

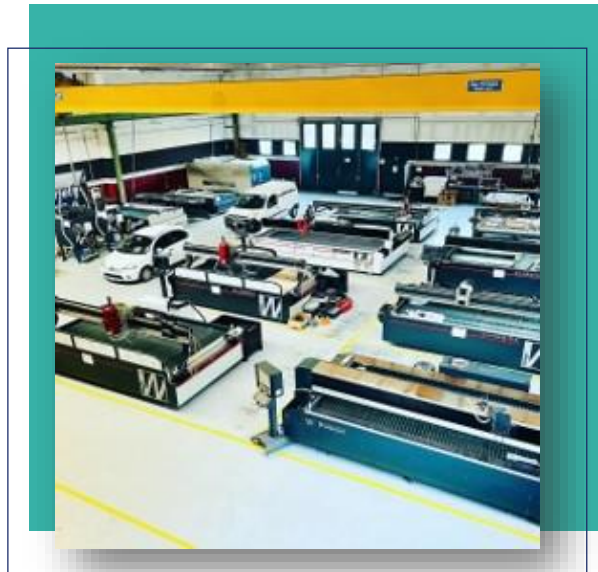
CHEF LINE

WATERJET MACHINES DEDICATED TO
SECTIONING, CUTTING AND PORTIONING
PASTRY, CHOCOLATE, FRESH AND FROZEN FOOD



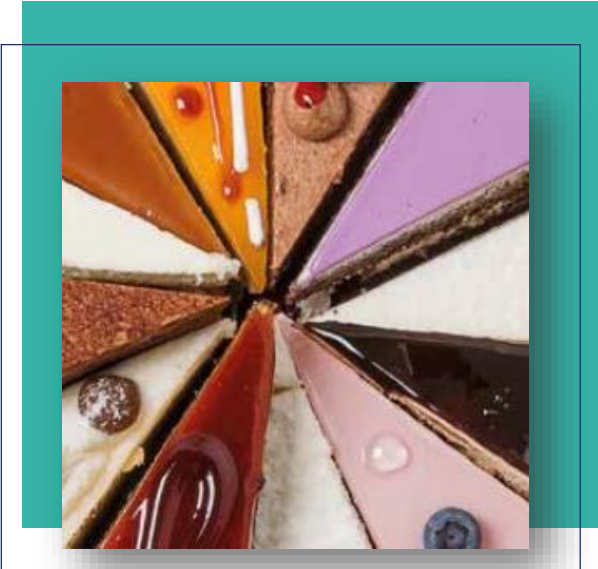
WHO WE ARE

Waterjet Corporation was founded in Monza Italy in 1991 and established itself as a manufacturer of innovative numerically controlled machinery dedicated to high pressure waterjet cutting of stone materials, metals, glass, plastics,...



CHEF LINE

We present the new compact waterjet cutting systems for fresh or frozen pastry, chocolate and other food products





**REGULAR SHAPE
PORTIONING**




ARTISTIC CAKE PORTIONING

A vertical cake is shown, sliced to reveal its internal structure. The cake is composed of several layers of different colors and textures. From top to bottom, the layers are: a thick layer of white cake, a layer of blue cake, a layer of white cake, a layer of yellow cake, and a final layer of white cake. The cake is set against a plain white background.

VERTICAL CAKE & BROWNIE SLICING



HORIZONTAL CAKE SLICING



CHOCOLATE DECORATIONS

The image shows four chocolate bars of different colors and toppings. The top-left bar is pink with almonds and dried cranberries. The top-middle bar is dark brown with dried orange slices, raspberries, and chocolate chips. The top-right bar is pink with almonds, dried cranberries, and chocolate chips. The bottom-right bar is dark brown with hazelnuts and chocolate chips. A teal text box is overlaid on the bottom left.

CHOCOLATE BAR/SLAB PORTIONING

THE RANGE

DELICIA



MAGNIFICA



OPTIMA





DELICIA

**REPLACEABLE SINGLE
TRAY SYSTEM**



Net Working Travel Area	600 x 400 x 100 mm 24"x 16"x h 6" in
Integrated Hybrid Servo Intensifier pump energy saving	Max 5 kW
Water consumption	0,3 ÷ 1 lt/min 0,075 ÷ 0,25 gal/min
Orifice size diameter	0,1 ÷ 0,2 mm 0,004" ÷ 0,008" in
Working pressure	Up to 3.800 Bar 60 Kpsi
Oil Tank	10 lit 2,5 gal
Stainless steel	Inox AISI 316-304
Software	Cad Cam with nesting and parameters
Dimensions	1750 x 950 x 1500mm 69"x 37"x h 60" in
Cutting speed	8 cm/sec 3"/sec

- Replaceable single tray system
- Synchronized interpolated catcher
- High Accuracy interpolated cantilever bridge cutting system
- Touch screen CNC operator panel
- Infinite cutting job solutions
- Patented energy saving hybrid integrated servo intensifier pump system 3.800 Bar
- Highest environment protection

MAIN FEATURES



MAGNIFICA

**MULTI TRAY AUTOMATIC
MOVABLE SYSTEM**



- Increased productivity
- Automatic movable MULTI TRAY system
- Synchronized interpolating water catcher system
- Interpolating bridge cutting system
- Numerical touch screen control
- Infinite cutting geometry solutions
- Lateral linear belt movement
- Integrated innovative energy-saving servo pump and compact design



MAIN FEATURES



**AUTOMATIC ROTATING
STAINLESS STEEL CONVEYOR SYSTEM**



- Automatic rotating conveyor system
- In-line integration with other machines
- Single or multiple cutting nozzles system
- Numerical touch screen control
- Ready for in-line food portioning
- Integrated innovative energy-saving compact servo intensifier pump



MAIN FEATURES



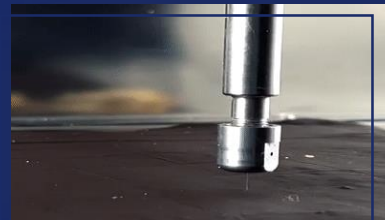
Waterjet



VARIETY OF
CUTTING



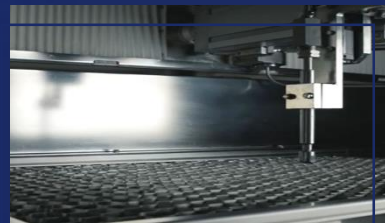
VARIETY OF
PRODUCTS



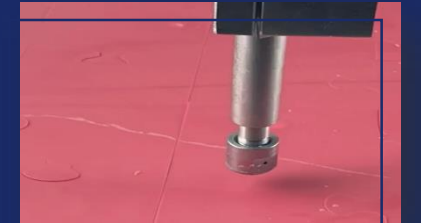
CUTTING
SPEED



DRY CUTTING



MAXIMUM
HYGIENE



DISCARD
REDUCTION



Waterjet



**INTEGRATED
HIGH PRESSURE
COMPONENTS**



Waterjet



15" CNC TOUCH SCREEN MONITOR



Waterjet

OPENABLE PLEXIGLASS DOOR





Waterjet



**WORKING
CUTTING AREA**



Waterjet



INTEGRATED WATER CLEANING GUN



Waterjet

**INTERPOLATING
WATER CATCHER
WITH VACUUM
SYSTEM**





Waterjet



**STAINLESS STEEL
TRAY WITH SPECIAL
NYLON SUPPORT
SYSTEM**



Waterjet

BUILT-IN SERVO- INTENSIFIER PUMP





Waterjet



ENERGY SAVING SERVO MOTOR



Waterjet



INTEGRATED WATER FILTER

THE CHEF LINE RANGE



Waterjet Corporation's vision has always been driven by the desire to explore the application potential of waterjet technology: this approach has led the company to take an in-depth look at different industries, each one with its own specific requirements.

The multidisciplinary application approach has led to the development of the company's hallmark ability to offer the customisation of its systems and continuous technological innovation.

The two drivers, combined with the technological expertise, acquired over thirty years in the business, has resulted in the company introduction into the world of horeca with Chef Jet, the new line of compact CNC waterjet cutting systems for use in the food industry.

The Chef Line range, equipped with all the technological expertise of Waterjet Corporation, is available in three models, each one geared to the specific needs of the different operators in this sector: Delicia, Magnifica and Optima are all integrated with Servodrive, the innovative, energy-saving hybrid servo

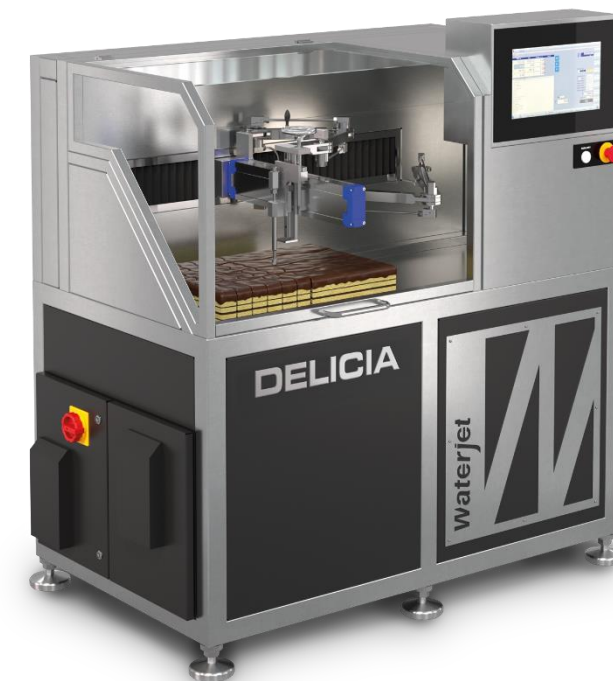
intensifier pump, built with the compact flying bridge system and work area measuring 600 x 400 mm. After conducting an in-depth market study, the company assessed the need for offering three different product levels:

DELICIA is the standard machine that can fit into an industrial or artisan setting.

MAGNIFICA, however, meets the needs for higher productivity: the automated movement of the multi-tray system makes it easier to load and unload the work area while the machine is operating.

Lastly, **OPTIMA** is the machine pre-configured to be customized and inserted in a line with other machines, meeting the needs of a sector dedicated to cutting and portioning food into sections.

A critical issue of this specific application is inherent in the training of the machine operator who, in most cases, does not have in-depth training. To compensate for this, Chef Jet is a line of highly reliable, user-friendly machines





STIC CAKE PORTIONING



terjet

ARTISTIC CAKE PORTIONING

THANK YOU !!

