

Decoration

free-standing bread dough products



DÉCOR UNIT 700-1300

Danmatic's Décor Unit is a modular system designed for decorating of tin bread and free-standing bread. The Décor Unit features a two-piece conveyor, a moistening roller system, a strewer and a vibrating conveyor.

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, as this falls into the vibrating conveyor mounted between the two belts. The vibrating conveyor transfers the surplus topping sideways away from the line.

The seeding hopper is a separate unit and can be replaced when changing toppings. A flex coupling between the hopper and drive station ensures quick replacement of the hopper without using tools. Replacing the hopper takes less than a minute.



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.

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Benefits

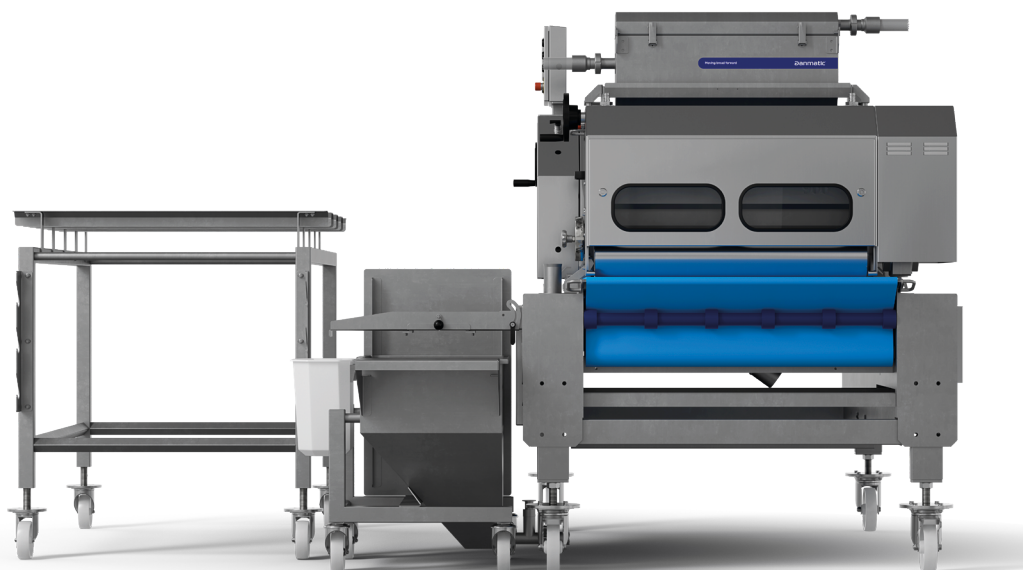
- Significant reduction in topping consumption
- Seeder with exchangeable hopper
- Seeding hopper with adjustable seeding width
- Easy to incorporate in existing lines
- Designed for continuous operation – 24/7
- All knife edges are tiltable without using tools, to facilitate cleaning and maintenance
- Cleaning reduced to a minimum
- Clean belts, oven belts and straps

Technical data

- Standalone unit operated via a touch panel
- Electrical cabinet build in to the conveyor.
- Belt width: up to 1500 mm
- Length of Décor Unit with 1 seeding station: 2000 mm

Options

- Multiple seeders
- Extra seeding hoppers
- Automatic refilling system for topping (pneumatic vacuum conveyor)
- Pressing roller
- Mobile storage trolley for extra seeding hoppers
- Transfer trolley for seeding hopper



HOPPER STORAGE

Mobile storage trolley for extra seeding hopper.

TOPPING RECYCLING

Recycling of topping and collection of waste dough.

SOFTWARE AND USER INTERFACE

Easy and intuitive operation of touch panel.

CONVEYOR BELT

Tiltable knife edges for easy cleaning. Small nose radius for smooth transfer.

MATERIALS

The machine and all components are made from food approved materials with a clean design for optimal hygiene.

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