



Dessica™ Systems is a specialist in dry air technology and its applications in industrial environments for drying and dehumidification.

Dessica™ Systems has developed its distinctive know-how by delivering innovative solutions tailored to the needs of dry air usage in the manufacturing processes of several types of customers.

Our expertise is demonstrated mainly in the following areas:

- SPRAY DRYING PROCESS (Atomization)
- CONFECTION PRODUCTION
- DRYING HEAT SENSITIVE PRODUCTS
- PNEUMATIC TRANSPORT & SILOS
- PHARMACEUTICAL INDUSTRY
- PLASTICS PROCESSING
- FROZEN PRODUCT STORAGE
- CORROSION PROTECTION
- WATER TREATMENT
- DRY & ANHYDROUS ROOMS
- SEEDS STORAGE & PRESERVATION
- FOOD PROCESSING

THE MAIN BENEFITS THAT DESSICA SYSTEMS WILL BRING TO THE INDUSTRIAL BAKERIES AND PASTRIES:

Description

Dessica™ Systems' are at the service of the bakeries and pastries especially in the production, packaging and storage phases of many products by providing a dry atmosphere therefore resolving one of the most common challenge such as: sticky product on your production line or conveyors.

Benefits

Additional benefits:

- Maintain a very good homogeneity
- Decrease condensation phenomena
- Cool down more product more efficiently
- Increase production
- Keep appropriate product hydration

The quality of our products, the efficiency of our installation and the impact on your work processes will be almost immediate.

We have established our reputation by exceeding the expectations of our customers. If you are looking for an innovative way to improve your profitability, it will be a pleasure to meet with you and provide more specific benefits of Dessica™ Systems for your company.

Dessica™ Systems is your specialist in dry air!

Contact us for more information!