

Waterjet cutting machines for pastry

watercut®

WE ARE IN
27 COUNTRIES
IN THE 5 CONTINENTS



Comparative between Watercut models

Model	Pressure (bar / psi)	Cutting area (mm / in)	Size (cm)	Max. thickness (cm / in)	Interior shapes	Power consumption kW (400 V, 50 Hz)	Power consumption kW (480 V, 60 Hz)
LX	2700 / 39.000	600 x 400 / 24" x 16"	185 x 120 x 145	7,5 / 3"	No	9	11
LX-Advance	800 – 3500 / 11.600 - 50.700	600 x 400 / 24" x 16"	185 x 120 x 145	10 / 4"	Yes	9	11
LC Top Clean	3500 / 50.700	600 x 400 / 24" x 16"	190 x 110 x 150	7,5 / 3"	Yes	13	15



Daniel Rebert

(Member of the Relais Desserts Association,
Wissembourg, France)

He works with our Watercut LX years ago.
"Creativity and rationality" are the words that
come to his mind immediately when he has to
define the use of his Watercut LX.

 metronics
TECHNOLOGIES



Waterjet cutting machines for pastry

watercut®



Go to YouTube's channel
"watercutslicing"
www.mttc.com

 metronics
TECHNOLOGIES



Waterjet cutting machines for pastry

watercut®



1 nozzle



1 nozzle

WaterCut ° LX

- 2012-2015 best-selling machine
- Most affordable machine
- Cutting area 600 x 400 mm / 24" x 16"
- Water pressure 2700 bar / 39.000 psi
- Robust and reliable
- Maximum cake thickness: 75 mm
- <80 dB

2012-2015
BEST -
SELLING
MACHINE

WaterCut ° LX Advance

- Add to the standard WaterCut LX any of the following options:
- Water pressure 800 - 3500 bar / 11.600 - 50.700 psi adjustable from the screen
 - Maximum cake thickness: 100 mm
 - Electrically adjustable nozzle height
 - On-off valve: cut interior shapes
 - LX-K: the chassis can be disassembled to install the machine in pastry laboratories with narrow accesses



WaterCut ° LC Top Clean

- Cutting area: 600 x 400 mm / 24" x 16"
- Variable pressure from the touch screen up to 3500 bar (50.700 psi)
- Optimum cleaning design: no need to use tools to disassemble the parts of the working area
- Electrically adjustable nozzle height
- Very silent machine: 78 dB (standard working conditions)
- On-off valve: cut interior shapes

What can these cutters bring to your pastry business?

After selling machines in more than 27 countries, our customers tell us that they have found these advantages:

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

How does the machine work?

Drinking water at a pressure of 2.700 bar / 39.000 psi passes through a very narrow nozzle. The resulting water jet has a speed of more than 2 times the speed of sound, so it can cut frozen pastry at -4 °F (-20 °C). The machine moves the product under the nozzle creating portions of any size or shape. Easy and clean.

Hygiene is very important for the process: the pastry is placed in a special tray out of the machine while it can be working with another tray. The product is only touched by water and the tray, which can be cleaned in the dishwasher.

Visit our YouTube channel "Watercutslicing" or our Facebook profile "Watercutforpastry" in order to watch our machines working.

Design new shapes easily

Thanks to the free software that we supply, you are provided with many pre-programmed shapes such as squares, triangles, flags, portions, trees, hearts... The software can also scan figures created by yourself or images downloaded from internet and it creates a pattern with the minimum waste of product in a very easy way.

