



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:

- INDUSTRIAL BAKERIES & PASTRIES
- 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

THE MAIN BENEFITS THAT DESSICA SYSTEMS WILL BRING TO THE FOOD INDUSTRY:

Description

Most food processing plants are concerned with the control of the humidity level in their workshops. Dessica™ Systems' provide cold, sterile and dry air that generates many benefits in every sphere of the working environment.

Benefits

Here are the main ones:

- Prevention of physical (particle) or microbiological contamination
- Retention of the original product characteristics
- Hygiene, safety and working conditions improvements
- Reduction of the post-wash drying process (increase in productivity and absence of post-contamination)

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!

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