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Pty Ltd



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MAJA®

KERRES
anlagensysteme



Düsseldorf Pty Ltd



CBS
Foodtech
Service, our Priceless Ingredient

Düsseldorf Pty Ltd

REX
TECHNOLOGIE

Welcome to Düssen's First Catalogue.

Established in 2005 as Grünbauer Engineering, our company set out to provide a superior service to it's customers in the area of maintenance and repairs of their processing machinery.

In 2009 Grünbauer Engineering changed it's name to Düssen Pty Ltd and moved to larger premises to allow the expansion of our services provided to include the supply of top quality brands of machinery, ingredients and ancillary items.

Our aim is to provide First Rate Service, Quality Ingredients and First Class Machinery.

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Contents:

Mincing & Shredding Page 1 - 3

- Mincers
- Mixer Mincers
- Shredders

Cutting Page 4 - 9

- Bandsaws
- Portion Cutter
- Bowl Cutters
- Slicers
- Dicers
- Tenderizers

Filling Page 10 - 11

- Vacuum Fillers
- Hydraulic Fillers
- Water Fillers

Packing Page 12 - 15

- Vacuum Packers
- Dip Tanks
- Bench Wrappers

Smoking / Cooking / Woodchips Page 16 - 17

- Smoke Ovens
- Cook Tanks
- Woodchips

Injecting / Massaging Page 18

- Brine Injectors
- Massagers
- Hand Injectors

Ice Making Page 19

- Ice Machines

Accessories Page 20 - 21

- Column Hoists
- Nally Tubs
- Knife Sharpeners
- Butchers Belts
- Mesh Gloves
- Hand Saws
- 200 litre Dump Bins
- Trolleys
- Knives
- Hooks
- Knife Pouches
- Mincer Knives and Plates

Thompsons comprehensive range of mixed mincers are designed to be compact and user friendly, with their small footprint and low loading heights. Thompsons range of options will allow you to have the right machine to suit your requirements.

THOMPSON 900 Omega



Options

- Foot pedal
- Feedscrew ejector
- Ingredients/ liquid channel in lid
- 240Volts model on the 840 and Omega 900

THOMPSON 840



THOMPSON 900



THOMPSON 3000



Thompson's Mixer Mincer Range

MODEL	BOWL CAPACITY	MIX CAPACITY	MINCING HEAD SIZE	MINCING HEAD OPTION
840	60 Litre	40 Kg Fresh Trim	32 Series	NONE
900 OMEGA	100 Litre	60 Kg Fresh Trim	32 Series	42 Series
900	100 Litre	60 Kg Fresh Trim	42 Series	32 Series
3000	150 Litre	100 Kg Fresh Trim	42 Series	NONE

The Thompson 4000 Series of Mixer Grinder

Used extensively in high production facilities throughout the world, the 4000 series is renowned for its outstanding performance and reliability.



Thompson 4000

Thompson 4200
(with optional hoist and raised legs)



OPTIONS

- Stainless steel elevating stands.
- Variable speed drives.
- Controllable mix / grind cycles.
- PLC pre-set programmable control.
- Product temperature readout.
- Gemini connection / system.
- Pneumatic lid operation.
- CO2 cooling.
- Debone / degristle system.
- Feed screw / knife and plate trolley.
- Ingredients / liquid chute in lid.
- Load cells to mixing bowl.
- Feed screw ejector.
- Segmented removable stainless steel barrel system. 5000 series only

MODEL	BOWL CAPACITY	MIX CAPACITY	MINCING HEAD SIZE	MINCING HEAD OPTION	MINCING SPEEDS
4000-56	200 Litre	150 Kg FRESH TRIM	56 Series	66 Series	2 Speed
4200-56	300 Litre	1x 200L BIN	56 Series	66 Series	2 Speed
4300-56	400 Litre	1.5x 200L BIN	56 Series	66 Series	2 Speed
4200 FROZEN -56	350 Litre	1x 200L BIN 90Kg frozen flake beef	56 Series	66 Series	Single Speed or 2 Speed
5000	500 Litre	300Kg FRESH TRIM	56 Series	66 Series	Single Speed or 2 Speed

Thompson Flaker



Thompson Meat Machinery FLAKERS are a heavy duty high speed machines that quickly transform frozen blocks into flakes of meat, thereby keeping processing temperatures low and offering the flexibility of always being able to increase production schedules on demand.

The Flaker processes a frozen block 550x350x150 in 15seconds, providing a flake size of 5mm to 10mm depending on temperature

The THOMPSON 6000 series offer several models ranging from 200kg to 400kg batch capacity in single paddle design and 1000kg to 2000 kg in twin paddle design.

The 6000 series mixer grinder have the capacity to grind fresh meat, frozen meat, 40mm cube or flaked at -10 degrees Celsius and other various products. Some of the options for the 6000 series are.

- .CO2 cooling
- .Vacuum
- .Variable speeds to all drives
- .Product temperature readout
- .PLC pre-set programmable control

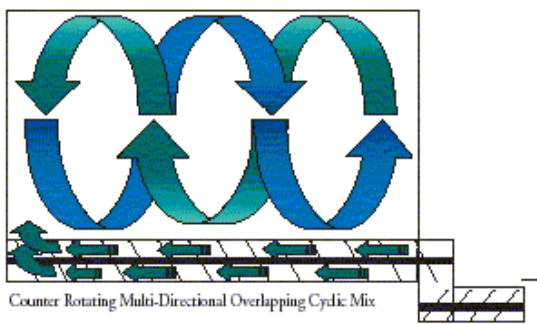
The VERSATILITY of the 6000 is by its design, with interchangeable head sizes and cutting systems 56/66 and 11inch double cut, as well as interchangeable feed screws of 130mm and 170mm.

6000 SERIES MIXER GRINDER



PICTURED WITH OPTIONAL CONTROLS

Product Flow During Mix Cycle



THOMPSONS MULTI-DIRECTIONAL MIXING SYSTEM.

During the mix cycle the transfer screw operates in reverse displacing product from transfer screw channel ensuring the batch is thoroughly blended. Multi-directional product movement on every rotation maximizes partial displacement through out the bowl

Thompson Meat Machinery

bandsaws are designed to offer a reliable smooth cutting operation providing a clean cut.

Constructed from high quality stainless steel and engineered in a way to make cleaning a breeze.

With three model to choose from and multiple options available, there is a model to suit everyone.

Thompson 350

Options

- Sliding table with stainless steel rollers
- Fixed table with fold down sliding table



BLADE SIZE	2580mm x 16mm
TABLE SIZE	980mm x 780mm
CUTTING WIDTH	345mm
MOTOR	1.5kw 415volts

Thompson Mk3

Options
Stainless Steel Wheels



BLADE SIZE	3290mm X 16mm
TABLE SIZE	750mm X 850mm
CUTTING WIDTH	400mm
MOTOR	1.5kw 415volts

OUTSTANDING FEATURES OF THE THOMPSON BANDSAW'S

- Precision balanced wheels
- Stainless steel construction
- Stainless steel blade scrapers
- Automatic blade tensioning
- Adjustable feet
- Low voltage controls
- Door safety switches
- Adjustable table guide

Options

- Stainless steel wheels
- Sliding table with stainless steel rollers
- Last slice device

BLADE SIZE	3290mm X 16mm
TABLE SIZE	750mm X 850mm
CUTTING WIDTH	400mm
MOTOR	4kw 415volts

Thompson 400



If output and precision need to be combined then TREIF has got you covered, with their range of portioning machines for cutting cutlets, steak, schnitzel and many more fresh and cooled products, or products frozen to - 4 degrees.



Model	JAGUAR	PUMA	LION	FALCON	FALCON conti	ZEBRA
CUTS PER MINUTE	180	400	400	240	400	On Request
CROSS SECTION OF PRODUCT	200mm x 190mm	220mm x 240mm	350mm x 240mm	260mm x 155mm 220mm x 155mm	260mm x 155mm 220mm x 155mm	610mm x 145mm
INFEED LENGTH	700mm	700mm	700mm	820mm	1000mm	380mm
CONNECTING LOAD	2.6 kw	3.3 kw	3.3 kw	8.0 kw	8.0 kw	2.6 kw

Treif slicers are designed to place the highest value on aesthetic presentation of your products. It does not matter if you are slicing sausage ham or cheese. Your product is sliced cleanly, stacked in a first class way and there for presented with a high degree of quality.

Treif Divider range provides benefits such as

- Perfect product presentation provided by the SAS cutting system.
- Optimum product hygiene and first class slicing quality thanks to sickle blade technology.
- No over head blade change
- Easy, time-saving cleaning due to open design of the machine and cutting area.



MODEL	DIVIDER 440	DIVIDER 600	DIVIDER 600vairo	DIVIDER 800
MAXIMUM CUT	1600 per/minute	2400 per/minute	2400 per/minute	3200 per/minute
CROSS SECTION OF PRODUCT W x H	280mm x 160mm	280mm x 160mm 320mm x 130mm	280mm x 160mm	280mm x 160mm 320mm x 130mm
MAX INFEED LENGTH	800mm	800mm	800mm	1200mm
CONNECTING LOAD	7.2 kw	14.0 kw	14.0 kw	19.5 kw

TREIF will provide you with perfect cutting quality whether your requirements are a diced, stir fry or grated product. With a range of eleven machines ranging from manually controlled semi-automatic to computer controlled fully automatic machines. These world class machines will enable you to stream line your production.



FELIX



FELIX SPECIFICATIONS

CAPACITY	800 kg/h
CUTTING CHAMBER SIZE WxH	96mm x 96 mm
INFEEED LENGTH	300 mm
CONNECTING LOAD	1.0 kw



TWIST SPECIFICATIONS

CAPACITY	3500 kg/h
CUTTING CHAMBER SIZE WxH	120mm x 120mm
INFEEED LENGTH	550mm
CONNECTING LOAD	4.5 kw

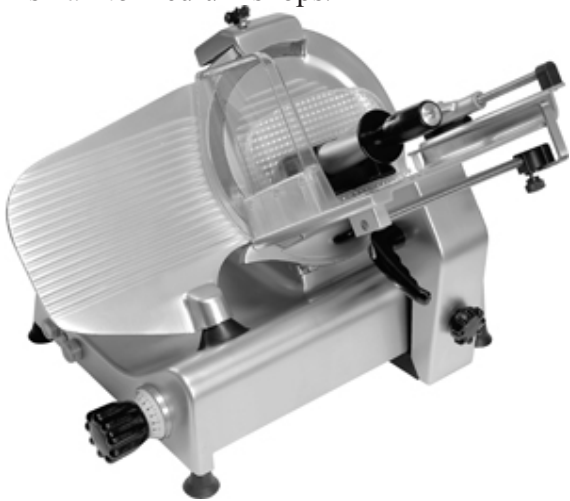
TWISTER



Brice slicers –There’s a model to suit your budget and your needs, from sandwich bars to the largest retail deli’s. With over 20 slicers in the range, ranging from 220mm diameter blades to 350mm diameter blades in manual and semi automatic, belt and gear driven.

Brice 3001B

The 3001B is a gravity feed slicer with a 300mm diameter blade. With it’s low profile design and inbuilt safety ring guard this belt driven slice is perfect for small to medium shops.



Brice A35FG

The A35FG with it’s large 350mm blade is a budget gear drive slicer, incorporating a safety ring guard on the blade and removable carriage for easy cleaning . Gear drive slicers are designed to provide slicing power for larger products.



Bizerba tenderizer are renowned for their durability and high performance when it comes to tenderizing and stir fry cutting

OPTIONAL STIR FRY UNITS

- 4MM
- 8MM

MAXIMUM PRODUCT LENGTH 195 mm

MAXIMUM PRODUCT THICKNESS 30 mm

POWER 230 volts 50hz

ESB4434



Maja ESB4434V is designed to do two applications in one machine. This combined model for derinding and skinning is able to be used for manual and automatic operations, with the use of an infeed conveyor belt. Cutting width of 434mm.



MAJA the name you turn to for defatting, membrane skinning, skinning and slicing, whether you process fish poultry or meat, Maja has the machine to meet your needs.

EVM406



The EVM4006 is a high performance membrane skinner that meets the stringent requirements of the meat processing industry. Suitable for large cuts with its 554mm cutting width .



BXM series



The BXM series of derinder is suitable for derinding thicker and flat meat cuts. The product to be derinded is precisely introduced to the blade thanks to a special pressure device that automatically lowers the infeed conveyor. All cuts are derinded with an excellent result. The BXM series is available in widths of 443mm, 554mm and 754mm.

The **REX RVF327** vacuum filler are designed for small to medium size enterprises. The compact **RVF327** with it's 90litre hopper is ideally suited for small spaces, coupled with a simple to operate touch screen and standard clipper socket, enabling the use of clippers and additional machines when required to produce the perfect sausage.



RVF327 SPECIFICATIONS

FILLING CAPACITY	2700 KG/H
HOPPER SIZES	90/150 LITRE
FILLING PRESSURE	40 BAR
PORTIONING AND LINKING SPEED	200 PORT/MIN @ 200 GRAM
POWER	5 KW



With eight vacuum fillers in the range, THE **REX RVF760** lies in the middle complete with an integrated hoisting unit for the 200litre dump bins. The **RVF760** is designed for the meat processing industries as well as the middle sized and larger often specialized enterprise.

The vane cell feed system guarantees gentle transport of all substances, with no squashing, pressing or teasing.

RVF760 SPECIFICATIONS

FILLING CAPACITY	6000 KG/H
HOPPER SIZES	250/350 LITRE
FILLING PRESSURE	45 BAR
PORTIONING AND LINKING SPEED	350 PORT/MIN @ 200 GRAM
POWER	11 KW



The Thompson oil hydraulic sausage fillers are hygienic smooth running knee operated machines. A quick release twist lock lid ensures fast refill times. For ease of cleaning the stainless steel lid and barrel are total removable.

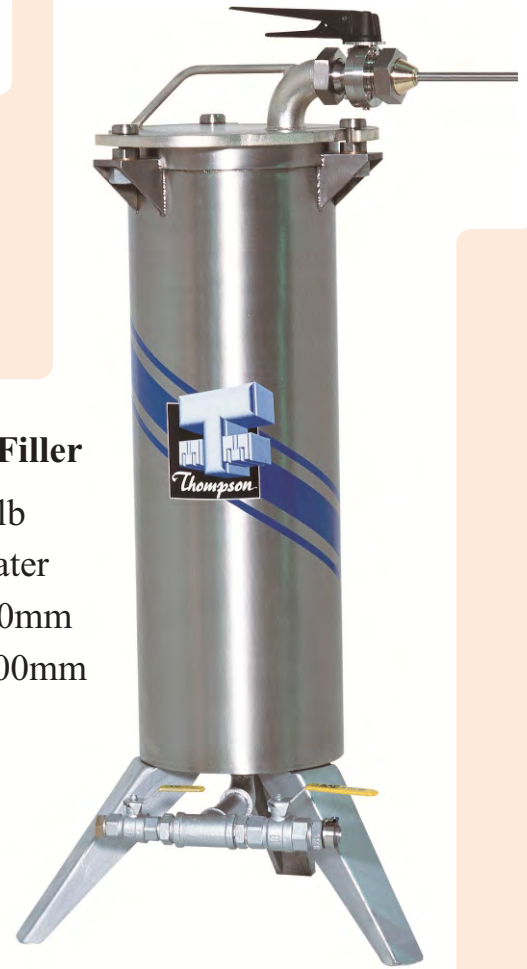


Thompson 20kg

Capacity 20kg
Power .75kw 415v
Diameter 500mm
Nozzle Height 1100mm

Thompson Water Filler

Capacity 70lb
Power Water
Diameter 500mm
Nozzle Height 1100mm



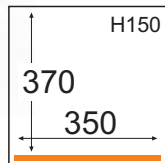
Thompson 27kg

Capacity 27kg
Power .75kw 415v
Diameter 500mm
Nozzle Height 1250mm



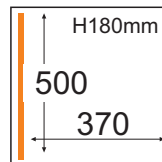
HENKELMAN “CREATING NATURAL PROTECTION”

Henkelman packaging machines ensure an optimal ‘natural protection’ in a wide variety of products. Henkelman’s advanced engineering, modular construction and well-balanced designs ensure that the machines perform optimally and are easy to maintain.



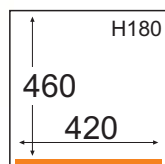
JUMBO 35

Pump Capacity 16 m3/h
 Cycle Time 15-30 seconds
 Power 240 volts



Jumbo 50

Pump Capacity 21m3/h
 Cycle Time 24 - 40 seconds
 Power 240 volts



Boxer 42XL

Pump Capacity 21 m3/h
 Cycle Time 15-30 seconds
 Power 240 volts

The ACOM Wrapper

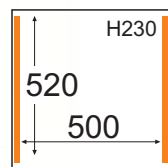
Well known for their durability. It has a built in thermostat to keep cutter and heat plate at constant temperature for easy operation



Model	AW500	AW500LP
Dimensions	550w x 600d x 130h	550w x 730d x 130h
Work Table	170 deep	300 deep
Power	240 volts	240 volts

HENKELMAN 'The Falcon Series'

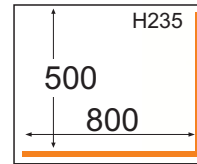
For the astute buyer looking for quality and value.



FALCON 52

Aluminum lid and chamber

Cycle Time	15-40 seconds
Pump Capacity	63m3/h
Power	400v-3-50hz
Standard Seal	Double



FALCON 80

Aluminum Chamber and Lid

Cycle Time	15-40 seconds
Pump Capacity	100m3/h
Power	400v-3-50hz
Standard Seal	Double

Options

- Gas flush
- Soft air
- Cut-seal
- 1-2 cut-seal
- Wide seal
- Bi-active seal
- Sensor control



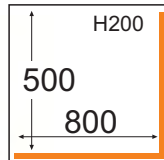
The HENKELMAN FALCON swing lid series comes in two sizes.
Aluminum lid and chamber

Model	Falcon 2-60	Falcon 2-70
Seal Length	450mm	550mm
Distance Between Seal Bars	580mm	700mm
Pump Capacity	63m3/h	100m3/h
Voltage	400v-3-50hz	400v-3-50hz
Aluminum chamber and Lid	Standard	Standard

HENKELMANS POLAR SERIES

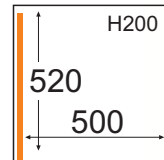
This renowned series of stainless steel packaging machines for industrial applications with their flat bed systems for easy cleaning. Full range of vacuum and MAP packaging options. Well balanced construction and high quality materials guarantee durability and faultless performance.

Polar 80



Cycle Time 15-40 seconds
Pump Capacity 100m3/h
Power 400v-3-50hz
Double Seal Standard
Soft Air Standard

Polar 52



Cycle Time 15-40 seconds
Pump Capacity 63m3/h
Power 400v-3-50hz
Double Seal Standard
Soft Air Standard



Options

- Wide seal
- Cut seal
- Bi-active seal
- 1-2 Cut seal
- Gas flush
- Sensor control



The HENKELMAN POLAR swing lid series comes in five different sizes. A size to suit everyone.

Model	Polar 2-40	Polar 2-50	Polar 2-75	Polar 2-85	Polar 2-95
Seal length	620mm	620mm	620mm	840mm	1100mm
Distance between seal bars	400mm	500mm	750mm	830mm	730mm
Pump capacity	63m3/h	100m3/h	160m3/h	300m3/h	300m3/h
Voltage	400v-3-50hz	400v-3-50hz	400v-3-50hz	400v-3-50hz	400v-3-50hz

Henkelmans modified atmosphere tray sealer and shrink tanks



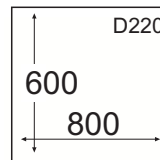
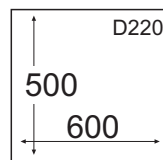
Henkelman diptanks combined with their vacuum chamber machines provide the excellent tool to improve your product presentation . The shrink bag technology protects your product like a second skin.

DT100 DIP TANK

- Dimensions 950 x 875 x 1055mm
- Digital temperature control
- Voltage 400v-3-50hz
- Power 15kw
- Cycle time 3-5 seconds
- Maximum loading capacity 60kg
- Isolation balls against evaporation

DT60 DIP TANK

- Dimensions 740 x 770 x 1055mm
- Digital temperature control
- Voltage 400v-3-50hz
- Power 9kw
- Cycle time 3-5 seconds
- Maximum loading capacity 60kg
- Isolation balls against evaporation



smoke - air®

The fine art of smoking

KERRES
anlagensysteme

1600 RET-C

With smoke generator in the door and 3/4 trolley.



Since 1966 Kerres have developed and manufactured smoke houses for drying, smoking, cooking, roasting and cooling.

Kerres modular design, versatile accessories and functional operating elements enables Kerres to provide units in the right dimensions, with the right equipment for each size of business. Whether a small family business or a big industrial company.

Kerres cooking units come in a large range of sizes and options which include.

- Liquid, friction and wood chip smoke generators
- Electric, gas, oil and steam heating
- Available as close or exhaust air reduced circulation system dependent on model
- Hot smoke, cold smoke and intensive smoking
- Drying, smoking, dry cooking, air-conditioning and showering

JS 2850

With separate smoke generator and full height trolley



HSR 301

Smoke Generator



JS 2850 8 Trolley



Hand Loaded 1100 Series and 2300 - The Ultimate in Flexibility

Options within this series,
depending on model include-

- Temperature range to 200°C
- Cold water food showering
- Built in external smoke generators for easy choice of smoked flavour.
- User stored drying/smoking/cooking programmes.
- Double glazed air cooled food inspection window.
- Internal viewing light.
- In built cleaning assistance system.
- Fully automatic operation with motorised air inlet and exhaust vent damper control.
- Separate smoke generator for long period smoking.
- Refrigeration for cold smoking fish, meat, cheese and vegetables.



These hand loaded ovens are perfect for retail butchers, delis, hotels and supermarkets that want to hot smoke, roast, steam cook meat, poultry and vegetables and also bake pastry products. One oven can do it all. They can even be used for cold smoking using a special process developed by Smo-king Ovens for our customers.

RÄUCHER GOLD

WOODCHIPS and FRICTION LOGS
Used and recommended by the world's
leading manufactures of smoke houses.
Available in **BEACHWOOD,**
OAK and SPRUCE, black forest style.



**The Advantages of
RÄUCHER GOLD
Wood Chips and Friction Logs**

- Very smoke active
- Shorter smoking times
- Consistent quality
- Dust free
- Wide choice of product types
- Highly dried
- Excellent smoldering performance



DORIT DFT is a world renowned company producing Pickle injectors, tenderizers, brine mixing tanks, combi net presses and massagers. The DORIT injectors range from 12 needle right up to 364 needle multi headed machines. The unique design of the dorit injectors provide an even injection rate of brine through an ideal needle pattern, appropriate injection and brine filtration ensures the possibility of the injection from all kinds of brine with different viscosities. The design of the dorit injectors make them user friendly in operation, maintenance and cleaning.



Pickle Injector PSM-24-4.5-ZD

- Channel width 270mm
- Centrifugal pump 95 litre/minute
- Maximum product height 200mm
- 24 single needles 4.5diameter
- 60% injection rate in one pass
- Optional 88 knife tenderizing head



DORIT massagers range from the 20 litre bench top model right through to the 9000 litre continues vacuum tumbler.

The 34 models in the range cater for all needs including jacketed glycol cooled, nitrogen injected, carbon dioxide injected and tipping models.

Vacuum Tumbler VV-2-300

- 650litre drum
- 300kg capacity including brine
- 2 speed settings
- Automatic discharge
- 21m³/hour vacuum pump
- Powerful multistage motor with v-belt drive

MAJA flake ice is created using a deep frozen metal cylinder rotating in a water reservoir, with each rotation of the cylinder water freezes on the evaporation drum. The flakes of ice leave the drum as dry froze ice. This system of ice production was developed by MAJA and has proven its reliability for more than 4 decades.



MAJA ice flake machines range from outputs of 85kg/24hr up to 24000kg/24hr

The **MAJA SA85S** is a compact flake ice machine with a integrated condensing unit and ice drawer for storing 50 kg of fresh ice.



Output
85kg/24hr
Water Consumption
0.085m³/24hr
Width x Depth x Height
700mm x 700mm x 1350mm
Power
0.59kw 230volts

Maja SA415S
with optional stand and ice cart



Output
450kg/24hr
Water Consumption
0.45 m³/24hr
Width x Depth x Height
776mm x 581mm x 957mm
Power
1.78 kw 400volts



Thompson Column Hoist to suit 200litre dump bin. Available in left or right configuration and adjustable tipping heights.



Dolly Trolleys
To suit Nally Tubs



All Stainless Steel
Düssen Nally Tub Trolley

GIESSER MESSER

For over 100 years Giesser Messer have been producing the highest quality knives for the meat and smallgoods industry.



Atlanta Hand Saws 20"



Hand Brine Pump Needles



Düssen supply a large range of mincer plates, knives and replaceable inserts from **Lico**, **Speco** and **Pro-Cut**

PLATE Sizes Available

#32 series 100mm dia	#42/52 series 130mm dia	#56 series 153mm dia	#R 70 70mm dia	#H 82 82mm dia	#A 90 90mm dia	#B 98 98mm dia
#C 106 106mm dia	#D 114 114mm dia	#E 130 130mm dia	#J 150 150mm dia	#GU 160 160mm dia	#FW 200 200mm dia	#U 200 200mm dia

Hole Sizes Available

1.5mm	2.0mm	2.5mm	3.0mm	3.5mm	4.0mm	4.5mm	5.0mm
6.0mm	8.0mm	10.0mm	13.0mm	16.0mm	20.0mm	25.0mm	30.0mm
35.0mm	40.0mm	Ho.0					

Replacement Parts Available



Chicken Boning Stand



Butchers body belts and Tuffin butcher belt available in red or black and in 3 different sizes



Bear Sharpening Stones



U-SAFE Mesh Gloves available in 4 sizes



MY-KIT Knife Pouches easily cleaned and built to last



Other lengths and teeth sizes available upon request



Worm Pins Original Parts and Custom Made



ATLANTA BAND SAW BLADES

BRAND	SIZE IMPERIAL &	METRIC	CODE
Thompson MK6 - MK3 - 400	10'-91/2" x 5/8" x 0.22' x 3tpi	[3600mm]	200-0006
Thompson 350	8'-53/4" x 5/8" x 0.22' x 3tpi	[2570mm]	200-0001
HT Barnes MK1 Blade master	11'-93/4" x 1/2 x 0.22' x 3tpi	[3600mm]	200-0011
HT Barnes Stainless Steel Junior	9' -5" x 1/2" x 0.22' x 3tpi	[2875mm]	200-0016
HT Barnes MK1/ HYG senior/ Challenge	12'-6" x 1/2" x 0.22 x 3tpi	[3810mm]	200-0021
Kolbe K310, K310S, K330, K330S	8" - 2" x 5/8" x .022 x 3 tpi	[2490mm]	200-0026



At Düssen we are not biased, we repair all brands of process machines:

Thompson, Hall, H.T. Barnes, Reichman, Nolex, AEW, Bastra, Autotherm, Berkel, **Bizerba**, Boss, **Henkelman**, Henkovac, Intervac, Challenge, Dadaux, **Dorit**, EFA, Expro Wolf, Fessman, Fomaco, Garos, Grasselli, Grote, Gunther, Handtman, Henneken, Holac, VC999 Injectstar, Jugema, **Kerres**, Kilia, Kolbe, Komet, Kramer & Grebe, Laska, Lutetia, Mado, Mainca, **Maja**, Maurer, Nowicki Metalquimia, Multivac, Nock, Omas, Poly Clip, Reich, **Rex**, Ross, Ruhle, Roser, Schoder, Stephan, Talso, Techno Trip, Tipper Tie, **Treif**, Townsend, Turbovac, Vac Star, Web-o-matic, Weber, K&G Wetter, Globus, **Brice**.

Just to name a few.

At Düssen we also manufacture and fabricate:-

- Stainless Steel Benches
- Stainless Steel Trolleys
- Stainless Steel Racks

And with our complete machine shop we can machine up most parts which are no longer available.