DEVEX
VERFAHRENSTECHNIK

SAY FREEEEEEZE!

Imagine a nice bite that can last forever! Now imagine it was your premium product. Our cutting-edge DEVEX crop drying technology for fresh fruits and vegetables preserves nature's treasures with their full flavour, natural colour and appetizing, fresh appearance.

UNLIMITED SHELF LIFE!

What does that mean for food products: unlimited opportunities in how to use ingredients and food. Well, we cannot conjure and promise infinity but we can achieve almost unlimited shelf life at stable quality, by using vacuum or freeze drying for crops, botanicals or similar. One thing comes for free – most of the high valued compounds in such products will be maintained during the transformation from fresh to dry!

DEVEX batch drying systems can help you achieve magic. The batch dryers are optimized in terms of food grade material, maximum operability and cleanability while cutting down operation costs and energy consumption. The best things come on top: DEVEX systems are the most flexible at any time! No matter if you want to dry strawberries one week, apples the next week, and another week a ready to eat rice dish– the dryer will always perform best! Vacuum drying for crispy products? Of course! Freeze drying for maximum quality? Even better! Let's discuss the various options of using a DEVEX batch drying system.

PRESERVE YOUR SUCCESS

ENERGY EFFICIENCY

Well-engineered machines with high-quality materials and state-of-the-art technology achieve the best energy efficiency and optimized operational costs.

VERSATILE APPLICATIONS

Suitable for a wide range of products coming from nature: fruits, berries, vegetables, even liquids can be dried under vacuum or freeze drying conditions.

CUSTOM SOLUTIONS

We offer tailored solutions to meet specific industry demands, ensuring that your production process is as efficient and reliable as possible.

CUTTING-EDGE TECHNOLOGY

External condensers ensure optimized cleanability for food grade products. At the same time, this technology gives you highest sublimation rates in the market.

Scan the QR code
for more information

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DX 08 EN 2024