



SEPARATOR



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SEPARATION OF BATCH BAKED PRODUCTS

Danmatic's Separator is a good choice when it comes to separating batch baked products.

The Separator is designed with a number of slides in which needles are mounted. The needles are stuck in the crust of each product and the slides are then separated in a thoroughly tested pattern.

Through the years Danmatic has produced several Separators for our customers.

BENEFITS

- Easy to incorporate in existing lines
- Patented system which is thoroughly tested
- Maintenance reduced to a minimum

OPTIONS

- Customer adapted solutions are available

TECHNICAL DATA

- Operated with its own PLC-control
- Manufactured in stainless steel and food approved materials

