



Danmatic®

Your partner in moving
automated baking forward

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Founded by an engineer and a baker

Danmatic is your partner in moving automated baking forward. For more than 30 years, we have developed innovative baking technology that sets new standards for the industry.

Danmatic equipment

We manufacture a range of best-in-class machines used by market leading bakeries across the world.

Technology innovation

In close cooperation with ambitious bakers, we invent new solutions that move automated baking forward.

Customized solutions

We design and install integrated turnkey production systems and expansions by selecting and combining the best machines on the market in an integrated solution.

Consulting

With more than 30 years of know-how we are a trusted advisor for leading bakeries across the world in planning new bakeries, moving production to a new location or implementing new products.

We know dough

Danmatic was founded by an engineer and a baker. This combination of know-how on both automation technology and the baking process is still the core of our mindset. The taste, ingredients, look and feel of the bread determine the machine, and not the other way round. If you can create it, we can automate it.

We take pride in creating solutions that fit seamlessly into the full dough processing line – and we only consider our job done when the gears are spinning, the crumb is soft, and the crust is perfect.

Danmatic equipment

Used by **market leading bakeries** across the world

Throughout the years we have developed a range of standard Danmatic machines that are considered best-in-class and used in bakeries all over the world.

We are particularly known for our decoration line with the unique moistening roller system that reduce the waste of sprinkling material, for compact tray handling system, and for drilling machine for French hotdog.

Danmatic developed more than 300 unique machines for baking - new development is in our DNA.

Hygiene, sustainability, ergonomics, and efficiency

Three parameters are in focus in all of the Danmatic machines: Hygiene, sustainability, ergonomics and efficiency.

Fast cleaning gives you less downtime

With Danmatic equipment you will experience easier and faster cleaning, resulting in fewer and shorter production stoppages. We incorporate good hygiene into all machines. Wherever possible, we have designed the machine so that product residue does not accumulate in hard-to-reach places.



Good ergonomics gives you happy employees

At Danmatic we are bakers ourselves and throughout our existence, one of our focus areas has been to improve working conditions for the baker in production. We want to ease the heavy, repetitive, and awkward work positions in a professional bakery. That has made us an industry leader in ergonomics.

We have thought through every detail that makes the daily handling of the machine easier and more ergonomic, as well as semi and fully automated work processes that provide a better working environment and reduce handling.

Customized solutions

Our job is only done when the crust is perfect

We design and install integrated turnkey production systems and expansions by selecting and combining the best machines on the market in an integrated solution.

Full lines from ingredients to finished product

For 30 years, Danmatic has designed and installed complete factories and production lines. From the ingredient silos in one end, to finished and packed bread in the other. Including recipe management, production, packing and preparation of orders for dispatch with automated picking and delivery systems.

Efficient process with complete overview

Our process is smooth and efficient, and will save you time, money, and worries. We work closely together with you, and together, we design a customized production setup that meet wishes and requirements for production capacity and quality.

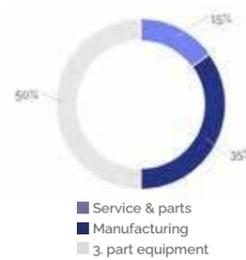
We provide you with an elaborate presentation as well as a setup plan and timeline for the project. Then we start manufacturing the machines,

followed by assembly and commissioning. You have a complete overview of the project throughout.

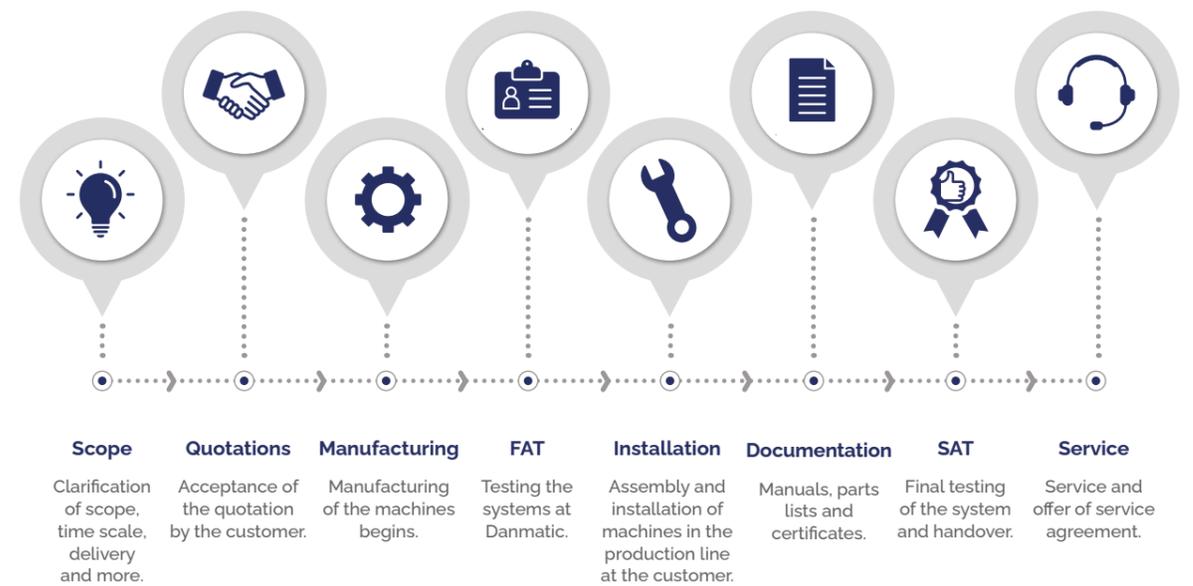
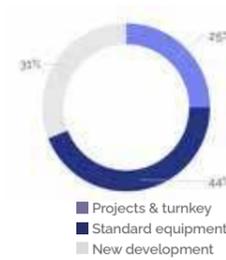
We mix and match for the best solution

To achieve the best possible production setup, we combine our own products with machines and equipment from trusted suppliers. We have the experience to combine machines that work and complement each other in a seamless production line. We only work with selected leading manufacturers in the industry, whom we know and have worked with for years.

Product & Services



Share of Projects



Consulting

30 years of know-how at your service

With more than 30 years of know-how in automated baking we are a trusted advisor for leading bakeries across the world.

Whether you are planning a new bakery, moving production to a new location, creating a new product, working out an alternative production process, installing a new production line or taking a tradi-

tional recipe to large-scale production, Danmatic is your trusted advisor.

Our experienced engineers can assist you in planning and scoping large projects. We contribute with both know-how, up-to-date knowledge and an innovative mindset, that can overcome almost any obstacle and ensures future-proof solutions.

Technology innovation

If you can create it, we can automate it

In close cooperation with ambitious bakers, we invent new solutions that move automated baking forward.

We believe that the taste, ingredients, look and feel of the bread determine the machine, and not the other way round. Any new innovative recipe should be able to be produced in an automated bakery.

With the end product as a starting point our skilled engineers work closely with bakers and product developers to invent new technology, machines, and production lines for the baked goods of tomorrow.

With insight into technical possibilities and deep know-how of the bakery industry, we see possibilities and solutions that meet specific needs.



Decoration and bread make-up

Perfect bread **decoration** with Décor Unit

Bread decoration

Decorating bread has always been the epitome of craftsmanship and creativity. Therefore, a beautifully decorated bread is a must when tempting the consumer in retail, catering or other consumer areas. We are specialists and have more than 30 years of experience in manufacturing machines for decorating dough products.

Best-in-class

Danmatic specializes in bread decoration and supplies high-end machines that provide great flexibility and variety in production in terms of decoration types, shapes and sizes, and reuse of toppings with minimal waste.

Danmatic Décor Unit

The innovative Danmatic Décor Unit is a modular system for decorating bread in tins and free-standing bread.

Among other things, the Danmatic solution is known for moistening the bread using a roller system which ensures that the liquid is applied only to the product. The conveyor remains dry so excess topping can be reused. This unique solution results in significantly reduced waste of excess topping - up to 30-40%. A vibrating conveyor directs the excess topping to a collection container, from where it is transported back to the topping container. The seeding container is a separate unit and can easily and quickly be replaced with a new one without using tools when changing toppings.

Benefits

- Significant reduction in consumption of topping material and less waste
- Topping container with adjustable sprinkling width
- Easy and quick change of toppings without using tools
- Integrable into existing lines
- Long operational life and stability due to robust all-stainless steel design
- Easy cleaning due to hygienic design and good accessibility
- Fewer production stoppages due to less cleaning
- Better end product as the topping sticks better and therefore gives a more uniform bread
- Large touch screen with intuitive operation and icon-based user instructions
- Compact design – requires minimal space
- Custom design up to 2,700 mm. width

DÉCOR UNIT 700-1500

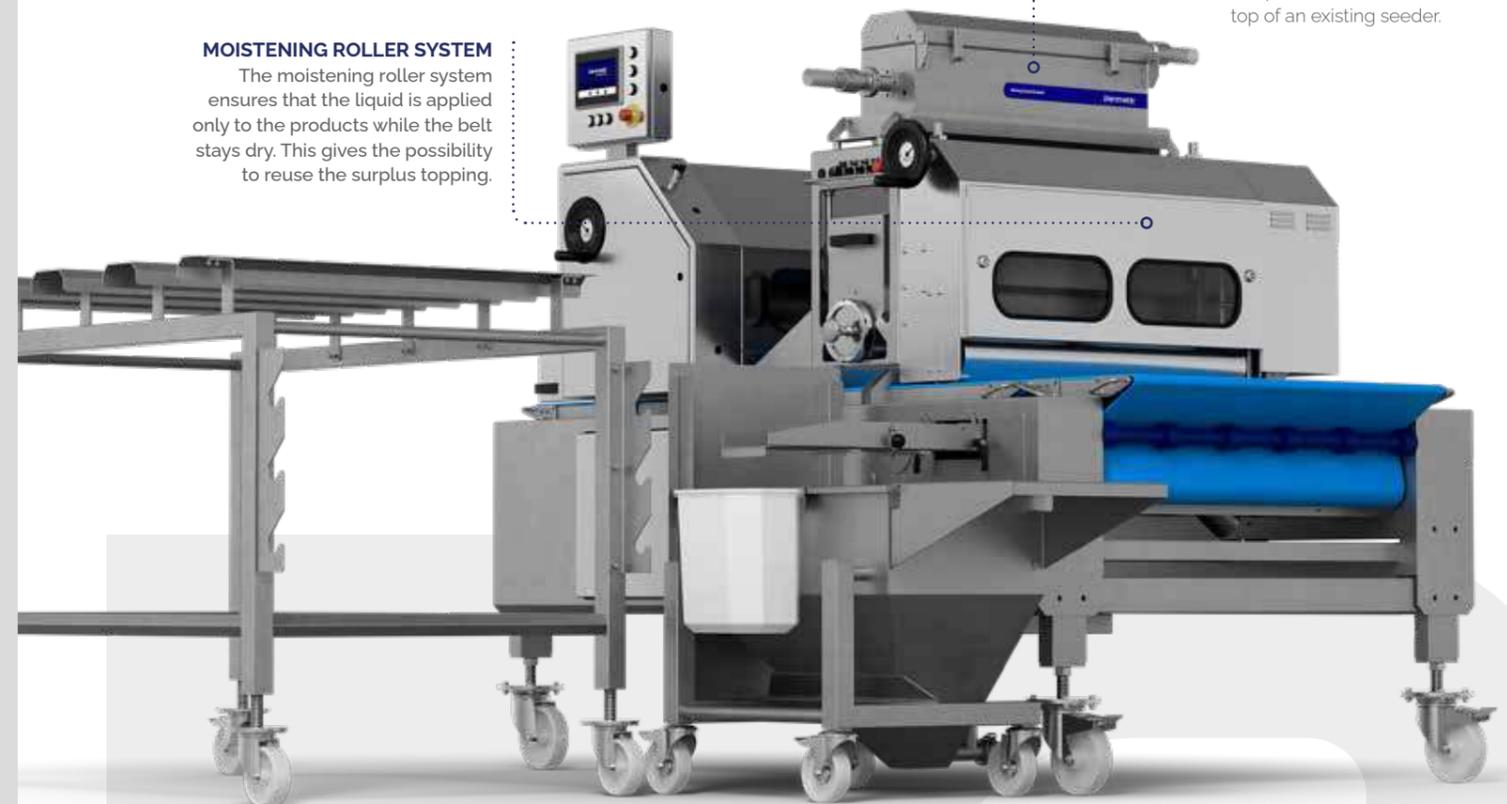
Danmatic Décor units are known for the unique moistening system, that leaves the conveyor belt dry and reuses excess topping. Less waste, less cleaning and significant savings on sprinkling material.

MOISTENING ROLLER SYSTEM

The moistening roller system ensures that the liquid is applied only to the products while the belt stays dry. This gives the possibility to reuse the surplus topping.

RECIRCULATION OF SEEDS

The vibrating conveyor is installed in the transition between the conveyors following the seeder. The vibrating conveyor transfers surplus toppings into the container, from which the vacuum conveyor returns it to the hopper. The vacuum conveyor is a separate unit to be mounted on top of an existing seeder.



The Danmatic Standard Décor Unit is available with belt widths from 700 to 1500 mm and a range of options. See the product sheet for more information, details and options. For example customized up to 2,700 mm.

Scan this QR code for more information about the machine.



Danmatic Tray and Rack Handling

Easy and efficient tray handling

Unique and efficient tray handling

The Tray Handling System from Danmatic is a fully automated handling system for heavy trays, peel boards or panstraps. The system easily and quickly handles tray emptying and/or filling.

Automated filling and/or emptying

Handling heavy trays or tins is often a tough and time-consuming process that can lead to poor posture for bakery and industrial bakery workers. The Danmatic Tray Handling System makes this process easy, fast and ergonomic for the personnel handling the trays and is also highly labour-saving.

The Danmatic Tray Handling System is a compact system that consists of a loader/unloader and a double conveyor with an integrated elevator in one product.

The Danmatic standard Tray Handling System is one of the fastest and most efficient on the market and can handle up to 1.100 trays per hour.

Direct placement

With a Danmatic retractor, it is possible to place the products directly on the trays before they are placed on the rack, making this process less time-consuming and saving personnel.

Ergonomic, efficient and safe

With Danmatic's Tray Handling System, employees get better working conditions - no heavy lifting and fast handling.

Benefits

- Power-assisted stacking unit for fast and precise tray handling
- Integrable into existing lines
- Cleaning reduced to a minimum
- Long operational life and stability due to robust all-stainless steel design
- Central control via touchscreen with intuitive operation and icon-based user instructions
- Compact design – requires minimal space
- Ergonomic handling for personnel
- Efficiency - employee saving
- Fast and efficient tray handling gives a more uniform bread
- Custom design up to 1.100 trays/h

TRAY HANDLING SYSTEM

The Danmatic Tray Handling System is like adding a new – and very strong – employee to do the heavy lifting. With the compact design this little helper will fit in almost anywhere.

ELEVATOR

The Double conveyor system is placed underneath the Retracting Unit. This conveyor system transports the trays on the lower conveyor to the elevator at the opposite end of the conveyor. Here the trays are elevated into position directly underneath the Retracting unit.

TOUCH PANEL

Central control via touch screen with intuitive operation and icon-based user guidance.

SLEDGE

The sledge moves in position in front of the outfeed conveyor and a tray with products is transported onto the sledge. The sledge is then moved in position in front of a shelf in the rack.

The Danmatic Tray Handling System is available in different sizes with a capacity ranging from 250 trays/h up to 1100 trays/h and a range of options. See the product sheet for more information, details and options.

Scan this QR code for more information about the machine.



Danmatic drilling machines for baguettes

Baguette drilling machine for French hot dog

Danmatic is best-in-class

We can call ourselves the leader in drilling baguettes for French hot dogs.

Primarily in the Nordic region and Eastern European countries, French hot dog is a well-known and popular food. It is rapidly gaining ground worldwide, and we can understand why...

Drilling baguettes

The Danmatic Drilling Machine is the machine of choice for drilling baguettes at leading industrial bakeries because our system is efficient, stable and tested over the last 20 years.

The process starts just after freezing. The baguettes are loaded into specially designed pocket conveyors semi or fully automatically.

The baguettes are then cut to length and drilled in a fully automated process - up to 30,000 pieces an hour. Because it is drilled and not punched, the bread remains airy and delicious and the drilled product is then transported away for further processing.

The drilled baguettes are conveyed in measured portions to packaging for which we also supply various automated solutions.

Benefits

- Long operational life and stability due to robust steel design
- Correct handling of baguette during and after drilling
- Compact design – requires minimal space
- Easy cleaning due to hygienic design and good accessibility
- Can be integrated into existing lines
- Maintenance reduced to a minimum
- Designed for 24/7 production
- More than 20 years of experience integrated into the equipment

DRILLING MACHINE FOR BAGUETTES

The original drilling machine for baguettes, invented by Danmatic 20 years ago, the best choice when it comes to processing and packing of French Hotdog baguettes.



DRILLING SECTION

The drilling machine is available with 5 to 40 drills.

MATERIAL

Manufactured in stainless steel and food approved materials. Easy to clean for bread crumbs and ends.

The Danmatic Drilling Machine is available with various automated features and packing solutions. See the product sheet for more information, details and options..

Scan this QR code for more information about the machine.



Danmatic Specials

Danmatic Specials for that extra ...

Decoration products

The Scissor System is available for decoration of products in 1 to 6 rows. The Scissor System is delivered as a standalone unit on an independent, height adjustable framework. The system comes with a plug for quick connection and disconnection on all makeup lines. The blades are hand made and produced from premium-quality knife steel, which ensures a longer life span. The specially built scissor unit housing ensures precision when cutting. The Scissor System has proved itself through years of inmarket applications

Rye Bread line

Danmatic has developed a highly efficient handling system of tin-straps in combination with a dough divider or depositor which is optimized for both rye bread dough and gluten free dough. In-depth development of the manifolds filling the tins ensure the correct distribution of seeds in the bread for an optimal bread appearance after slicing the bread.

Separation of batch baked products

Danmatic's Separator is a good choice when it comes to separating batch baked products. The design of the Separator features a number of slides with needles. The needles are stuck into the crust of each product and the slides are separated in a thoroughly tested pattern. For more than 20 years, Danmatic has delivered Separators to the Northern European market.

Basic knowledge

We have basic knowledge and know-how from more than 1,000 completed projects with our customers. Therefore, we know the issues and challenges our customers are facing and can contribute lettes our expertise and machines to achieve the best result in collaboration with our customer.

Benefits

Scissor System

- Easy to incorporate in existing lines
- Very little need for maintenance, as the scissors are handled with great precision, and therefore very little wear on the material

Rye Bread line

- Easy to incorporate in existing lines
- Combine with depositor equipment.
- Online access to control unit for existing equipment

Separator

- Easy to incorporate in existing lines
- Correct bread separation
- Thoroughly tested system
- Maintenance reduced to a minimum

SCISSOR SYSTEM, RYE BREAD LINE, AND MORE

The Scissor System is available for the decoration of products in 1 to 6 rows. The Scissor System is delivered as a Stand Alone Unit on an independent, height adjustable framework.

The system comes with a plug for quick connection and disconnection on all make-up lines.



THE SCISSOR SYSTEM

The Scissor System is available for the decoration of products in 1 to 6 rows.

BLADES

The blades are hand made and produced in the best knife steel, which ensures a longer lifespan.

The Danmatic Specials are some of our more specialized machines, but they are still part of our standard programme.

Scan this QR code for more information about the machine.



We are always by your side

Danmatic after sales **service**

Flexible service for stable production

We are by your side with Danmatic after sales service. Your Danmatic machine is designed for long life, stability and reliability. To maintain this standard, we offer flexible after sales service for all our customers.

Danmatic offer spare part packages and service programmes for preventive maintenance.



Moving bread forward

Danmatic

1. Spare parts

All original Danmatic spare parts can be ordered online, by telephone or via e-mail and delivered within a very short time.

2. Remote technical software support

A wireless connection from Danmatic to the machine allows remote support in real time which gives us the possibility to help solving the problem directly via e-mail or phone during a remote session.

3. Tailor-made inspection

A machine breakdown can often be prevented through regular checks using a specific checklist with focus points so you can order spare parts before breakdown.

4. Preventive maintenance contract

The value of a machine can be maintained in the long run by regular check-ups and maintenance. Danmatic after sales service offers tailor-made maintenance contracts to all customers.

5. Repair

Complex and sophisticated repairs can be made in-house by Danmatic. You get professional machine repair using original spare parts.

6. Training and skills

Danmatic offer individual machine-specific training sessions for employees to make sure they have the required skills and updated knowledge.

7. Retrofit

At Danmatic we offer retrofitting as well as replacement of discontinued machine parts for new updated parts.

Get to know us

Who we are

Danmatic A/S

Our vision

We are our customer's source of know-how.

Our philosophy

To bring together the best suppliers for the solution combined with our own engineering, based on our customer's knowledge, product requirements and our experience.

Our goal

To be able to help and support the customer all the way from start to finish. In the process: To bring together different suppliers in order to create the best experience for our customer.

Ownership

Storskogen Group AB acquired the majority of Danmatic A/S March 1st, 2021.

Storskogen acquires and manages small and medium-sized businesses with an infinite ownership perspective. Group turnover was EUR 3.4+ billion in 2021. Danmatic belongs to the Industry & Automation Group with a EUR 1.3 billion turnover. Group members are 122+ small and mid-sized companies with 12,200 FTEs (May 2022).

Latest updates: www.storskogen.com



Danmatic supports the UN's Sustainable Development Goals

Sustainability and social **responsibility**

It is important to us

At Danmatic, we believe in responsible, ethical and moral corporate behaviour. This belief is evident in our active choices in design, product development and manufacturing where we strive

to make sustainable choices an integral part of the process. Therefore, we work with SDG 8, 9 and 12. Read more at www.danmatic.dk and download the Danmatic ESG report.



FAQ

Facts and figures



1,000 projects completed

Over the years, Danmatic has designed and produced a wide range of equipment and special machines for the bakery industry. We have contributed to more than 1,000 projects for satisfied customers through our many years in the bakery business.

Our core business

The core business for Danmatic is manufacturing our standard machine programme, custom design, project engineering and equipment supplies including 3rd part equipment and service and maintenance.

Our extensive know-how and expertise make us one of the leading players in the bakery business. We take responsibility for the project from start to finish and ensure that all machines work together in a correct and efficient manner.

Core customers

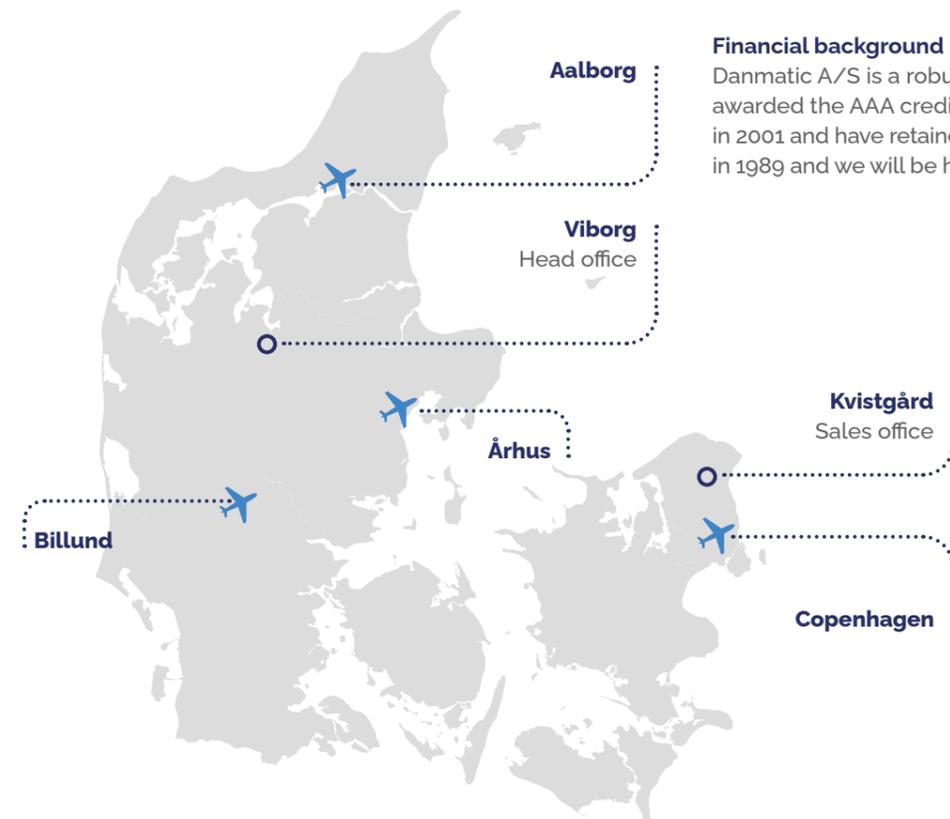
Industrial, mid-sized and retail bakeries and system integrators.

Employees

Employees At Danmatic, we are a strong team with +15 years average seniority and highly specialized employees. All our sales staff have a background from bakeries, so we easily understand your daily challenges.

Financial background

Danmatic A/S is a robust company. We were awarded the AAA credit rating by Dun & Bradstreet in 2001 and have retained it since. We were founded in 1989 and we will be here for many years to come.



Danmatic®

Moving bread forward

DANMATIC HEAD OFFICE

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