficiency -
- Perfect Product Uniformity -
- Safety Conscious Design -

MOULDING & DE-MOULDING



- Eliminate Mould Damage -
- Improve Productivity -
- Reduce Labour Costs -
- One System for all Mould Types -



SINGLE-LANE SLEEVE

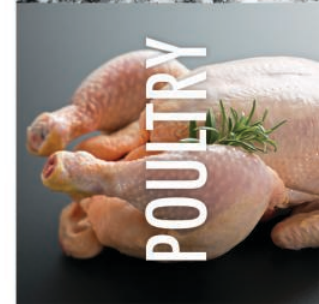


- Up to 50ppm -
- Small Footprint (1.4m) -
- Optional Infeed/Outfeed Guarding -
- Easy Cassette Changer -

DOUBLE-LANE SLEEVE



- Up to 100ppm -
- Quick Payback -
- Tray & Sleeve Flexibility -
- Various Infeed/Outfeed Configurations -



SERVICE & SUPPORT

Combining highly qualified technicians with our focused approach as a business, means that our technicians are specialists in the range of equipment we provide.

SERVICE CONTRACTS

For machinery old & new, we offer bespoke Service Contracts that will supply you with a program to fit your business and provide a cost-effective way to keep your machinery well maintained.

We have proven that with the appropriate service contracts in place, you will not only benefit from reduced downtime, but also increased efficiencies through re-training of operators and ensuring product setups are optimised.

- 10% Parts Discount
- 10% Labour Discount
- Evening & Weekend Support



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