cutting and more

DÖINGHAUS

Dear Customers and Partners,

With this brochure we are pleased to present you our company and our preference for highly precise cuts through different kinds of food. No matter what you would like to cut up - cakes, pies, sandwiches, cheese, pizza or even pet food:

We will always develop the perfect solution for you!

As experts for ultrasonic cutting solutions, we are your personal guarantor for ultraprecise cuts. Being your partner, we will develop tailored machine and plant solutions for your, which will perfectly comply with your individual requirements and personal wishes. Our technology will guarantee the optimum procedure of automated cutting processes and the compliance with the safety criteria. Our customers include almost all well-known food manufacturers all over Europe. Moreover, we are also internationally active and have established permanent commercial partnerships in Austria, Poland, England, Israel, South Korea, Sweden, Finland, Estonia, Romania, Russia, Australia, Croatia, Italy, India, and China.

If you are also interested in our products and solutions, we would be pleased to meet you. Please do not hesitate to contact us totally non-committal and get in touch with us.

Dieter Döinghaus	Erik Döinghaus	Holger Witkowski
Managing Director	Authorised representative	Managing Director

1930 – Foundation

Laying of the foundation stone by Josef Döinghaus as a forge

1962 – Takeover

Takeover by the son Karl Döinghaus (artist blacksmith, steelwork and orthopaedic tractor seats)

1980 – Cutting machine

Beginning of the development of cutting machines for pastries in cooperation with an associated industrial bakery

1986 – 1. Trade fair

1. Exhibition at a bakery trade fair at Hamburg

The present time
is never right,
but it is always the best time
to change things.

Ultrasonic Cutting machine

Development and exhibition of the first ultrasonic cutting machine

Refoundation

Refoundation as **Döinghaus cutting and more GmbH** in Salzkotten (Managing partners Dieter Döinghaus and Holger Witkowski)

Growth

Continuous growth, therefore, extension and new construction of the production hall

2000 2009 2020

cutting and more
DÖINGHAUS

WITH KNOW-HOW AND EXPERIENCE

Our employees who have enabled the positive company development with their knowledge and their personal commitment are the most important basis of the constant success since more than 20 years. Every day, they comply with the high quality standards and accompany our customers through each project on a partnership basis.

To always keep the knowledge base at the actual level, we are investing in a good and continuous education and training of our team. We would be glad to share our accumulated knowledge to the next generation and train the following professions:

// Industrial mechanics (m/f): Specialisation Fine tool engineering
// Electronics technician (m/f): Specialisation Automation technology
// Technical product designer (m/f): Specialisation Machinery and plant engineering

WE HAVE INNOVATIVE CAPABILITIES

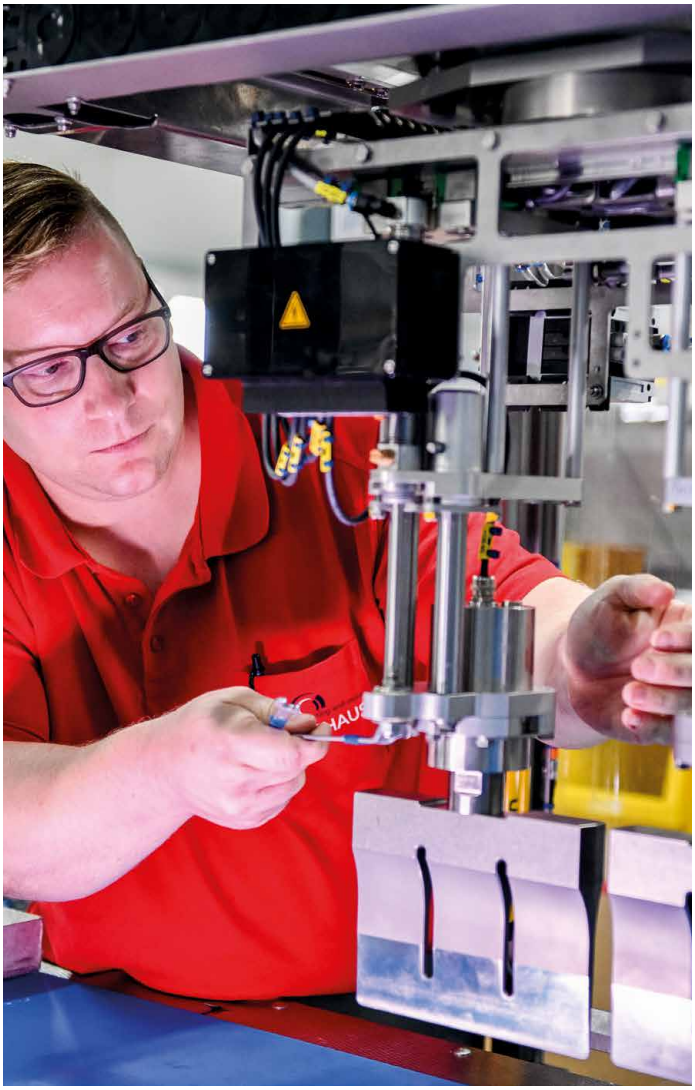
Our developments are often one step ahead of the market and are always awarded with prices and innovation awards. One good example here is our USS 1000 Helios, a modular machine concept which allows for the first time precise cutting of hard and soft cheese in one system.

This innovative cutting solution of the company Döinghaus cutting and more GmbH & Co. KG has been awarded with the International FoodTec Award in silver. The Helios central component of the machine is the patented circular blade, rolling through soft and hard cheese, always ensuring a high-quality cut and without discharge.

Our customers do not only buy a machine, they also enter into a valuable partnership.

TECHNOLOGICAL PARTNERSHIPS ARE IMPORTANT

To solve challenging problems, we do not only rely on our internal technical knowledge, but also on our good contacts to science and research. In this way, we extend our range and share our knowledge in order to mutually develop new ideas and to implement them with the appropriate technology. Among our long-term technology partners rank the Technical University of Berlin, the Institute for Food Technology of North Rhine-Westphalia and the Food Processing Initiative.



ULTRASONIC CUTTING TECHNOLOGY – OUR CORE COMPETENCE

The ultrasonics are perfectly suitable to cut soft, creamy, sticky, multi-layer or frozen food products precisely, evenly and hygienically. The blade vibrates up to 20,000, 30,000 or 35,000 times per second and thus slides effortlessly through different products. The surface friction is reduced to a minimum by the vibrations – the cut without pressure does not cause any traces of forming at the cutting edges.

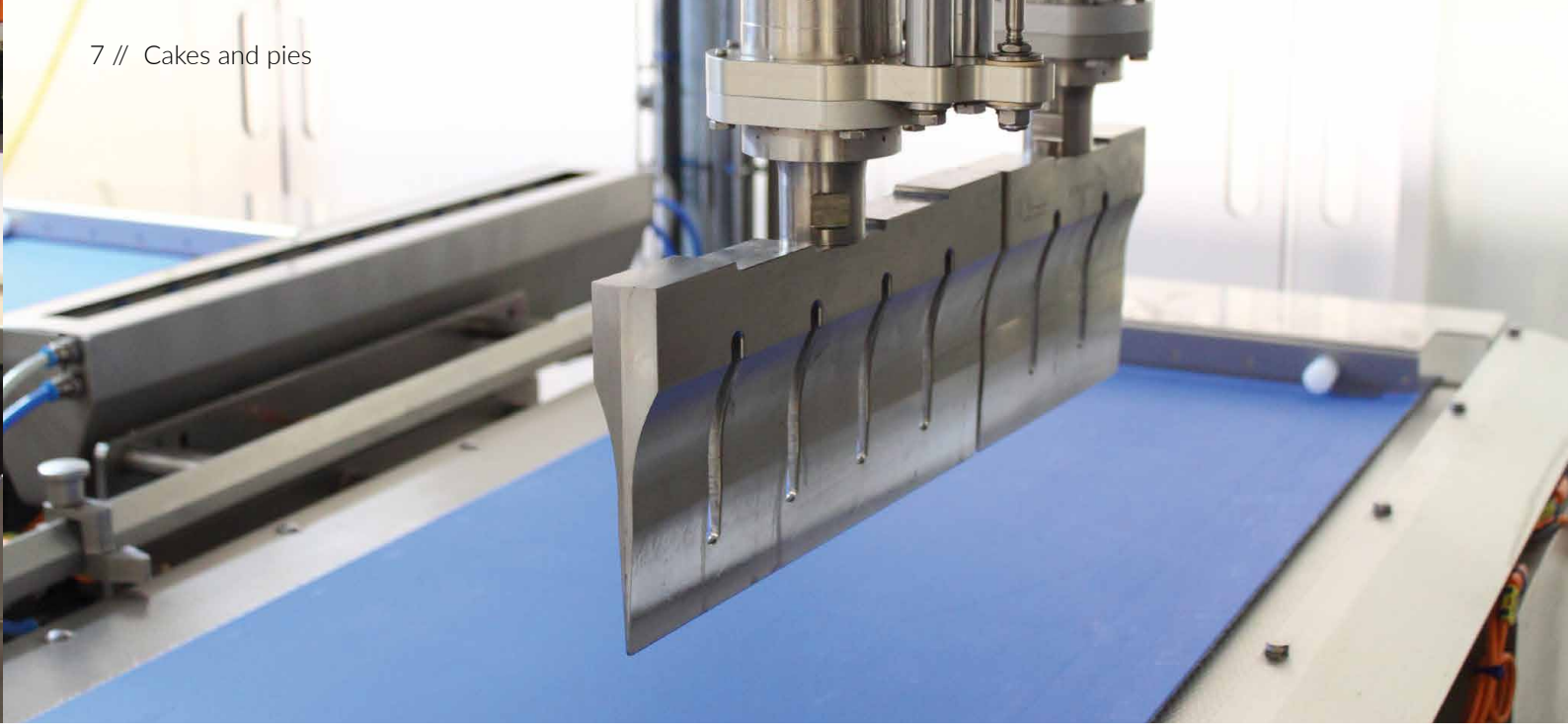
The high degree of our production depth up to the proper manufacturing of the used ultrasonic components is a special advantage of our cutting solutions. Our customers appreciate this consistent high quality ***Made in Germany***.

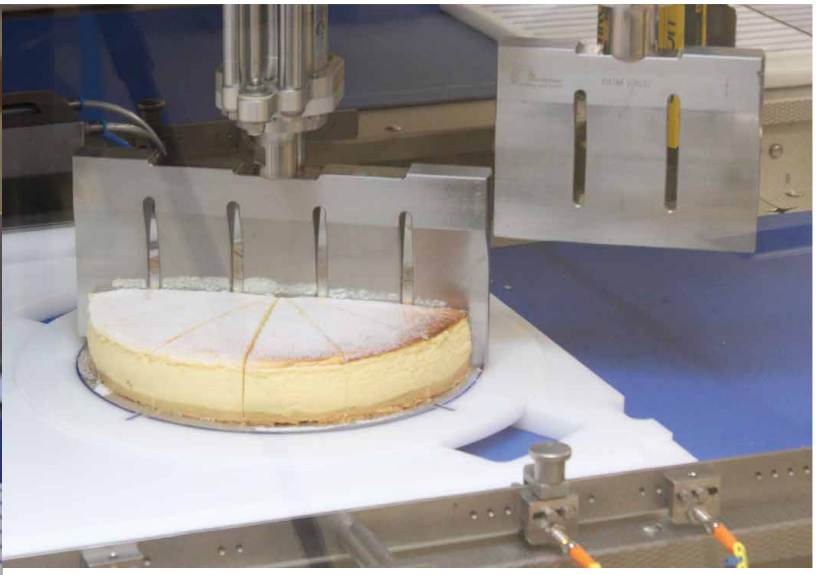
THE RIGHT SOLUTION FOR ANY REQUIREMENT

Ultrasonic cutting machines of the company Döinghaus cutting and more GmbH & Co. KG are always individually adapted to the requirements of our customers. We offer small solutions for the confectioner, which work perfectly and do not place excessive burdens on the budget. We manufacture high-performance automated cutting machines which have been designed for the food industry and ensure maximum precision at a high number of pieces. In any case, we check the product behaviour of the corresponding product with its special recipe during the cutting process and ideally adjust the machine parameters.

No matter if you commission us in the trade or industrial field: We will always conform with your wishes and impress you with rapid, flexible and compact solutions which will prove their worth in practice.

Our outstanding service - uncomplicated, competent, and always friendly - which also continuously supports after the commissioning of the machine is a special advantage which our customers appreciate.





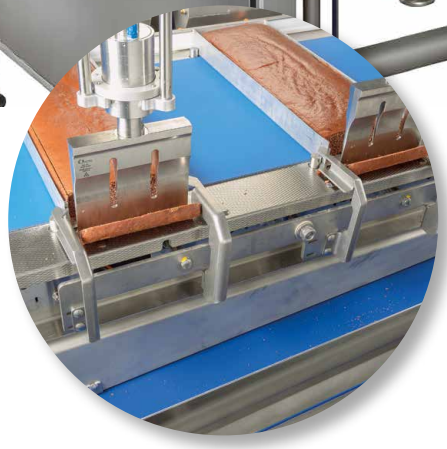
EACH PIECE IS A MASTERPIECE

Our ultrasonic cutting solutions in the field of cakes and pies convince by compact dimensions and a technology sophisticated to the detail. Variable piece sizes and shapes, segments and cutting speeds make versatilely usable all-round talents of our machines. Inserting the products and the operation of the machine quite simple and comfortable. Safety systems will prevent reaching into the machine while cutting.

The whole machine assembly offers a maximum of hygiene: It is possible to easily clean parts and surfaces within a few minutes. In the industrial sector, the machines can be automated to a very high degree by corresponding conveyor belts and feeding devices.

Inputting the cutting pattern (recipe) via the touch panel saves additional programming. It is possible to easily upload the saved recipes at any time by simply selecting the name of the recipe. The baking trays and product types, which do not belong to the selected programs, will be identified, and reported by the machine.

Our precise cuts will set your singular creations perfectly into scene.



Each plant section and each component is carefully conceived – for maximum functionality and perfect ergonomics.

Supported by:

Bundesministerium
für Wirtschaft
und Energie

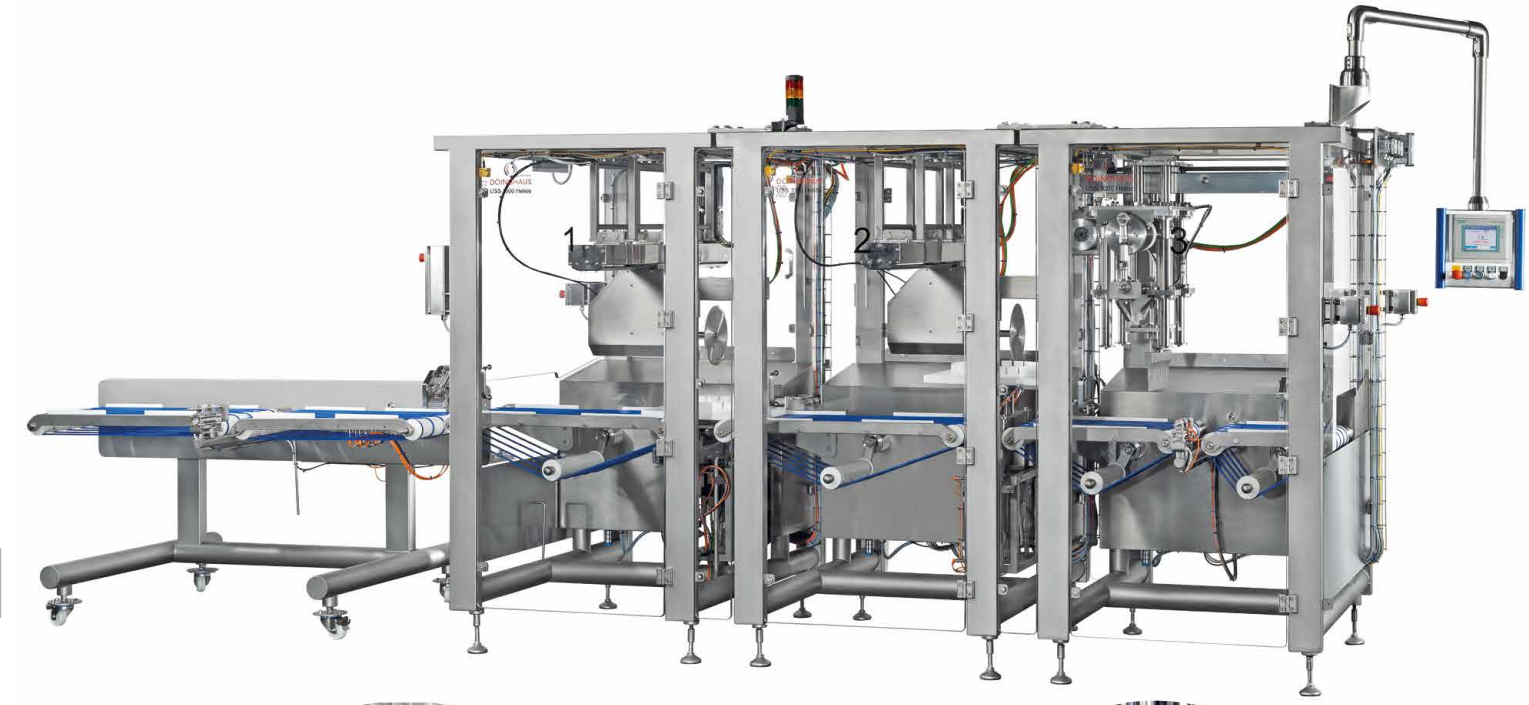
aufgrund eines Beschlusses
des Deutschen Bundestages

- // Simple, intuitive operation
- // Industry 4.0 with remote maintenance
- // Stability by a stainless-steel frame
- // Visible production
- // Sustainability by low energy servo drives
- // Clean Go! design with hygienic structure
- // Conveyor belts can be removed without disassembly
- // Accessible from all sides
- // Head-high safety doors
- // Open space under the conveyor belts for simple and rapid cleaning
- // Programmable blade cleaning with Fresh water cleaning system
- // Additional UVc disinfection with particularly hygienic requirements
- // Proactive blade protection

YOU MAY CUT WHATEVER YOU WANT!

With a complete portfolio of solutions for the pizza and sandwich production as well as for pet food, we will complete our offer for you. All machines convince – in the same way as our whole range of products – with great operating comfort, intuitive control of the cutting procedures and a maximum of hygiene.

The piece lengths and widths as well as the cutting speeds can be freely adjusted as required. Variable conveyor belts and feeding devices ensure an optimum reproduction accuracy at high throughput speeds.



BUTTER-SOFT CHEESE CUTS

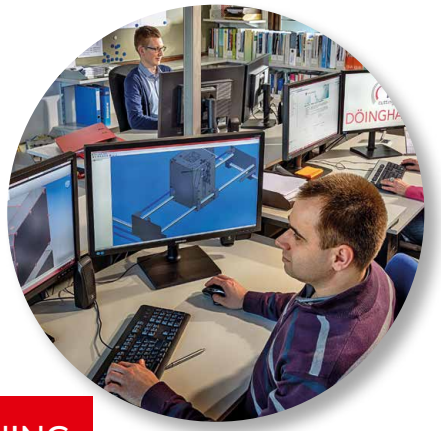
On page 4, we have already presented our USS 1000 Helios to you, for which we obtained an innovation award as the first machine in the world being used in the combined hard and soft cheese sector. We are also planning and configuring tailored solutions for cheese cutting fulfilling all requirements as for all food industries for which we work.

No matter if you need a cutting machine for craft-oriented cheese dairy for medium quantities or for the industrial production with corresponding automation:

We will always develop the best solution for you.

We will develop the machine which you desire for any cut material and quantity.

ADVICE AND OFFER



PLANNING

FROM ONE PROVIDER - IN BEST QUALITY

MANUFACTURING

COMMISSIONING AND TRAINING

DOCUMENTATION

QUALITY CONTROL

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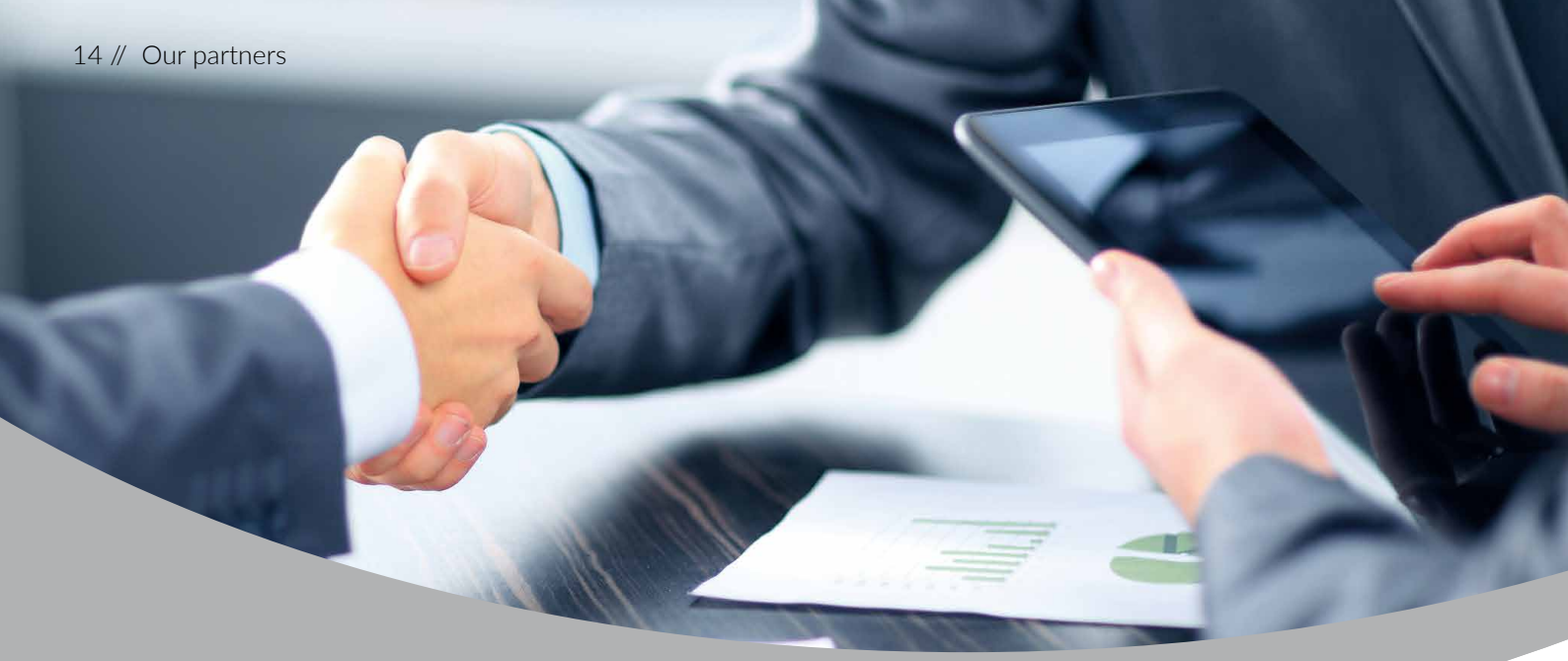
FREE OF CHARGE TEST RUN

As a very particular service, we will come by you with one of our ultrasonic cutting machines directly at your premises and we will show you live, how to perform ultralight cutting at highest precision.

You will become familiar with all options and advantages and in this way, you will obtain an optimum basis for your decision.



THANK YOU VERY MUCH!

On this occasion, we would like to thank our partners for the perfect services and outstanding products, which support our company. We are looking forward to our continued cooperation and a mutually successful future!

Metall Bearbeitung Beine GmbH

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E-Mail: info@metallbearbeitung-beine.de

www.metallbearbeitung-beine.de

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straschu

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- Energieverteilung und - management
- Konfektionierung
- Antriebstechnik
- Sensorik

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Ein starker Partner.

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Pamog – dicht ist Pflicht.

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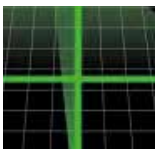
PAMOG GMBH · Wankelstraße 2 · 33449 Langenberg · Tel. +49 (0)5248 82420-0 · info@pamog.de · **www.pamog.de**

Fadenkreuzlaser

Der Fadenkreuzlaser projiziert rote oder grüne Kreuze und Winkel mit variablen Dimensionen zum Ausrichten, Zentrieren oder Anlegen auch auf ungünstigen Oberflächen.



IGL Positionierungslaser

Positionierungslaser mit Punkt, Linie oder Kreuzoptik zur direkten Installation in Maschinen und Anlagen. Kleine Bauformen, fokussierbare Optiken, variabler Spannungseingang 5-30V DC und augensichere Laserklassen.

IGL

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INDIVIDUELLE FERTIGUNG nach Muster, Skizze und Zeichnung

DREHEN

Auf unseren Drehmaschinen fertigen wir aus allen zerspanbaren Werkstoffen Drehteile mit:

- Durchmesser bis 300 mm
- Länge bis 1100 mm

FRÄSEN

Gefräst werden in unseren Bearbeitungszentren Halbzeuge mit den Abmessungen:

- X-Achse bis 1100 mm
- Y-Achse bis 500 mm
- Z-Achse bis 600 mm

MESSEN

Zur Sicherstellung der geforderten Präzision werden alle Messungen unter kontrollierten Bedingungen ausgeführt. Gemessen wird mit optischen wie auch mechanischen Messmaschinen. Wir bieten Messprotokolle an mit:

- Einzelpositionen • Oberflächengüte

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