

# Decoration of dough products



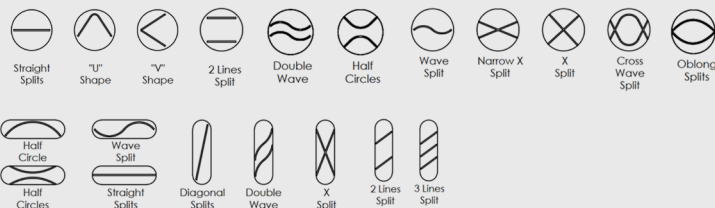
## SCORING UNIT WATER SPLIT

Danmatic's Scoring Unit with Water split is designed for decoration of freestanding products as well as tin breads.

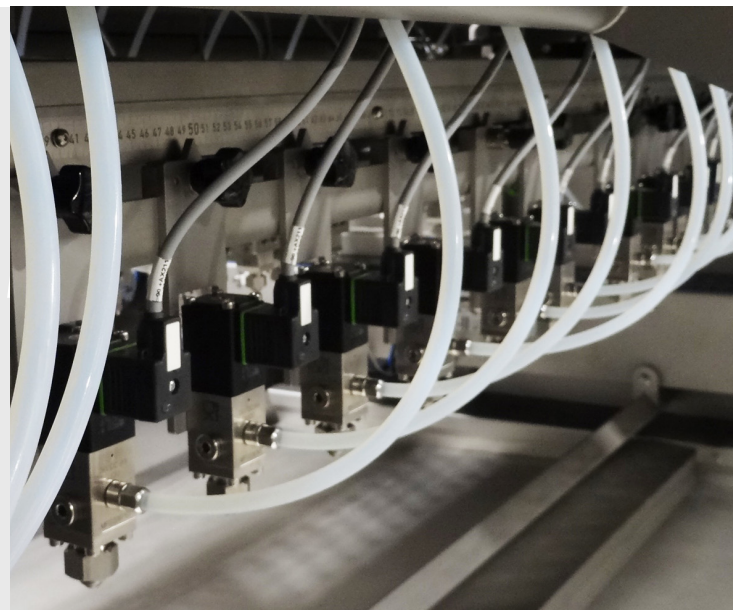
Danmatic's Scoring Unit with Water split is designed to ease the cutting process in the bakery, eliminating the hard and repetitive manual work of making cuts by hand and to make precise and controlled cuts and cutting patterns in the dough.

The Scoring Unit is customized based on the product pattern and requested scoring pattern. With the very precise cuts made by the Water splitter we are able to make beautifully decorated bread - both small and large products, with or without seeds.

The Scoring Unit is delivered with integrated controls.



Examples of cutting patterns.



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.



# SCORING UNIT

## Water split

### Benefits

- Suitable for small as well as large products
- Precise and even pattern of scoring
- Remove the hard and repetitive manual work of hand made cuts



### Technical data

- Cutting with water jets
- Customized scoring pattern
- Customized to existing lines
- Servo driven
- Range up to 3.000 mm conveyor width

### Options

- Extra Spray nozzles for complex patterns
- Electrical controls for washroom to enable the unit to run during cleaning
- Filtermist unit to help filter the water mist from the surrounding air

#### FRAME

Robust framework in stainless steel

#### NOZZLE BEAM

Height adjustable nozzle beam

#### TOUCH PANEL

Touch panel for recipe control

#### SERVO DRIVE

Servo drive control for sideways movement

