



DC NORRIS
NORTH AMERICA

PREPARED FOOD PROCESSING SOLUTIONS

BRING IN THE BEST™

At DC Norris North America, our approach is simple: Bring In The Best™. We partner exclusively with equipment manufacturers who lead their category so you get world-class performance, without compromise. Every system we represent has been selected for its proven ability to solve real production challenges in food, beverage, and pet food processing.

That's why we proudly offer an integrated portfolio of four trusted brands; DC Norris, BCH, AE Mixers and Gilwood. Each brand brings unmatched expertise. Unified, they give our customers the power to scale smarter, produce more efficiently, and deliver consistently great products to market.



DC Norris brings advanced cooking, cooling, and automation systems for prepared foods



BCH Ltd. for high-precision confectionery production equipment and cooking and cooling systems for prepared foods



AE Mixers brings durable, efficient industrial mixers



Gilwood for custom stainless platforms, hoists, and hygienic fabrication

OUR EXCLUSIVE EQUIPMENT PORTFOLIO

Four Leading
Global Brands.
One US-Based
Partner.

In the U.S. and Canada, DC Norris North America is the only source for food processing equipment manufactured by DC Norris, BCH, AE Mixers, and Gilwood.

Our four brands, one access point approach allows our clients to source a wide array of equipment with a single point of contact for sales, engineering, project management, installation, and service across multiple equipment types and production stages.

Benefits of Working With DC Norris North America

- **Integrated System Design**
All equipment is engineered to operate cohesively, eliminating the compatibility issues that can arise when mixing brands from different suppliers.
- **Single Source Accountability**
With one project lead responsible for timelines, quality, and performance, communication is simplified and issues are resolved faster.
- **Accelerated Installation and Commissioning**
Coordinated delivery and installation schedules reduce downtime and help manufacturers begin production sooner.
- **Unified Training**
Operators and maintenance staff receive one coordinated training program, improving knowledge retention and minimizing training fatigue.
- **US-Based Service & Support**
DC Norris North America gives manufacturers in the U.S. and Canada a single, streamlined source for equipment, service, and support. Our U.S.-based team provides local engineering expertise, commissioning, and a robust spare parts inventory, backed by direct access to the manufacturers in the UK.





DCNORRIS

EQUIPMENT CATEGORIES

BAG FILLING & EMPTYING

Pump Fill Station

Heat Seal Pump Fill Station

Manual Bag Emptier/Scraper

CAN OPENING & CRUSHING

AutoCan 1000

Model 160 Pneumatic Can Opener

Model 990 Can Crusher

COOKING

Cook Quench Chill Systems

Root Vegetable Cooking System

Industrial Sous Vide Equipment

Ready-2-Cook Industrial Kettle

Industrial Bratt Pan & Woks

Steam Jacketed Kettles

COOLING

Vacuum Cooling

Tumble Chiller Systems

Static Batch Cooler

Belt Chiller

FOOD PROCESS SYSTEMS

Jet Cook™ Technology

In-line Continuous Processing

Cook Chill Systems

SOFTWARE

Recipe Manager Software

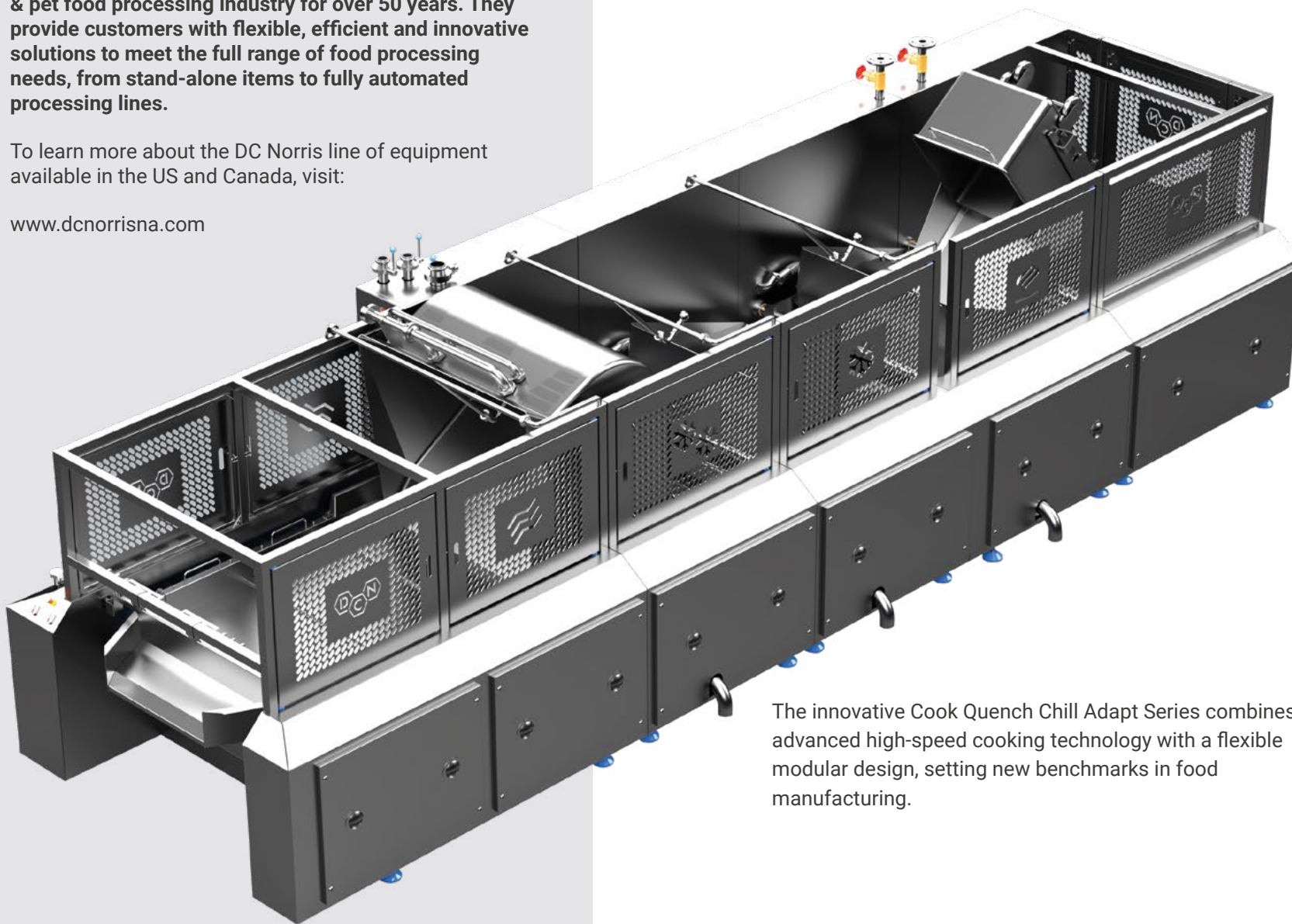
Virtual Chart Recorder

50 + Years of Service & Innovation

DC Norris has been at the heart of the food, beverage & pet food processing industry for over 50 years. They provide customers with flexible, efficient and innovative solutions to meet the full range of food processing needs, from stand-alone items to fully automated processing lines.

To learn more about the DC Norris line of equipment available in the US and Canada, visit:

www.dcnorrisna.com



The innovative Cook Quench Chill Adapt Series combines advanced high-speed cooking technology with a flexible modular design, setting new benchmarks in food manufacturing.





EQUIPMENT CATEGORIES

CONFECTIONERY

Vacuum Cookers
Final Moisture Cooker
Z-Arm Mixer
Viscotator
Cooling Tunnel
Maxi Vap
Drop Roller
Coating Systems
Continuous Caramel Production
Glazing & Sanding
Clean In Place
Syrup Mucilage Cooker
Extruders
Flow Divider
Food Guillotine
Low Type Mixers
Slab Former
Color & Flavor Dosing
Continuous Licorice Production

FOOD

Clean In Place
Vacuum Jam Evaporator
Rota Chill
Bratt Pan
Orbiter Kettle
Optima Processing System
Cook/Cool Systems
Vacuum Cooler
Vacuum Cookers
Cooking Kettles



The BCH CIP system is built to recognized industry codes of practice. BCH designs systems that meet specific process applications. A simple once through total loss rinse system or a fully automated multi-channel recovery system can be achieved from the system.



Driving the Industry Forward Since 1835

Established in 1835, BCH has developed a worldwide reputation as a manufacturer of high-quality process systems for the food and confectionery industries.

BCH is a specialist in the supply of standalone machines and turnkey process solutions for the manufacture of a large range of confectionery products including:

- Starch Gel / Liquorice
- 100% Fruit Products
- Caramels
- Syrups
- Jams and Preserves

They also provide advanced cooking mixing and cooling technology for the production of:

- Chilled and Frozen Meals
- Sauces
- Dips
- Sweet and Savoury Fillings
- Fruit Toppings

To learn more about the BCH line of equipment available in the US and Canada, visit:

www.dcnorrisna.com





EQUIPMENT CATEGORIES

HIGH SHEAR MIXERS

High Shear Inline

Belt-Drive Single Stage Inline

High Shear Tank Bottom Mixer

Multi-stage High Shear for Ultra Fine

VESSEL MIXERS

High Shear Batch Immersion Mixer

High Shear Sealed Bearing Mixer

Low Shear Vessel Mixer

Hydrofoil Mixer

Axial Flow Mixer

Propeller Mixer

Anchor Mixer

Co-Axial Mixer

INTEGRATED PROCESS

AdPro Vacuum Processing Mixer

AdPro Cold Processing Unit

Powder/Liquid Mixers

Ultra Hygenic Inline Mixer



Driving the Industry Forward Since 1835

AE Mixers are established leaders in the design and manufacture of mixing equipment for fluid processing applications.

Mixers are designed and manufactured to meet exacting customer standards and to optimize specific individual processes.

To learn more about the AE Mixers line of equipment available in the US and Canada, visit:

www.dcnorrisna.com

The AE Mixers single stage high shear inline mixer can handle 26 - 47,000 gallons per hour.





EQUIPMENT CATEGORIES

SINKS & WASHROOM

Hand Wash Sinks

Sterilizer & Utility Sinks

Catering Sinks

Hygiene Sinks

Dispensers

Urinals

Taps

LIFTING & TIPPING

Single Column Lift & Tip

Dolav Tippers

Tote Bin Tippers

Tote Bin Scale

Tote Bin Wash Stand

Tote Bins

PRODUCTION FURNITURE

Cupboards & Tables

Lockers & Storage

PLATFORMS & GANTRIES

Mobile Steps

Static Steps

Platform Up & Over Step Unit

BOOT WASHERS

Boot Washer With Turnstyle

Automatic Boot & Sole Washer

Automatic Shoe & Sole Washer

TROLLEYS, TRAYS & RACKS

Gastronorm Trolleys & Trays

Bakery Trolleys

Pot Racks

Adjustable Racking

Dollies

Buggies

PRESSURE VESSELS

Pressure vessels for the food, beverage, pharmaceutical, and chemical industries.

CHANGING ROOM EQUIPMENT

Changing Room Locker

Benches & Seating

Shoe Racks & Storage

Boot Racks

Garment Dispensers

Hanging Rails

Bag Stands

CONVEYOR SYSTEMS

Gravity Roller & Cone Line

Modular, Slat Belt & Elevator

Powered Roller Conveyors

PU Belt Conveyors

Spiral Conveyors

DRAINS & KERBS

Gilwood manufacture an extensive range of stainless steel drain, kerbing and protection systems.

As part of the DC Norris Group, Gilwood is now expanding its expertise to launch a new range of stainless steel and aluminium equipment for hygiene conscious industries.

All products are manufactured in-house using state-of-the-art laser technology, ensuring precision and quality at every stage.

Gilwood remains committed to innovation, reliability and maintaining the highest standards in engineering solutions.

To learn more about the Gilwood line of equipment available in the US and Canada, visit: www.dcnorrisna.com





OUR SERVICES

From Pilot to Production

Our Expertise Helps North American Brands
Innovate to Meet the Taste and Demands of
Today's Consumer



◦ Process & Equipment Design:

Whether you're in the market for custom equipment or you're looking to design an entirely new production process, our food process and equipment design service for food manufacturers connects you with the experts at DC Norris North America to turn your needs into tangible business assets.

Starting or scaling a food manufacturing operation requires precision, efficiency, and a partner with deep expertise in food processing equipment design and process optimization. DC Norris North America is that partner. We offer custom process and equipment design services specifically for food manufacturers.

◦ Equipment Integration:

Food manufacturing equipment integration (incorporating new equipment into existing production lines) is a complex process that requires meticulous planning, technical expertise, and hands-on experience. At DC Norris North America, we specialize in seamless equipment integration, ensuring that new machinery is incorporated with minimal downtime and without unexpected challenges.

◦ Equipment Manufacturing:

DC Norris North America opened in Traverse City, Michigan in 2015 to serve as the North American representative of DC Norris, connecting food producers here with the equipment manufactured by DC Norris in the United Kingdom. Quickly, our operations expanded as leading North American food brands turned to us for our expertise in the global food industry and our knowledge of the equipment manufactured by DC Norris and others. We now offer an extensive portfolio of food processing machinery manufactured by DC Norris, BCH, AE Mixers, Gilwood, and more.

Our direct partnerships with these manufacturers allow us to recommend the equipment best suited to every client's recipes, timelines, space availability, and budget.

◦ Equipment Sourcing:

Sourcing the right equipment is essential for food manufacturers looking to improve efficiency, maintain product consistency, and meet safety standards. Our experience in the industry and commitment to Bringing In The Best for our clients is why they know they can count on us to deliver when the stakes are high.

DC Norris North America matches food manufacturers with high-quality equipment that suits their specific production and business needs. We levy our global expertise and partnerships with leading international manufacturers to identify the best-suited equipment, plan for its successful integration into your production line, and get it ordered, installed, and running.

◦ Equipment Commissioning:

In most cases, your DC Norris North America team will be at your facility to assist with the installation of your new machinery. This hands-on interaction allows us to ensure that new equipment is set up to produce your products flawlessly, trouble shoot any issues in real-time, and train your team on the use of your new machinery.

◦ Spares & Service:

Our spares department offers personal and attentive customer service from our US-based headquarters.

- All parts are original parts from original drawings matching the original specifications
- We offer next-day delivery upon ordering for the items stocked in our onsite warehouse in Michigan

◦ Test Kitchen:

Our brand partnerships give our clients access to development kitchens in the U.S., the UK., and South Africa.

INDUSTRIES & MARKETS WE SERVE





BEVERAGES



CONFECTIONERY



DESSERTS & PRESERVES



DRESSINGS, RELISHES & DIPS



MEAT, POULTRY & FISH



READY MEALS



RICE, PASTA & VEGETABLES



SOUPS & SAUCES



WET & FRESH PET FOOD

Our Processing Systems & Equipment are used to Manufacture America's Most Loved Foods

DC Norris North America was launched in 2015 to help food manufacturers in the United States and Canada design, source and install state-of-the-art food processing machinery manufactured by the most innovative machinery brands in the world. Why? Simple. We bring more than 50 years of global food manufacturing and machinery experience to the table and are using it to help America's most loved and newest food brands produce high-quality prepared and packaged foods that meet the changing taste and demands of North American consumers.





CLIENTS & TESTIMONIALS



"It has been a real pleasure working with DCN. They have a great service-oriented team and innovative equipment that has allowed us to make unique and delicious products. They stuck with us through a challenging plant start-up and never left our side through numerous trials and adaptations of equipment and recipes. Though we had to make several changes to the equipment, at the end of the process we were left with a customized, state-of-the-art cooking and cooling system that has allowed us to successfully launch a new range of products."



Charlie Bigham's



KETTLE CUISINE

Across North America, leading soup, sauce, beverage, and ready meal producers choose DC Norris North America for production results they can measure and repeat. Our case studies show how experienced engineering, proven equipment, and responsive service solve real production challenges.

What you'll hear from our clients:

- Higher throughput with consistent quality
- Faster changeovers and shorter cleaning windows
- Stable batches across scales with precise heat transfer and mixing
- Safer, simpler operation with controls teams can trust
- Lower total cost of ownership supported by U.S.-based service and parts

For more case studies and testimonials, visit www.dcnorrisna.com



GETTING STARTED



CONTACT US

DC Norris North America is your single access point to four leading brands of food processing equipment: DC Norris, BCH, Gilwood, and AE Mixers. Together, this portfolio covers the full spectrum of cooking, cooling, mixing, and material handling solutions trusted by manufacturers worldwide.

When you reach out, you gain more than equipment, you gain a partner who understands the demands of North American food production. Our U.S.-based team connects you directly to engineering expertise, test kitchen trials, and a robust parts and service network designed to keep your lines running smoothly.

We welcome you to:

- Schedule a consultation with our process engineers
- Request details on equipment specifications or testing opportunities
- Discuss service, parts, or commissioning support

Your next step toward more efficient, reliable food production begins here. Reach out today, and let's define what's possible together.

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