



Your partner
in moving automated
baking forward

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.

Moving bread forward

Danmatic[®]

We know dough

Vision: **We are our customers source of knowhow**

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.



Facts and figures

Core business

Midsize and large bakeries Worldwide.

- Project engineering and turnkey.
- Design and development of automatization equipment.
- 3rd part equipment.
- Manufacturing.
- Installation and maintenance.

Core customer

Retail- and industrial bakeries.

System integrators.

Ownership

Storskogen Group AB acquire 75% of Danmatic A/S, since March 1st 2021.

Private minority owners (25%): Henrik Kriby Prægel, Claus Lykke Gregersen and Erik Hedemann Andersen.

Storskogen Group AB

Storskogen acquires and manages small and medium-sized businesses with an infinite ownership perspective. Active in the Nordic's, DACH, UK, Asia & USA. Group turnover +3,1 Billion Eur. (2022). Danmatic belongs to the Industry & Automation Group, with more than €1,3 Billion Turnover. Group members +150 small and mid sized companies and FTE 12,041 (December 2022).

Danmatic was awarded AAA by Dun & Bradstreet in 2001



Who we are

Danmatic A/S

Our philosophy

To bring together the best suppliers for the solution combined with our own engineering.

We develop what does not exist.

Offer a range of standardized automated equipment with in-depth concept and equipment know-how.

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.

ESG

At Danmatic, we believe in responsible, ethical and moral corporate behavior.

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.



Locations and Presence

Danmatic projects +1000 projects and machines

Turnkey projects, factory relocations, greenfield projects, new developed equipment, system integration equipment, standard equipment and 3. part equipment.



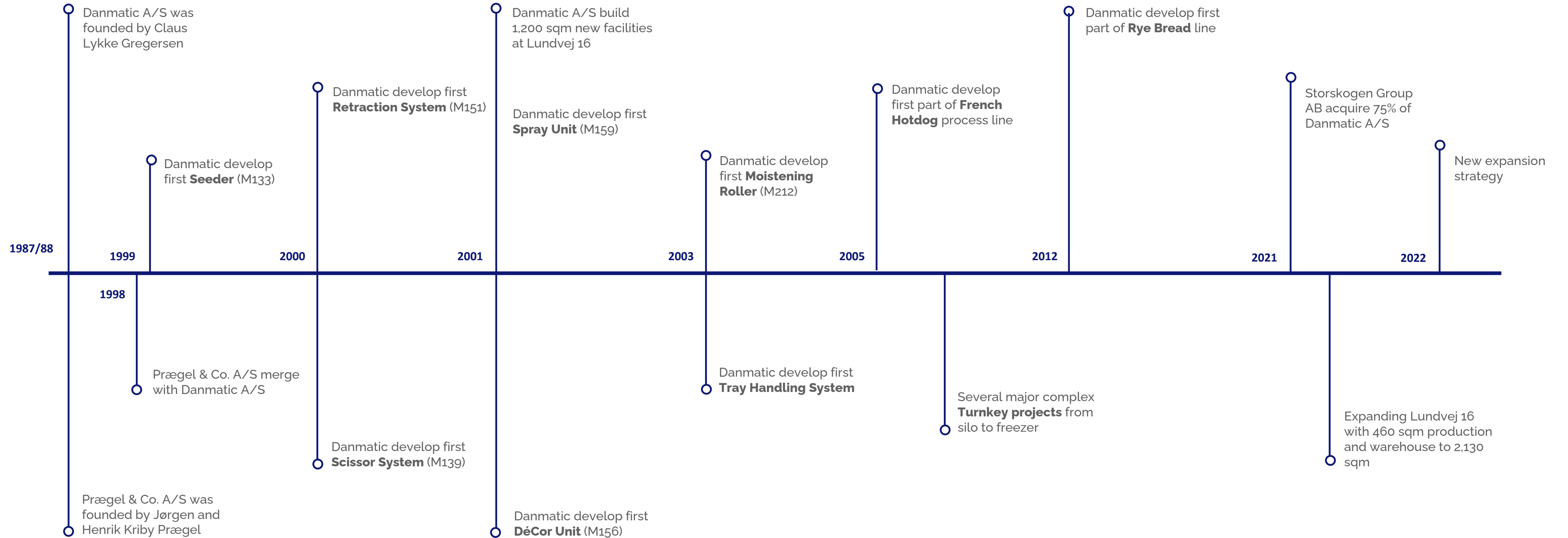
Danmatic Facts



Long term Customer projects +300 Worldwide



History and Heritage

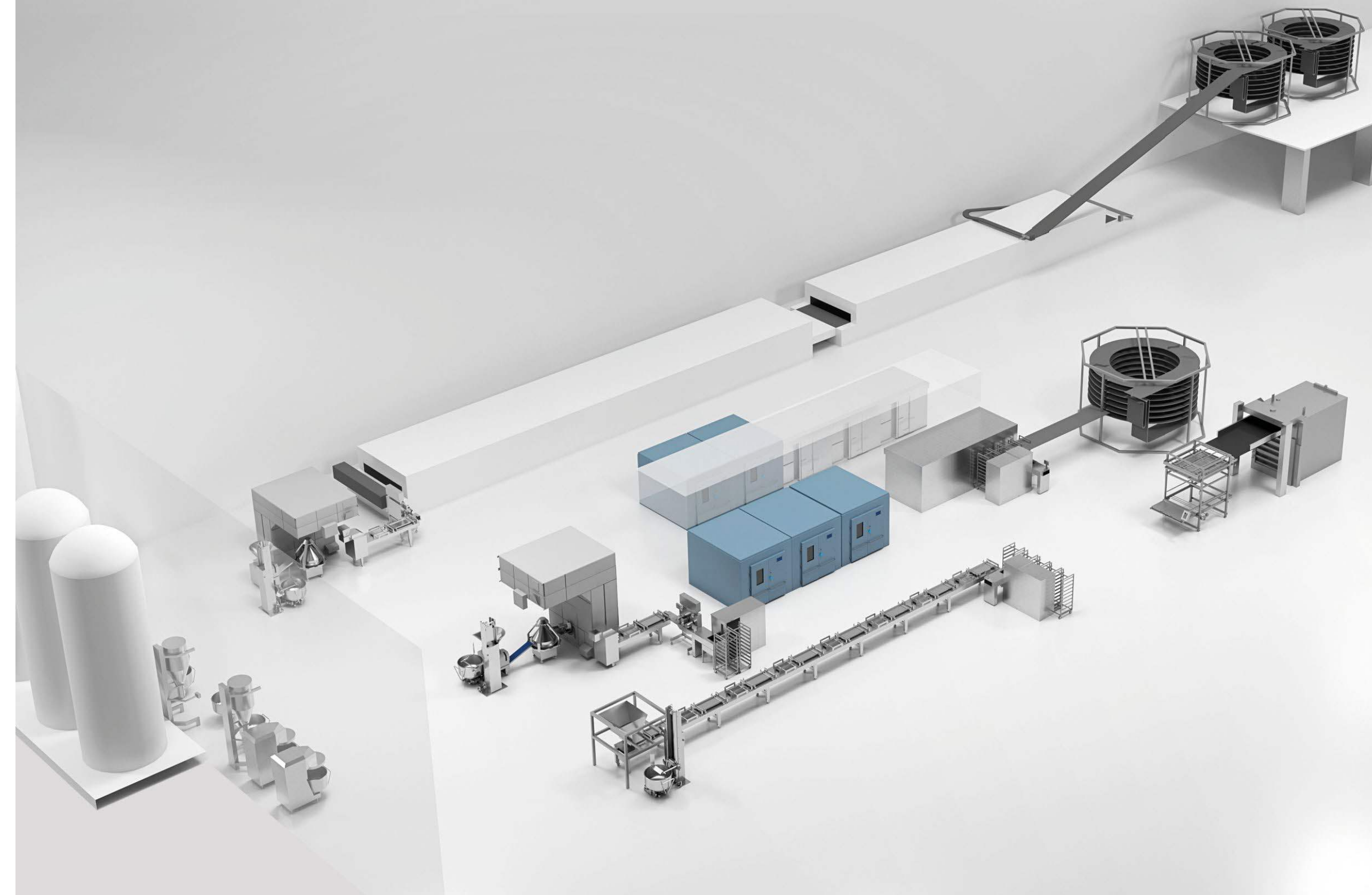
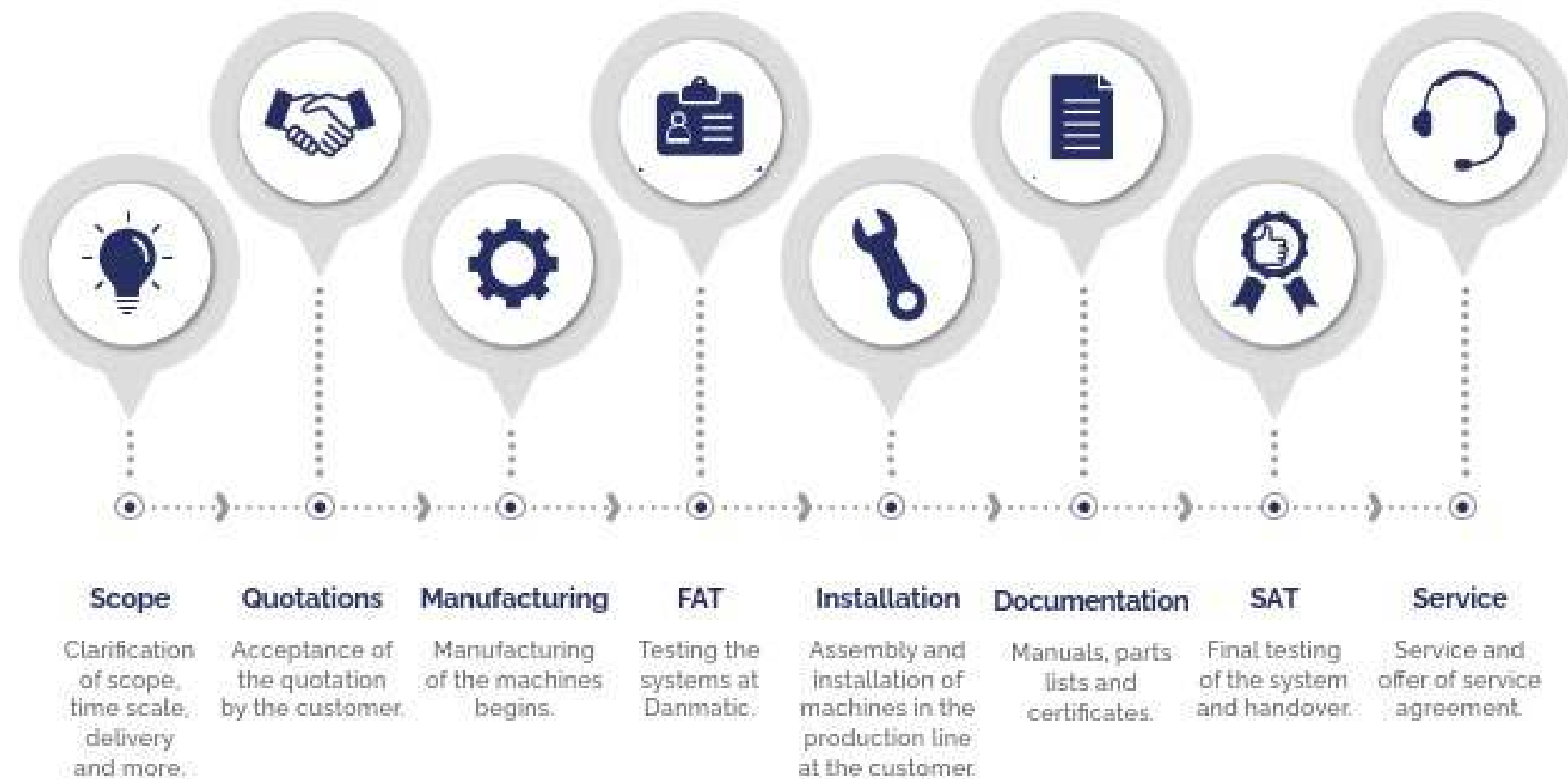


Turnkey solutions, **Danmatic machines** and 3. part Partners

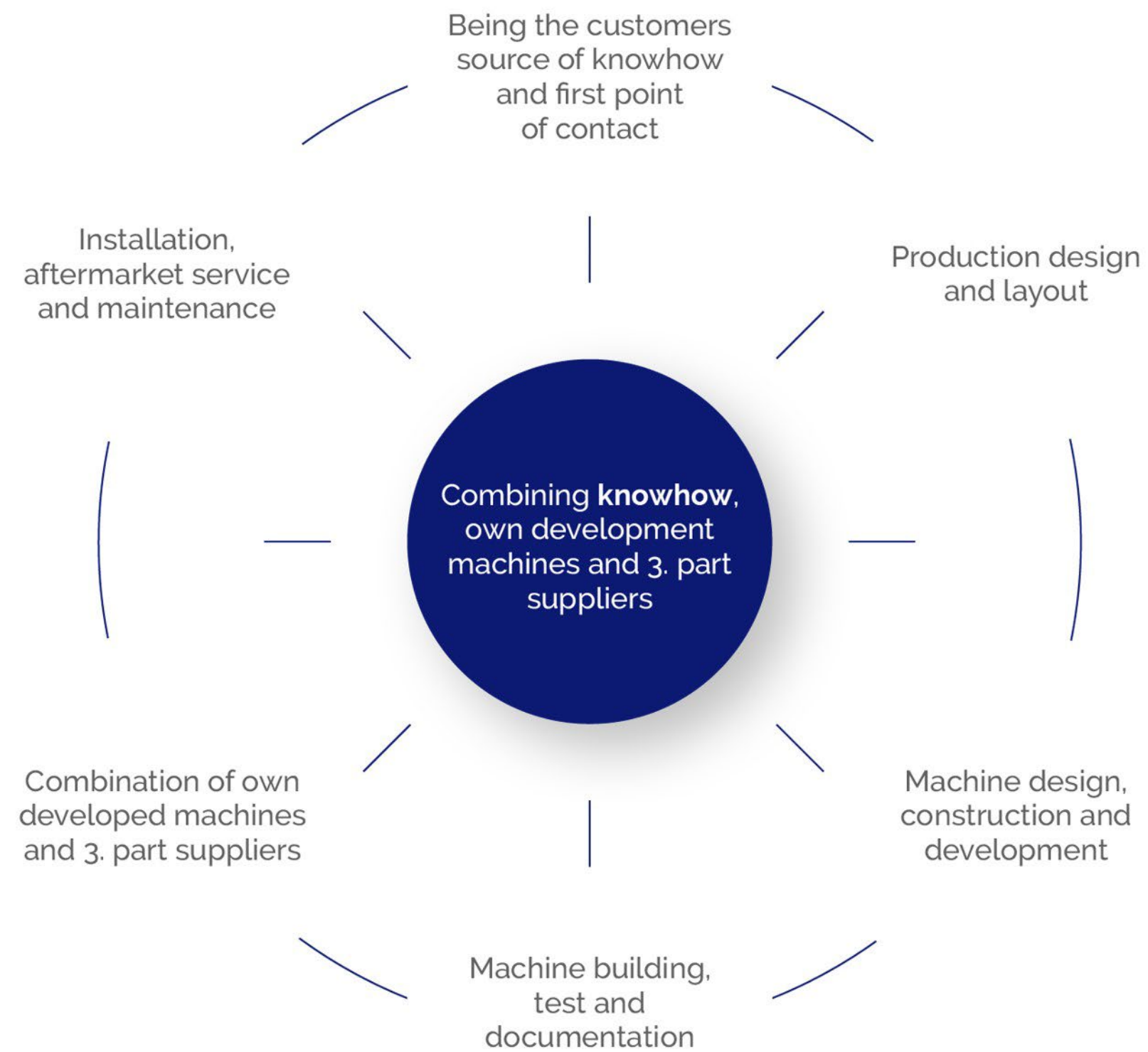
Project management

Whether it is turnkey solution, a new developed machine or standard Danmatic machine, we are custom to all processes.

We work together with professional trusted Partners of 3. part equipment and develop what is missing.



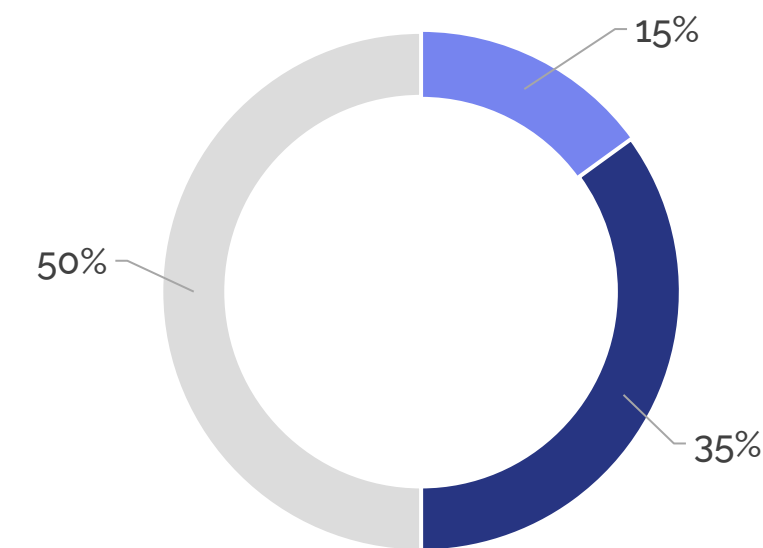
Combining equipment is in our DNA



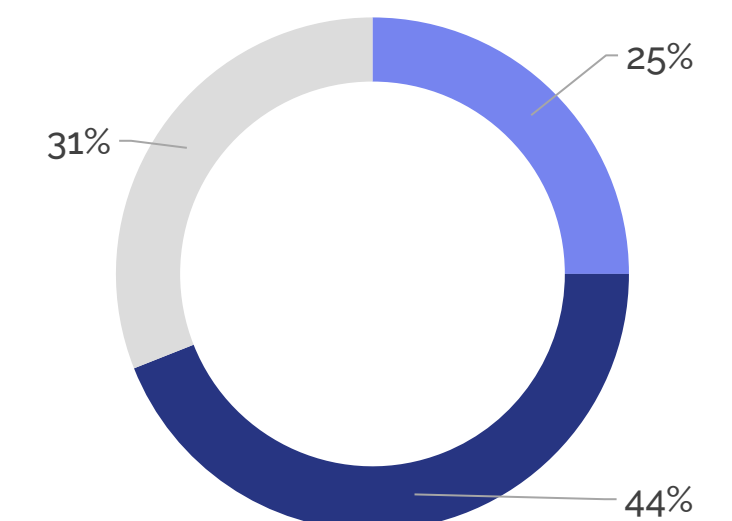
Danmatic has own engineers, technical designers, software- and electrical engineers, own assembly and installation, machine shop, welding and cutting, electric cabinet design and building, documentation department.

In short; We have all function inhouse to ensure a smooth and seamless solution.

Products & Services



Share of Projects



■ Service & parts ■ Manufacturing ■ 3. part equipment ■ Projects & turnkey ■ Standard equipment ■ New development

Long term Partners +80 Europe



Product Groups

Standard Equipment



Bread decoration

Moistening roller
Seeder with brush, target or vibration
Pressing roller
Recovery unit



Baguette drilling for French hotdog

Up to 24,000 pcs/h.
Manual or fully automatic
○ Possible for integrated de-panner / picker
○ Packaging solution for bulk or retail packaging



Tray Handling Systems

Up to 1,100 trays/h.
Tray loading from rack or tray loader
Trays, tins, straps, boxes or peel boards
Possible combination with decoration or depositor



Danmatic Standard solutions

Scissor system, rye bread line, tin- and tray lubrication, retractors, bread divider, line divider, paper applicator.
More than 30 Danmatic Standard solutions

DÉCOR UNIT

MOISTENING ROLLER

Securing a dry belt and precise application of moisture on the bread reduce use of seeds and minimum down-time for cleaning.

SEEDER WITH BRUSH

Precise and even seeding with one or multiple seeding stations and target system.

PRESSING ROLLER

Securing topping on the dough and a uniform design of the product.

RECOVERY UNIT

Vibration tray filters the dry seeds and dough pieces before being recovered into the seeder.

HYGIENIC AND ERGONOMIC

Dry belt - easy to clean and operate, having the baker in mind.



TRAY HANDLING

TRAY OR STRAP FEEDING

Feed your trays or straps from the rack or from tray feeders depending on capacity.

UNIVERSAL SOLUTIONS

Combine the THS with a paper unit, with a depositor or with a Décor system.

PRECISE AND EFFICIENT ELEVATOR

Various technical choices define the maximum running time which has been perfected over time.

RACK HANDLING

Racks can be handled standing on the ground or via a top-lift depending on local conditions.

HYGIENIC AND ERGONOMIC

Avoid heavy lifting and unhealthy postures.



BAGUETTE DRILLING FRENCH HOTDOG

MANUAL OR AUTOMATIC FEEDING

Danmatic vacuum loader feeds the baguettes in the machine or by use of manual feeding depends on capacity needs.

CUTTING AND DRILLING

Optimize efficiency and reduce time for maintenance. Danmatic controls the drill-speed and insertion speed to the optimal depending on temperature and bread density.

PACKAGING SOLUTIONS

Feed the drilled baguettes manual into packaging or use automatic packaging line.

HYGIENIC AND ERGONOMIC

Use the automatic feeder to avoid manual feeding of baguettes. Breadcrumbs are directed into a collector tray for processing.



MORE STANDARD **DANMATIC**

RYE BREAD LINE

BREAD DIVIDER

DE-PANNER

SCISSOR SYSTEM

PAPER UNIT

IN-LINER

CUTTING SYSTEMS

RETRACTORS

AND MANY MANY MORE...



We take pride in delivering quality.

Assembling everything seamlessly together into a solution which we can be proud of – this is why **we are our customers source of knowhow.**

Contact Danmatic

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