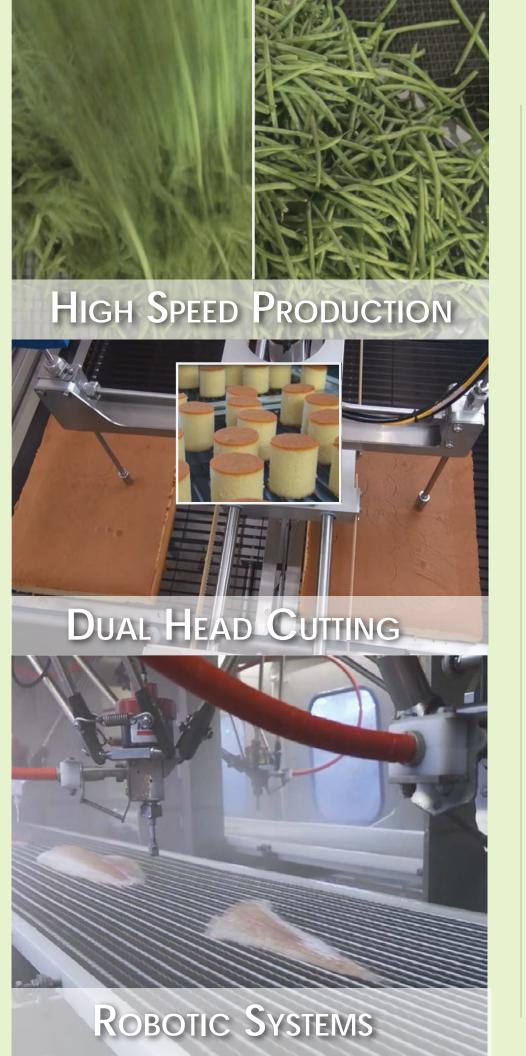




# WATERJET CUTS

- Broccoli
- Romaine
- Cake
- Green Beans
- Frozen Pie
- Granola Bars
- Sushi Rolls
- Fish
- Fruit Bars
- Lettuce
- Brussel Sprouts
- Pastries
- Carrots
- Onion Rings
- Candy Bars
- Frozen CookieDough
- Bread
- & much more



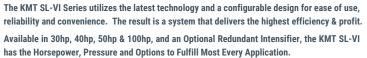
# WATERJET BENEFITS

- Minimizes Cross Contamination
- Environmentally Friendly
- No Heat or Chemicals
- USDA Approved Process
- Multiple Cutting Heads
- No Blade Sharpening
- Cut Intricate Designs
- Reduced Product Waste
- Fast, Efficient Robotic Cutting
- Crosscut Capability
- High Production Capacity
- No Metal Detection Required
- Better Quality Product
- Perfect Portion Control
- Hygienic, Bacteria Free Process

# STREAMLINE® SL-VI 60,000PSI PUMPS







#### INCREASED ORIFICE SIZES = INCREASED PRODUCTIVITY







More SL-VI Information



Fully Loaded

# NEO™ 60,000PSI PUMPS





Removeable Magnetic Doors For Faster Maintenance

# **WORLD CLASS ENGINEERING**

Time tested & proven performance of the NEO 50 components are the foundation for it's Lowest Cost of Ownership. New HMI cutting edge technology permits real time monitoring & puts the command and control with the operator.

Available in 50hp & 30hp

#### STANDARD FEATURES

- ✓ Proportional Control Provides Ultimate Pressure Control
- ✓ Booster Pump For Positive Water Pressure to Topworks
- ✓ Soft Start Motor Eliminates Voltage Spikes



More NEO Information



# TRILINE™ DIRECT DRIVE 55,000PSI PUMPS



### **EFFICIENT & ECONOMICAL**

The TRILINE™ high pressure pump with Direct Drive technology, is best used as a continuous duty water pressure generator.

The TRILINE<sup>™</sup> has a small footprint and it's high efficiency at continuous operation is ideal for small job shops performing conventional shapecutting.

Available in 30hp

#### STANDARD FEATURES

- ✓ Patented valve automatically controls Pressure & Flow Rate
- ✓ Electrical control panel with relay-based control system
- ✓ Economical softstarter reduces demand of motor startup current
- Emits 82dBA Sound Level: Lower than both OSHA (90dB) & NIOSH (85dBA) Daily Permissible Noise Level Exposure

More TRILINE Information



# AQUALINE® CUTTING NOZZLES 60,000psi & 90,000psi



# PROVEN PERFORMANCE AT EXTREME PRESSURES

Pure water cutting applications are among the most demanding of subcontracting jobs in the industry.

Demands put on waterjet components and some industry production units usually run 3 x 8-hour shifts throughout the complete week highlighting a need for extremely high reliability and speed.

Our AQUALINE® pure water pneumatic valve has gained an industry-wide reputation for being among the quickest and the most reliable pure water cutting heads under extreme working conditions.

KMT AQUALINE® heads have the fastest reaction times while maintaining long component lifetimes with high quality.

# FOODGRADE™ DIAMOND ORIFICE



FOODgrade™ Diamond Cutting Nozzle Outperforms Used and New Knives.\*

Pure water cutting for food requires a tighter, smaller diameter stream to minimize cellular damage to produce and creates a cleaner cut for baked goods.

The KMT FOODgrade™ diamond orifice achieves the tightest stream when compared to other orifice jewels.

Orifice Diameter Sizes: .005 to .011
\*See Freshness Test below

Water Only Orifice Comparison



# ROMAINE LETTUCE FRESHNESS TEST

# Knife Vs. Waterjet Cutting August 2013\*

#### SUMMARY:

Romaine lettuce was cut with knives on a Translicer with waterjet FOODgrade™ diamond nozzles on a KMT Waterjet system.

At 12 days, the waterjet FOODgrade $^{\text{TM}}$  diamond nozzle cutting was clearly superior to knife blade cutting treatments.

\* Contact KMT for the UC Davis 2013 Study comparing waterjet cutting to blade cutting.

# BLADE WATERJET Each Extended Shelf Life Day Increases Profits

#### **Cake Cutting Machines**



According to Food Production Daily Magazine, "waterjet technology is one of the fastest growing major machine tool processes in the world due to its versatility and ease of operation."

Pure Water Cutting with KMT Waterjet products offers the greatest added value of uninterrupted production by cutting food in a sanitary environment while creating a bacteria free, hygienic cutting process method.

KMT Waterjet Systems is the best simplified solution for food manufacturers requiring maximum performance, higher yield, sanitary cutting methods, and exceptional value!





### THE KMT PREVENTIVE MAINTENANCE (PM)

Program provides a 65 Point Comprehensive Inspection for your KMT pumps, parts and components.



PARTS & SERVICE CONTACTS

800-826-9274 • 24 Hours a Day/7 Days a Week

Normal business hours are 7:00AM CDT to 5:00PM CDT

kmtgenuineparts@kmtwaterjet.com kmtgenuineservice@kmtwaterjet.com



Order Parts Online: kmtgenuineparts.com

KMT Genuine Parts & Service is Closer Than You Think



More Information on KMT Genuine Service PM Program



# KMT ORIGINAL EQUIPMENT MANUFACTURERS (OEM'S) DESIGN, ENGINEER, AND MANUFACTURE THE RIGHT WATERJET SYSTEM FOR YOUR CUTTING APPLICATION.

KMT Waterjet System Integrators are experienced in waterjet cutting to ensure that you and your employees are well trained, and have all the tools and support you need for a successful and profitable waterjet cutting business.



# KMT GLOBAL WATERJET OEM OPTIONS:

- Standard and Customized Tables
- Multiple Cutting Heads
- X-Y, X-Y-Z, 4, 5 & 6 Axis Cutting
- Robotic Integration



More Information on KMT Global OEM's





KMT Waterjet Systems Inc. 635 West 12th Street Baxter Springs, KS 66713 USA 620-856-2151 • 800-826-9274 sales@kmtwaterjet.com kmtwaterjet.com







NEW! Cut Calculator APP 2.2

Compare 90,000psi to 60,000psi cutting.

Increase Productivity @ 90,000psi!

