



DIMENSIONS : 1350X950X1450mm

POWER: 3KW

Aqua by Pomati Group is a cutting-edge solution for ultra-precise cutting, designed to meet the complex needs of food laboratories. With over 50 years of experience in chocolate technology, Pomati Group has developed a compact, easy-to-use, high-performance machine designed to ensure high standards of hygiene and quality.

APPLICATION VERSATILITY

Aqua is ideal for a wide range of applications, including:

- Fresh and frozen products
- Sweet and savory pastries
- Chocolate and cream decorations
- Catering solutions

This machine revolutionizes cutting in laboratories, offering precision and flexibility in a single tool, capable of creating complex shapes without traditional tools.

THE ADVANTAGES OF WATERJET CUTTING

Aqua brings to artisans and semi-industrial laboratories a technology used for decades in large industries. The main benefits include:

- Clean, precise cuts without crushing the product.
- The ability to create custom shapes with greater productivity compared to manual cutting or tools.
- Maximum versatility without the need to change tools or molds.

TECHNICAL FEATURES

Aqua combines advanced technology with practicality:

- **Cutting Area:** A work surface of 60 cm x 40 cm with a removable grid and an underlying collection system to ensure a clean environment.
- **Advanced Extraction System:** Eliminates vapors and residues.
- **Integrated High-Pressure Pump:** Silent and efficient.
- **Low Noise Level.**
- **Compact Dimensions:** 1350X950X1450mm designed to easily fit into any laboratory.
- **Compliance with Standards:** Made in Italy.

EASE OF USE AND MAINTENANCE

- **Intuitive Control Panel:** Touch screen with a user-friendly interface for managing settings.
- **Predefined Programs:** Configurable to reduce waste and optimize processing.
- **Advanced Connections:** File transfer via USB and Ethernet network.
- **Cutting Files:** CAD Libraries, G-Code.
- **Quick Maintenance.**

INNOVATION FOR CRAFT

Aqua is not just a machine; it is a true revolution for pastry chefs and chocolatiers. This machine is the ideal partner to boost productivity and expand creative possibilities.

WHY CHOOSE AQUA

With Aqua, professionals can rely on:

- Perfect and rapid decorations.
- Reduced waste and savings on raw materials.
- Adaptability to any need thanks to the flexibility of waterjet technology.

An intelligent investment for those looking to elevate their laboratory to unprecedented levels of excellence.

AQUA

Pomati

open

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