Moistening Roller Decorating of dough pieces



MOISTENING ROLLER

Danmatic's Moistening Roller Unit is the perfect system for moistening of dough pieces. The roller system inside the Moistening Roller Unit only transfers liquid to the dough pieces and the belt is kept dry.

When only the products are moistened and not the belt the surplus topping can be reused. Hereby the cost of the topping is significantly reduced with up to 30%, as well as the cleaning expenses and maintenance cost.

The Moistening Roller Unit has proven its worth for many years on the market worldwide.

The new Danmatic Moistening Roller Unit from 2023 - Generation II has reduced energy consumption of up to 50% using e.g. new generation motors and transmission.



Danmatic is your partner in innovating automated baking. We design and produce best-in-class baking technology used by market-leading bakeries across the world. Scan this QR code for more information about the machine.



MOISTENING ROLLER

Benefits

- Usable for, water, starch, combinations, oil, egg wash and more.
- Easy height adjustment of the rollers by a handwheel with scale.
- Integrated hose pump.
- Built-in scraper for the roller system.
- Rollers with double chrome layer for high durability.
- Energy consumption is reduced with up to 50%.
- Reduce cost of liquids and toppings with up to 30%.

Technical data

- Available with roller width from 250 up to 1.950 mm.
- · Line speed from 2 m/min up to 30 m/min.
- Running speeds between 2 m/min and 12 m/min, the system will requires "stiffened water" (starch combination).
- Standard up to 80 mm. high dough pieces.
 - Manufactured in stainless steel and food approved materials.

Options

- Stand-alone operating system.
- Storage & Mixing tank for liquid.
- Heightend inlet cover for 100 mm hig dough piece.



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