## Danmatic

## Precise cut's in dough pieces



## **SCORING UNIT** Circular blades

Danmatic's Scoring Unit is designed for making precise cut's in dough pieces and can be used for both dough in Tins & dough on a conveyor belt.

Excellent durability of the blades is achieved by using stainless steel and a ridgid frame to prevent vibrations. The blades are kept clean during production by an automatic scraper, which is activated after a set amount of cycles.

To help keeping the blades clean, the optional water nozzles can be added, this can be beneficial for certain types of dough.

The shaft assembly is a separate unit and can be easily moved away from the line for cleaning & maintenance by using a mobile trolley.



**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.



## Danmatic

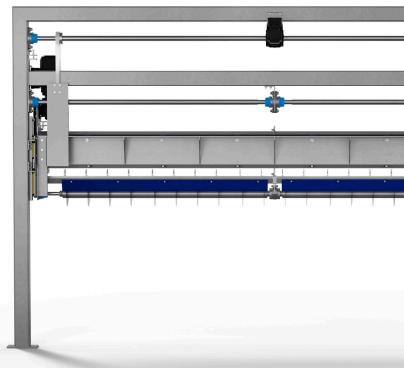
# SCORING UNIT circular blades

#### **Benefits**

- Long lasting blades, in stainless steel
- Precise movement of the blades with servo motor
- Automatically activated scraper for the blades
- The whole assembly with the blade shaft can be easily moved to a transport trolley without the use of tools. Hereby making cleaning and service an easy task

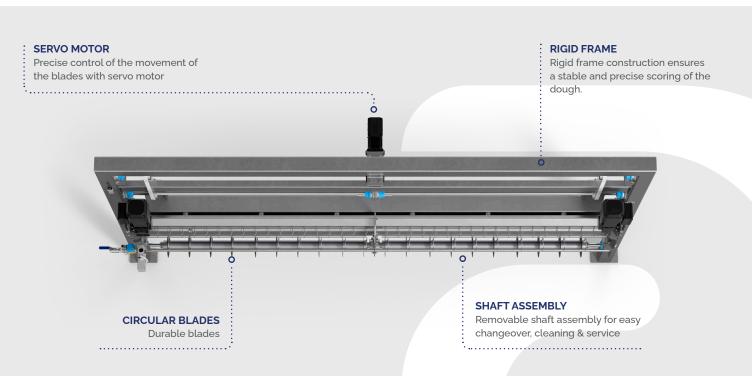
#### **Technical data**

- Available in seeding width from 300 to 2.000 mm
- Operated via its own PLC-control
- Manufactured in stainless steel and food approved materials



#### Options

- Water nozzle for each individual blade
- Extra shaft assembly for quick changeover between scoring patterns



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