

INNOVATIVE STAINLESS STEEL SOLUTIONS



DCI DYNAMIXER

The Dynamixer mixes dry solids, semi-solids, or liquids into a slurry or liquid product.

Why DCI?

From design to fabrication we've built our reputation as the premium supplier of custom-built stainless steel equipment for the food, dairy, beverage, pharmaceutical, bioscience, chemical, and cosmetic industries.

- Processing and storage vessels
- Agitators from 1/4 to 300 HP
- Agitation controls and other components
- Site-Fab (field-fabricated tanks)
- Field Service and repair
- Factory operational test runs and guaranteed performance including PMI
- Customer factory acceptance testing/inspection room

Efficient Mixing meets Quick Processing

Innovative processing equipment for better natural flavors.

The VARO Horizontal Processing Tank (HPT) by DCI features a unique coil design that doubles the heating/cooling surface to reduce production time by half. With the optional aroma recovery unit, lost flavors are infused back into your product, eliminating the needs for artificial additives.

- Gentle and uniform mixing
- Quick processing times
- Suitable for evaporation
- Vacuum loading and discharging
- Aseptic and aroma recovery units available
- CIP System

VARO

BY



VARO HPT

Test before you invest. Also available in an Aseptic version.



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