

Lamina[®] Hydrocutting Systems

From design to expertly built individual machines to full systems

What is hydrocutting?

Cutting product using water to transport and accelerate it through an array of fixed blades

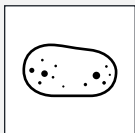
When to use hydrocutting?

- *High volume cutting.* Depending on the application, system capacity ranges from 6,000 to 50,000 pounds (2,721 to 22,680 kg) per hour
- *Product length is larger than diameter.* Hydrocutters cut product lengthwise
- *Quality.* Product velocity and sharp blades produce very clean cuts
- *Profile Cutting.* For constant cross-section lengthwise cuts

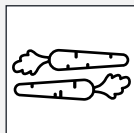
Vanmark has been a global leader in hydrocutting equipment for decades. We provide expert design, parts, and individual machines to full hydrocutting systems to meet your needs. Whether you are cutting french fries, baby carrots, cucumbers or other produce, our Lamina Hydrocutting System is designed to your exact operation and built for durability, ease-of-use, minimal maintenance and simple sanitation.

- Complete 3D modeling coupled with advanced Computational Fluid Dynamics (CFD) software ensure your distinct system is designed right – from the small details to the system as a whole
- We focus on what our customers care about, like food safety, sanitation and yield, by continuously improving equipment designs and components
- Our skilled and hardworking fabricators manufacture high quality stainless steel equipment that stands up to the rigors of repeated, heavy use
- Our on-site lab allows you to test our parts, components, machines and systems – giving you peace of mind they work the way you need it to in your plant
- We provide unparalleled customer support with a personal touch and enduring commitment

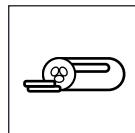
Common Food Applications



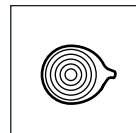
Potatoes



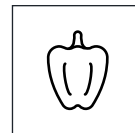
Carrots



Cucumbers

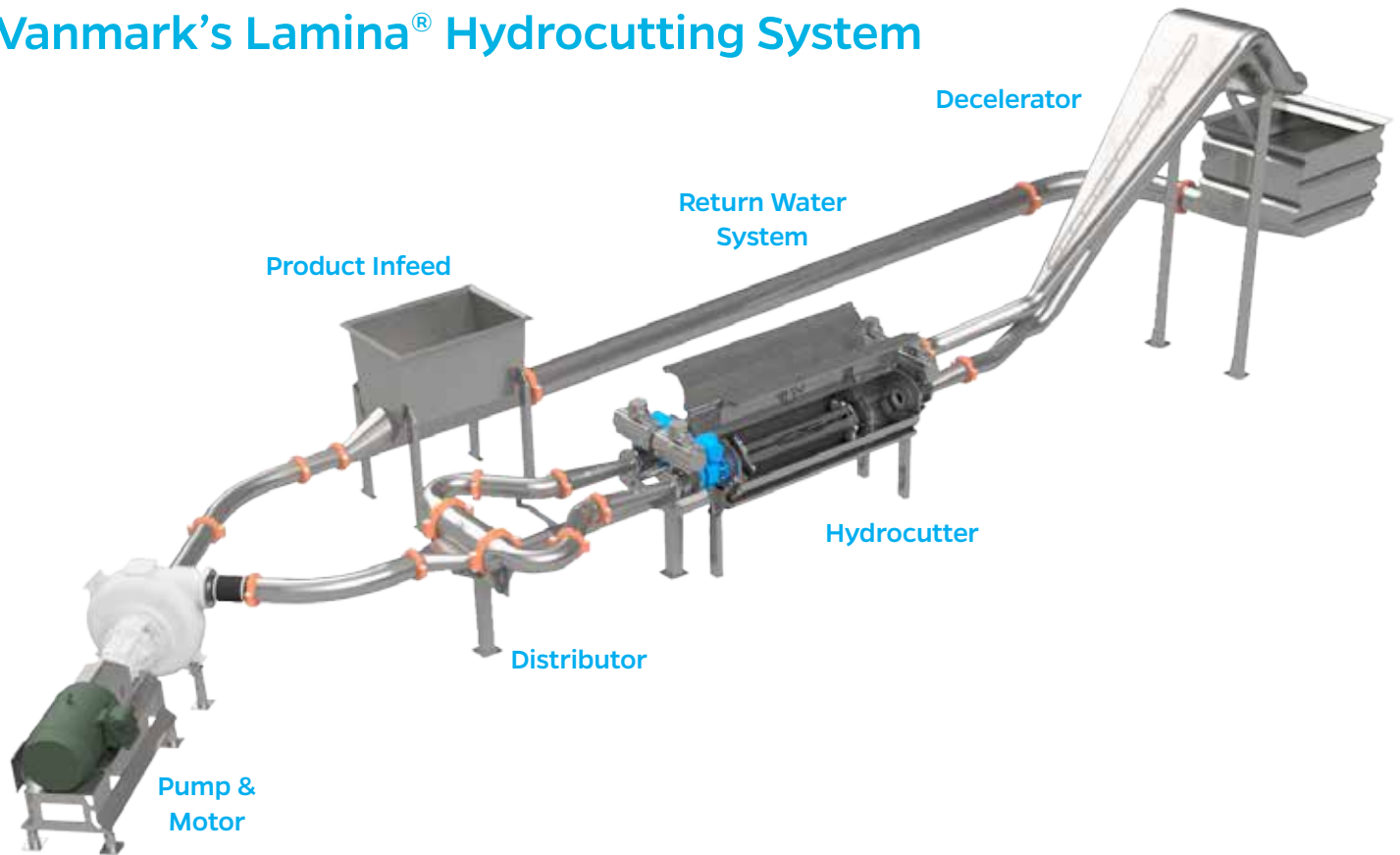


Onions



Peppers

Vanmark's Lamina® Hydrocutting System



Pump and Motor

Sizing is configured to each design for maximum efficiency and optimal results. We account for expected pressures, flow rates and product speed necessary for your individual operation and application.

Product Infeed

Introduce product into the system and smoothly carry it to the hydrocutter, reducing breakage and increasing yield. Design minimizes the opportunity for air interference.

Distributor

Divide product into two outlets, giving you flexibility to switch flows or run two hydrocutters at the same time. Unique design with no moving parts eliminates water leakage, reduces maintenance and leads to a long life and dependable performance.

Hydrocutter

Precise alignment centers product into the blade array for cutting, increasing yield. Flexible tubes fit a wide range of products, including oversized and odd-shaped.

Decelerator

Slow exiting product from the cutter to the dewatering system to avoid product damage.

Dewatering Conveyor/ Shaker (not shown)

Remove product from the water mix to prepare it for the next step in your process by running through a dewatering conveyor or shaker.

Return Water System

Remaining water is continuously looped back to the pump, improving system sustainability.

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Contact Us

Vanmark is proud to provide top quality equipment, exceptional service and peace of mind worldwide for the potato and produce processing industries. Contact us for more information and to custom-fit the Vanmark's Lamina® Hydrocutting System for your specific application.



To feed our growing world - Together

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