

[®] danmatic



DÉCOR UNIT VV300-2000

Moistening Roller Unit

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DÉCOR UNIT VV300-2000 - Moistening Roller Unit

DECORATING OF FREESTANDING PRODUCTS

Danmatic's Moistening Roller Unit is the perfect system for moistening dough products, where decoration with topping is desired.

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, as well as the cleaning expenses and maintenance cost.

The Moistening Roller Unit has proved itself through years of in-market applications worldwide.

BENEFITS

- Useable for, among other things, water, starch combinations, oil and egg
- Surplus toppings are reusable
- Available with its own operating system
- Can be installed on existing lines

OPTIONS

- Width adjustment of the liquid application area enables to run lanes, with and without topping at the same time, or to leave the scrap dough dry
- Available as a fully automated unit containing line conveyor, seeder, vibrating tray and vacuum conveyor for the recirculation of toppings

TECHNICAL DATA

- Available with roller width from 250 up to 1950 mm
- Capacity from 2 m/min up to 30 m/min
- Running capacities between 2 m/min and 12 m/min, the system requires "stiffened water" (starch combination)
- Manufactured in stainless steel and food approved materials

