



DALMEC

Perfect Cooling, Perfect Taste

Company Profile

Perfect balance is not a coincidence,
but the result of experience and passion.

It is born from time dedicated to research,
from the harmonious combination of
essential elements, from the constant
refinement of a technique that evolves
every day.

It is achieved through the courage to
experiment, through attention to the details
that make the difference and the wise
choice of materials, technologies,
and innovation.

This is how we ensure maximum
efficiency, ideal cooling, and the perfect
preservation of every flavor.

Perfect cooling, perfect taste.



Dalmec designs refrigeration solutions that combine performance, efficiency and cutting-edge design, ensuring that professionals in the HORECA industry achieve perfection every day.



A company built on solid expertise.

Dalmec was established as a center of excellence within Dal Santo Industries, a leader in stainless steel processing for over forty years. Its expertise in precision manufacturing has evolved through in-depth research into the design and engineering of state-of-the-art refrigeration equipment.

By studying the latest technological and usability trends, we have developed a complete range of solutions recognized for innovation, efficiency, and reliability in more than 40 countries worldwide.

Dalmec today



Dalmec was born as a division of excellence of Dal Santo Industries.



Production Site
Istrana (Treviso) - Italy



Employees:
+170 (+60 at Dalmec HQ)



Production Area:
15.000 sqm across 4 facilities



Countries:
+40





In-house and customized production: over 700 product variants

Our products are entirely manufactured within [Dal Santo Industries](#)' facilities, where every production phase—from stainless steel laser cutting to motor assembly—takes place under our direct supervision.

This allows us to ensure a fully traceable supply chain, quickly delivering versatile solutions perfectly tailored to the specific needs of our clients.



A successful story built on trust and know-how

			
			
			
			
			
			

In over forty years of business, Dal Santo Industries has established strong and lasting partnerships with some of the world's leading international brands.

The quality of its stainless steel processing, combined with the ability to provide many customized solutions, has made Dal Santo Industries a reliable partner for top-tier companies.





Our Vision

Our goal is to bring to the world the opportunity to preserve the freshness and authenticity of ingredients, enhancing every flavor with maximum precision.

We aim to become the benchmark for those seeking innovation, efficiency, and sustainability in professional refrigeration.

Our Mission

We provide professionals in the industry with the tools to improve work quality, explore new paths of excellence, and reduce waste and inefficiencies. We envision a more sustainable future, and every day we work to make it a reality.



Our research reaches ever higher

Each of our products is born from the expertise of a highly qualified team, combining advanced research and intelligent design to deliver tailor-made solutions that meet even the most demanding requirements.

What makes our refrigeration products unique is the meticulous attention to detail, the use of premium materials and components, and a build quality that ensures long-lasting high performance.



Tested and certified solutions



Technologies for energy savings



A wide range of products for every need



Design Made in Italy:

the union of performance and aesthetics

For Dalmecc, design is the perfect balance of essentiality, innovation, and functionality. We create intuitive solutions that simplify our clients' work—without compromising on aesthetics.

Minimal lines, selected stainless steel, and interactive displays come together to achieve perfect balance in every action.



A full range designed
for tomorrow's professionals

Refrigerated cabinets for foodservice
Refrigerated cabinets for ice cream shops

Humidity-controlled
cabinets for pastry

Retarder prover cabinets

Blast Chillers,
Multifunction Blast
Chillers

Refrigerated counters, Refrigerated bases,
Snack tables, Saladettes, Retarder prover counters,
Pizza tables and Refrigerated showcase



Tailored innovation for every field



Foodservice

Refrigerated
cabinets

Refrigerated
tables

Blast
Chillers

Multifunction
Blast Chillers

Refrigerated
bases

Snack tables

Saladettes



Pastry

Refrigerated
cabinets

Refrigerated
table

Blast
Chillers

Multifunction
Blast Chillers



Bakery

Refrigerated
cabinets

Multifunction
Blast Chillers

Proofing Tables

Refrigerated Pizza
Displays

Blast
Chillers

Proofing Cabinets

Pizza Tables



Ice cream

Refrigerated
cabinets

Blast
Chillers



Why choose DALMEC



Reliability

We create relationships founded on trust, driven by proven experience and a commitment to transparency that guarantees uncompromising quality and safety.

Customer orientation

We attentively listen to every need, providing the support and flexibility that truly make a difference for our clients.

Progress

We constantly look to the future, investing in research, innovation, and people to deliver pioneering tools that empower our clients' work every single day.

Our dedicated services to achieve perfection

Shipping

Availability and speed: we ensure delivery within 2 weeks from order on standard products.

Consulting

Experience teaches us. We know how to provide guidance based on the results to be achieved.

Support

Our efficient after-sales service ensures maximum operational continuity.

Spare parts

Our in-house production allows us to be flexible and prompt in providing replacement components.



Our commitment to sustainability: from processes to products.



We design today with the future in mind, refining our processes to create a perfect balance between efficiency, innovation and sustainability.



LEAN MANUFACTURING, SAFETY & QUALITY



DIGITALIZATION OF PROCESSES



RESEARCH AND USE OF ECO-SUSTAINABLE MATERIALS

We use only next-generation ecological refrigerant gases and insulating materials, reducing environmental impact without compromising performance.

Dalmec Efficiency: the “Energy Saving” Method

We design products that minimize environmental impact and optimize energy efficiency. The use of thick insulation reduces cold dispersion, allowing for smaller displacement compressors with a dual benefit: lower energy consumption

and reduced noise. Moreover, 98% of the materials used in our equipment are recyclable, and we are committed to ensuring proper disposal of components in compliance with WEEE regulations.



A path of efficiency

	Easy			Plus/Gold		
	Class	Energy cost (€/year)*		Class	Energy cost (€/year)*	Saving [€/year]*
700 L Cabinet (-22/-18°C)	C	503	→	B	398	105
700 L Cabinet (0/+10°C)	B	142	→	A	89	53

(*) Source: ARERA – Second quarter 2025 – Cost per kilowatt hour (€0.3054/kWh), including taxes and transport charges. All reported data are based on “COMMISSION REGULATION (EU) 2015/1095” and “COMMISSION DELEGATED REGULATION (EU) 2015/1094”.



Refrigerated Cabinets - GOLD

Main features



CLIMATE CLASS 5

Operating temperature up to 40°C with 40% ambient humidity.



80 MM INSULATION THICKNESS

High-pressure injected HFO polyurethane, free from CFCs and HCFCs, gases harmful to the atmosphere.



REFRIGERANT GAS R290

It is an eco-friendly refrigerant gas, as it has a very low environmental impact (GWP 3).



ENERGY CLASS A



7-CHAMBER GASKETS



ENERGY SAVING FUNCTIONS

To optimize consumption and performance.



WIFI 4.0 CONNECTION (OPTIONAL)

Possibility to monitor the refrigerator remotely, with HACCP data download.



References



FACEBOOK HEADQUARTERS

facebook

In the summer of 2022, Dalmecc supplied 64 machines for one of Facebook's offices in the Middle East.



LUSAIL ICONIC STADIUM
Qatar



On the occasion of the 2022 FIFA World Cup, Dalmecc supplied 101 machines for the kitchens. The stadium hosted 10 World Cup matches, including the final won by Argentina.



NOVAK DJOKOVIC'S RESTAURANT
Belgrado, Serbia.

novak
café & restaurant

Since 2022, Dalmecc machines have also been installed in the kitchen of tennis champion Novak Djokovic's restaurant in Belgrade.





HEADQUARTERS

HEADQUARTERS

Our headquarters are in Istrana, Treviso
— just 40 km north of Venice.

HOW TO REACH US

Treviso Airport (Canova) - 15 km

Venice Airport (Marco Polo) - 40 km

Istrana Railway Station (Treviso Centrale – Vicenza line)

Nearest motorway exits:

- Treviso Sud Exit | A27 | Venice Mestre – Belluno
- Martellago – Scorzè Exit | A4 | Turin – Trieste



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REGISTERED OFFICE

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Concept e Design
FKDESIGN

dal-mec.it