

Decoration of dough products

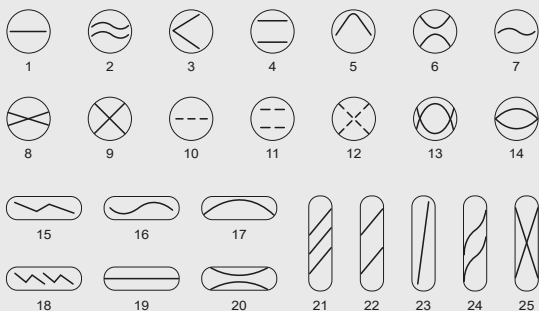


SCORING UNIT WATER SPLIT

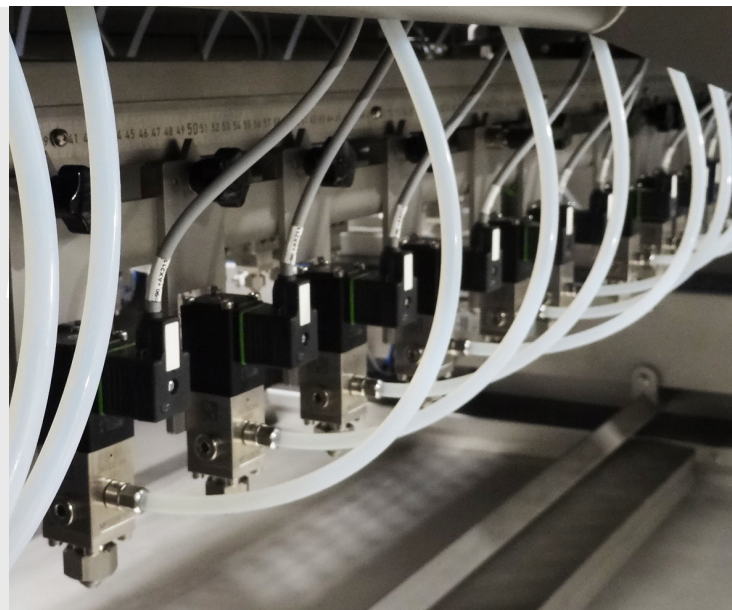
Danmatic's Scoring Unit with Water split is designed for decoration of freestanding products as well as tin breads.

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

FRAME

The machine and all components are made from food approved materials with a clean design for optimal hygiene.

NOZZLE BEAM

Height adjustable nozzle beam

TOUCH PANEL
Easy and intuitive operation of touch panel.

WATER PRESSURE

Integrated system to control the water pressure and filter. Ensures a stable scoring process at all times.

SERVO DRIVE

Servo drive control for sideways movement

