

watercut®

Waterjet cutting machines for pastry



watercut® LZ

Continuous single jet machine: static jet, moving tray

Able to cut frozen or fresh products

Cutting area 60 x 40 cm

Water pressure 2700 bar, pump inside the machine

Maximum cake thickness: 75 mm

7" touch screen

Dimensions (w/d/h): 105 x 167 x 120 cm



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www.watercutpastry.com



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WE ARE IN **40** COUNTRIES
IN THE 5 CONTINENTS

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How does the machine work?

Drinking water at high pressure goes through a very narrow nozzle. The resulting water jet has a speed of more than 2 times the speed of sound, it can cut frozen pastries at -20 °C. The machine creates portions of any size or shape. Easy and clean.

Hygiene is very important, the product is only in contact with water and the tray that can be cleaned in the dishwasher.

What does a Watercut bring to your pastry business?

After selling machines in more than 40 countries, our customers tell us they find these advantages:

- Diverse shaping for the pastry portions thanks to the water jet cutting technology makes the difference against competence
- Superb cutting quality, no matter who uses the machine
- Consistent cutting results
- Higher production rates with lower production costs and more added value products
- Very important economic impact in revenues due to customization

Design new shapes with our enhanced free software.

Select among many programmed shapes, such as squares, triangles, flags, portions, trees, hearts, create your own figures or scan images to customize your products.



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