



**CUTTING-EDGE
SOLUTIONS**

**DELICIOUS
PERFORMANCE**

**DELECTABLE
PRESENTATION**



MATISSE **EQUIPMENT**
MECHANIZATION AND ROBOTIC



A DELICIOUS PERFORMANCE.

A DELECTABLE PRESENTATION.

Mastering automation since 1995,
MatissEquipment, a division of Matiss,



IMAGINES, DESIGNS, MANUFACTURES and INTEGRATES,
ultrasonic cutting technology and robotic solutions
for the food industry.



OUR MISSION?

Make you more competitive
in making your products.

24/7 ASSISTANCE

Our professionals are at your disposal 24/7 to
optimize your productivity and minimize downtime.
Our experts bring their expertise to solve a
problem, even remotely. A MatissEquipment
expert will visit your installations quickly
if required.



SOLUTIONS AND SERVICES

Need a partner offering a global expertise to deliver a turnkey project?

With over 100 professionals that are experts in automation, MatissEquipment takes care of everything.

Custom design, project management, robotics, as well as electrical and mechanical engineering.

ULTRASONIC
+
ROBOTICS
+
CUSTOMIZED
EXPERTISE
+
TURNKEY
SERVICES

ULTRASONIC CUTTING BY *MATISSONIC*[®]

Is conventional cutting causing you problems such as products sticking, and speed of execution and cutting precision not up to par? Our unique automated ultrasonic technology, Matissonic, is your optimized solution.

Ultra precise and optimized cutting quality. Food products that are always appealing!



THE ROBOTIZATION OF YOUR PRODUCTION



MatissEquipment designs cutting-edge robotic solutions for your production lines: packaging, portioning, slicing, bagging, palletization, and much more!



As an authorized FANUC integrator, we bring our expertise to your operations for a seamless transition.

Regulate your processes to ensure continuous and consistent production all while minimizing downtime caused by absences and the labor shortage.

Get set to improved and optimized productivity!

WASH DOWN SANITARY DESIGN



MatissEquipment's wash down solution, your key to peace of mind!

Simple, practical, precise, sanitary!

INLINE SERIES

Speed, precision, versatility, endurance, robustness and ingenuity by MatissEquipment, integrated to your production lines.

THE INDEXING CUT-IN-A-BOX CUTTER

A fast solution for 16" x 12" cakes!



MATISSONIC

This machine is equipped with 2 powerful ultrasonic guillotines as well as two 8" blades and one 12" blade to cut multiple product recipes. Using a belt conveyor, products are indexed 1 by 1 in the machine that cuts 2 products simultaneously.

A COMPACT MODEL THAT SEAMLESSLY INTEGRATES TO YOUR PRODUCTION LINE:

- Guillotine equipped with 2 servomotor axes
- Position sensors and internal guiding devices provide excellent product control



FORM	CADENCE/HOUR	PRODUCT SIZE ACCEPTED	NUMBER OF PORTIONS	MACHINE DIMENSIONS	POWER	COMPRESSED AIR	LEARN MORE
Box 	Up to 300 boxes	Maximum box: 16" x 12" (405 mm x 305 mm)	Programmable	Length: 93" (2363 mm) Width: 52" (1321 mm) Height: 76" (1930 mm)	208 volts 3 phases 60 amps	100 PSI	

THE CONTINUOUS CUT-IN-A-BOX CUTTER

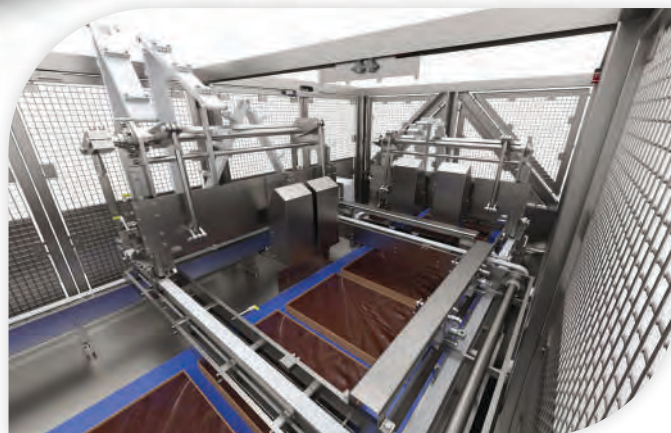
Versatility, robustness and power combined for continuous cutting!






This compact and fast equipment is equipped with 2 powerful ultrasonic guillotines designed to cut cakes inside 16" x 12" boxes continuously, directly on the conveyor, in a box or to cut loaf cakes.

EXCELLENT CONTROL OF YOUR PRODUCTS:

- First guillotine equipped with 2 servomotor axes
- Second guillotine (slitter) equipped with 3 servomotor axes
- Position sensors and internal guiding devices provide excellent product control



FORMS	CADENCE/HOUR	PRODUCT SIZE ACCEPTED	NUMBER OF PORTIONS	MACHINE DIMENSIONS	POWER	COMPRESSED AIR	LEARN MORE
Loaf 	Up to 1500 cakes	Max. band width: (610 mm)	Programmable	Length: 253" (6426 mm) Width: 82" (2083 mm) Height: 85" (2159 mm)	480 volts 3 phases 60 amps	100 PSI	
Box 							

INLINE SERIES

THE CONTINUOUS DOUBLE LINE CUT-IN-A-BOX CUTTER

Cut in a box at very high-speed!





This is a robust and fast equipment that allows you to cut cakes inside 16" x 12" boxes continuously, directly on the conveyor for high-speed cutting. This machine is equipped with 2 powerful guillotines, each with four 8" blades and two 12" blades to cut multiple product sizes.

EXCELLENT CONTROL OF YOUR PRODUCTS:

- 2 parallel conveyors move the products using belts equipped with guides on 6 sides
- First guillotine equipped with 2 servomotor axes
- Second guillotine (slitter) equipped with 3 servomotor axes



FORM	CADENCE/ HOUR	PRODUCT SIZE ACCEPTED	NUMBER OF PORTIONS	MACHINE DIMENSIONS	POWER	COMPRESSED AIR	LEARN MORE
Box 	Up to 1200 boxes	Maximum box: 16" x 12" (405 mm x 305 mm)	Programmable	Length: 227" (5766 mm) Width: 74" (1880 mm) Height: 81" (2058 mm)	230 volts 3 phases 200 amps	100 PSI	

THE INDEXING ROBOTIC CUTTER

A flexible and durable solution!

MATISSONIC

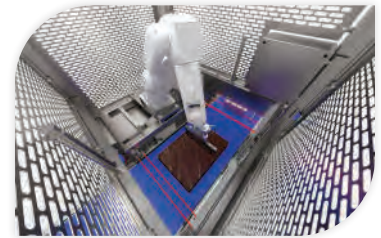
The IP-69K robot offers a flexible solution for perfectly sliced products, with high-speed of movement. This equipment has a bin and an automatic washing cycle for a consistently clean blade, with even the most delicate products.

GET PERFECT SLICES WITH ANY PRODUCT OR FORMAT:

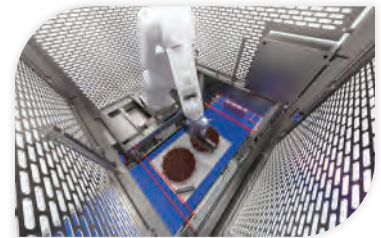
- Product detection and tightening system allowing for cutting with high precision in static position
- Equipped with position sensors and built-in guides for superior control of products
- Flexibility enabling system to accept various products



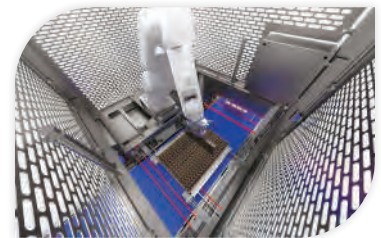
ON A BELT








ON A BOARD



IN A BOX



FORMS	CADENCE/HOUR	PRODUCT SIZE ACCEPTED	NUMBER OF PORTIONS	MACHINE DIMENSIONS	POWER	COMPRESSED AIR	LEARN MORE
Loaf 	Up to 720 products	Max. sheet: 24" x 16" (610 mm x 405 mm) Max. height: 3 1/4" (82 mm)	Programmable	Length: 126" (3200 mm) Width: 56" (1422 mm) Height: 84" (2133 mm)	240 volts 1 phase 40 amps	100 PSI	
Sheet 	Up to 90 products	Max. sheet: 24" x 16" (610 mm x 405 mm) Max. height: 3 1/4" (82 mm)					
Box 	Up to 180 boxes	Max. sheet: 16" x 12" (405 mm x 305 mm) Max. height: 3 1/4" (82 mm)					
Round 	Up to 120 products	Min. diameter: 6" (152 mm) Max. diameter: 12" (305 mm) Height: 3 1/4" (82 mm)					

INLINE SERIES

THE CONTINUOUS BAR CUTTER

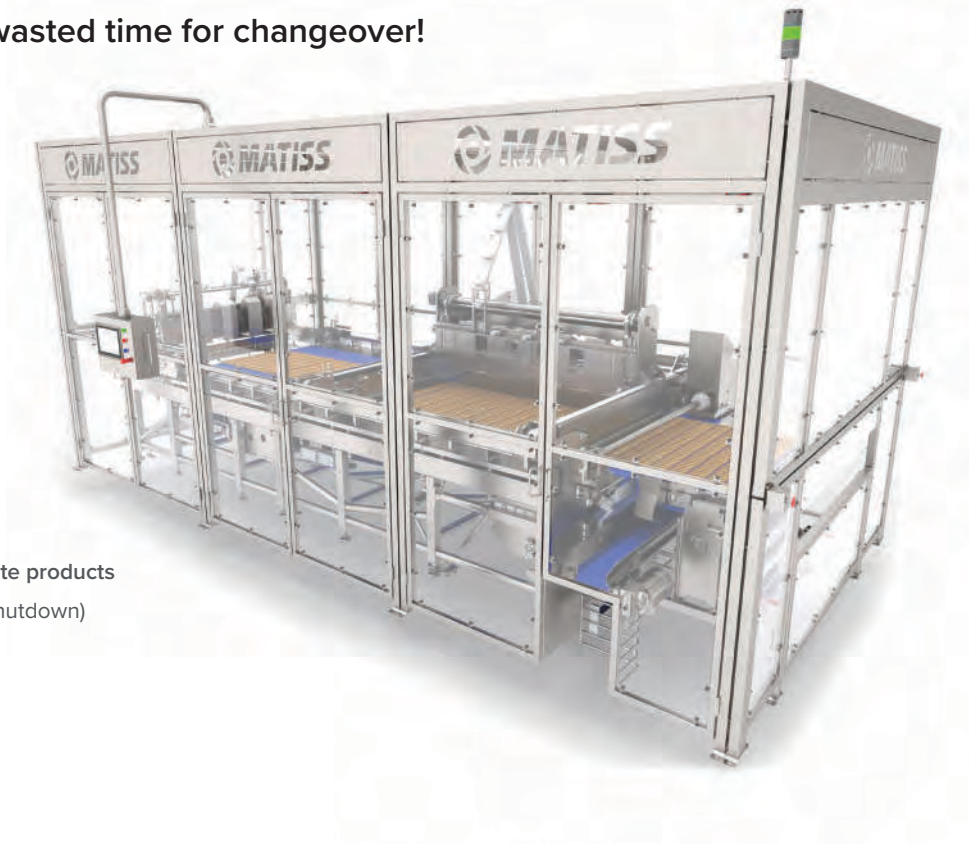
Change the format on the fly, no more wasted time for changeover!





This ideal equipment for your bars offers a guillotine and a cutting-edge ultrasonic slitter, rather than the traditional mechanical disk slitter and divider conveyor. The market's most flexible in terms of format and spacing between products, and it adapts to your product's structure, whether it's sticky or very brittle.

CONTINUOUS BAND CUT OF 46" WIDTH:

- 2-axe guillotine, up to 46" in width
- 3-axe slitter, up to 84" in length
- High-precision cutting table to cut even the most challenging products
- Trim management
- Sharp nose conveyor for the transfer of smaller, more delicate products
- Interlock system with other equipment on production line (shutdown)



FORM	CADENCE/HOUR	PRODUCT SIZE ACCEPTED	NUMBER OF PORTIONS	MACHINE DIMENSIONS	POWER	COMPRESSED AIR	LEARN MORE
Continuous band 	Up to 36 000 bars	Guillotine width: 46" (1168 mm) Slitter width: 46" (1168 mm) Max. height: 1" (25 mm)	Programmable	Length: 230" (5842 mm) Width: 93" (2362 mm) Height: 78" (1981 mm)	230 volts 3 phases 200 amps	100 PSI	

THE CONTINUOUS GUILLOTINE CUTTER

Precise & robust at high cadence!





This machine is equipped with a powerful guillotine to ensure that the cutting is perfectly synchronized with the line speed. The detection system allows cutting products continuously or individually with precision.

INTEGRATES TO YOUR PRODUCTION LINE SEAMLESSLY:

- 2-axe servomotor guillotine that can cut on an anvil or directly on the conveyor nose
- Maximum cutting height of 3.5", adaptable if optimized speed is needed
- Model offered with 1, 2, 3, 4 or 5 blades in width



FORM	CADENCE/HOUR	PRODUCT SIZE ACCEPTED	NUMBER OF PORTIONS	MACHINE DIMENSIONS	POWER	COMPRESSED AIR	LEARN MORE
Loaf 	Up to 1500 products	Max. band width: 46" (1168 mm)	Programmable	Length: 160" (4064 mm) Width: 96" (2438 mm) Height: 87" (2210 mm)	208 volts 3 phases 100 amps	100 PSI	

INLINE SERIES

THE CONTINUOUS HIGH-SPEED GUILLOTINE CUTTER

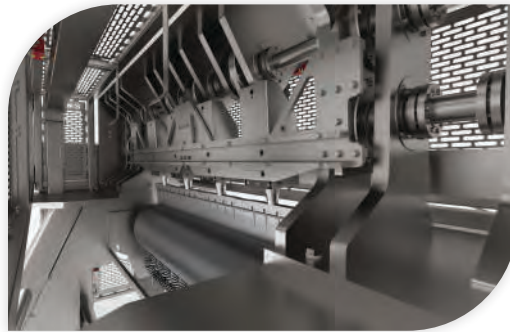
A speed reaching 200 cuts/minute!



MATISSONIC

Ideal for long production runs, this machine is equipped with a powerful guillotine to ensure that the cutting is perfectly synchronized with high-speed production lines. The guillotine is custom-adjusted to slice your specialized products.

INTEGRATES TO YOUR PRODUCTION LINE SEAMLESSLY:

- Equipped with a motorized roller as its cutting surface
- Offered with several blade formats
- Extremely robust equipment structure allowing for very high production speed



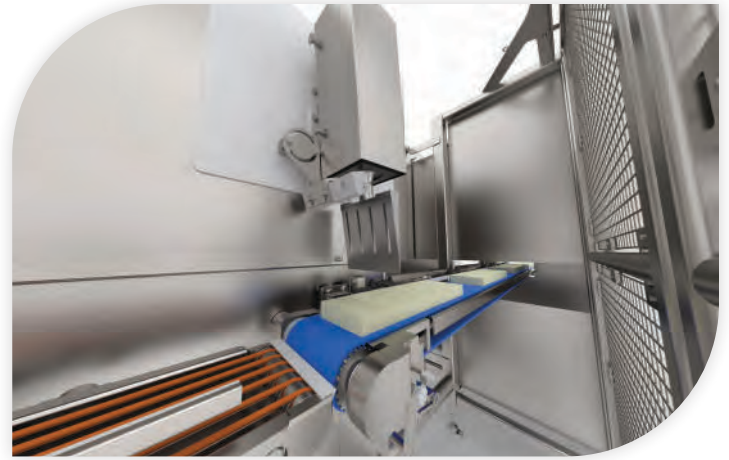
FORM	CADENCE/ MINUTE	PRODUCT SIZE ACCEPTED	NUMBER OF PORTIONS	MACHINE DIMENSIONS	POWER	COMPRESSED AIR	LEARN MORE
Continuous band 	Up to 200 products	Max. band width: 46" (1168 mm)	Programmable	Length: 52" (1320 mm) Width: 128" (3251 mm) Height: 82" (2083 mm)	480 volts 3 phases 100 amps	100 PSI	

CONTINUOUS EXACT WEIGHT CHEESE CUTTER

Up to 120 portions/minute: average precision of less than 1% of target weight!





This equipment slices 10 kg blocks in sizes ranging from 150 gr to 1 kg at fixed weight. This technology allows for the exact measurement of product density at the first cut, thus avoiding losses, a particularly important characteristic for smaller lots. The infeed systems leading to the cutting machine and the feed conveyors leading out to the packaging station are custom-built for your plant, to meet your specifications.



UNPARALLELED PRECISION, OPTIMIZED MATERIAL SAVINGS:

- High-precision scale
- 2-axe servomotor guillotine
- Powerful 2-camera 3D vision system
- High-performance PLC programming system - secondary weight/minimized product loss
- Adaptable to both small and larger production lots

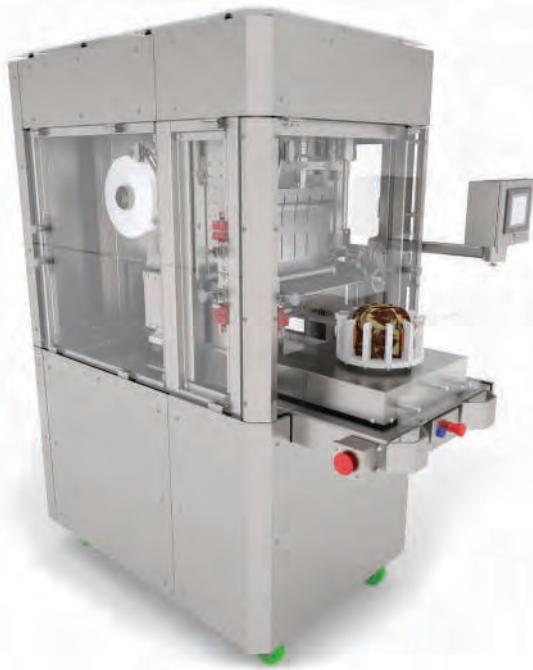


FORM	CADENCE/HOUR	PRODUCT SIZE ACCEPTED	NUMBER OF PORTIONS	MACHINE DIMENSIONS	POWER	COMPRESSED AIR	LEARN MORE
10 kg Loaf 	Up to 7200 portions	Length: Up to 40" (1000 mm) Width: Up to 8" (203 mm) Height: Up to 3,5" (90 mm)	Programmable	Length: 140" (3556 mm) Width: 56" (1422 mm) Height: 78" (1981 mm)	230 volts 3 phases 200 amps	100 PSI	

INLINE SERIES

COMPACT SERIES

Performance, ingenuity & industrial grade quality by MatissEquipment, within your reach!



THE ROUND SINGLE CAKE CUTTER

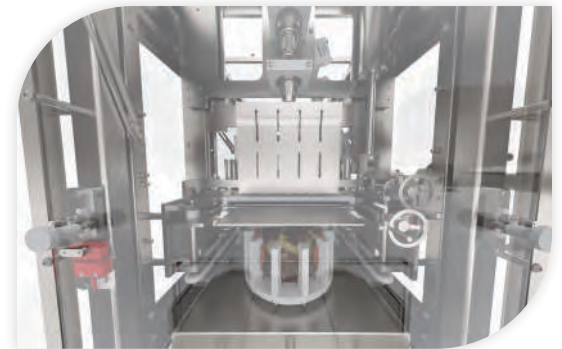
Technology that adjusts to all your cakes quickly!




MATISSONIC

This most versatile machine cuts 1 cake at a time using ultrasound, with or without paper insertion.

SIMPLIFIED AND OPTIMIZED RESULTS:

- Cutting table equipped with 1 servomotor ensuring the highest precision of your portion sizes
- Equipped with a full-wave ultrasonic blade for a maximum slicing height of 6.5"
- Adjustment of paper ramp to height of products
- 1 guillotine with 1-axe servomotor



FORM	PAPER INSERT OPTION	CADENCE/ HOUR	PRODUCT SIZE ACCEPTED	NUMBER OF PORTIONS	MACHINE DIMENSIONS	POWER	COMPRESSED AIR	LEARN MORE
Round 	 - Paper Rolls	Up to 300 cakes	Min. diameter: 6" (152 mm) Max. diameter: 12" (305 mm) Max. height: 6" (152 mm)	2 - 24	Length: 66" (1676 mm) Width: 34" (864 mm) Height: 80" (2032 mm)	240 volts 1 phase 60 amps	100 PSI	

THE ROUND DUAL CAKE CUTTER

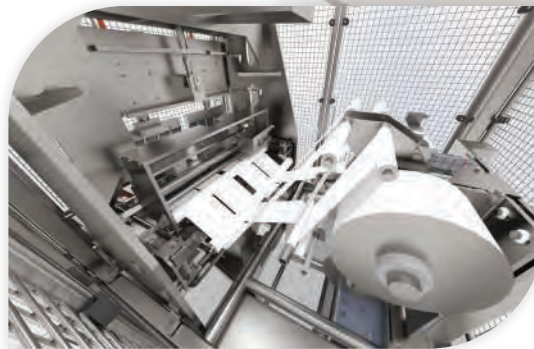
A technology for speed on the double!




MATISSONIC

This versatile equipment's ultrasound cuts 2 cakes at a time, and this, with or without paper insertion.

OPTIMIZED HIGH-VOLUME CAKE CUTTING:

- Cutting table with 4 servomotors for utmost slicing speed and precision
- Equipped with 1 full-wave ultrasonic blade for a maximum slicing height of 6.5"
- Paper ramp adjustable to product height
- 4 stations, 2 cakes are cut while 2 are waiting
- 1 guillotine with 1-axe servomotor



FORM	PAPER INSERT OPTION	CADENCE/HOUR	PRODUCT SIZE ACCEPTED	NUMBER OF PORTIONS	MACHINE DIMENSIONS	POWER	COMPRESSED AIR	LEARN MORE
Round 	 - Paper Rolls	Up to 750 cakes	Min. diameter: 6" (152 mm) Max. diameter: 12" (305 mm) Max. height: 6" (152 mm)	2 - 24	Length: 78" (1981 mm) Width: 49" (1245 mm) Height: 85" (2159 mm)	208 volts 3 phases 100 amps	100 PSI	

COMPACT SERIES

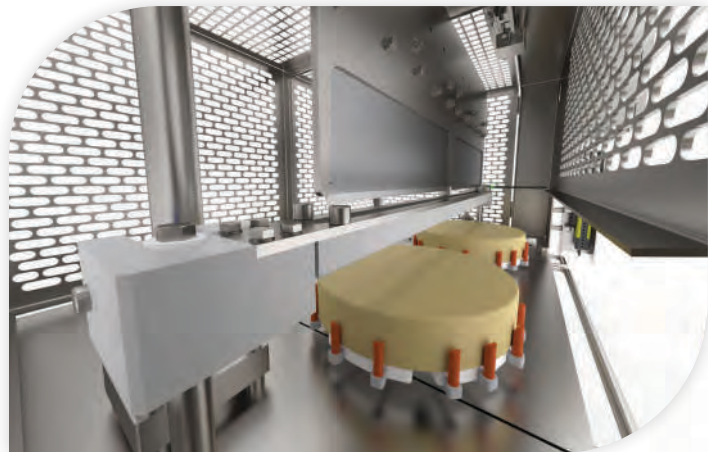
THE DUAL CHEESE CAKE CUTTER



Quiet slicing into perfect portions!

Slice your cheesecakes or frozen cakes into perfect pieces consistently with this quiet and highly reliable equipment.

SIMPLIFIED CUTTING OF YOUR FROZEN CAKES:

- Cutting table equipped with 2 servomotors ensuring high-speed and precision of slicing
- 2 stainless steel blades for a maximum slicing height of 4"
- Powerful guillotine equipped with a quiet electric motor to easily slice two frozen cakes at a time



FORM	CADENCE/HOUR	PRODUCT SIZE ACCEPTED	NUMBER OF PORTIONS	MACHINE DIMENSIONS	POWER	COMPRESSED AIR	LEARN MORE
Round 	Up to 425 cakes	Min. diameter: 6" (152 mm) Max. diameter: 12" (305 mm) Max. height: 4" (102 mm)	2 - 24	Length: 27" (686 mm) Width: 45" (1143 mm) Height: 57" (1448 mm)	240 volts 1 phase 40 amps	100 PSI	

COMPACT SERIES

THE WEDGE CHEESE WHEEL CUTTER

Fixed weight slicing and weighing





Rely on the preciseness of this equipment to weigh and slice your cheese thanks to its table scale and its PLC that registers the product's weight. Its powerful guillotine efficiently and consistently slices firm cheese wheels.

A RELIABLE AND PRECISE ULTRASONIC BLADE:

- Equipped with centering and stripping device ensuring a continuous positioning of the product to slice
- Ultrasonic blade specifically designed for cheese to slice the wheel smoothly on the radius
- Servo-driven rotating table ensuring precision



FORM	CADENCE/ HOUR	PRODUCT SIZE ACCEPTED	NUMBER OF PORTIONS	MACHINE DIMENSIONS	POWER	COMPRESSED AIR	LEARN MORE
Wheels 	Up to 60 wheels	Min. wheel: 6" (152 mm) Max. wheel: 20" (508 mm)	Programmable	Length: 52" (1321 mm) Width: 56" (1422 mm) Height: 81" (2057 mm)	240 volts 1 phase 40 amps	100 PSI	

COMPACT SERIES

THE SHEET CAKE CUTTER

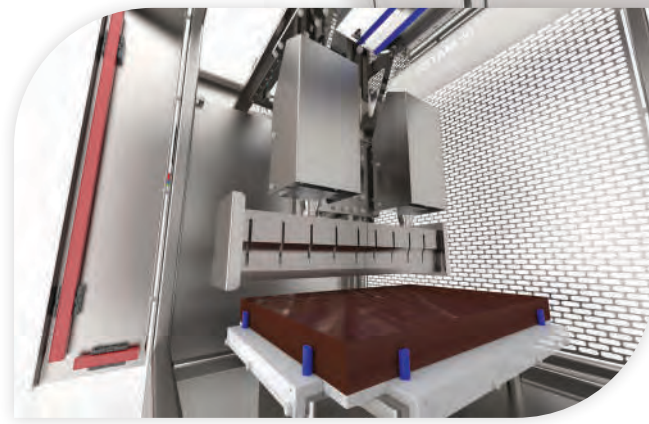
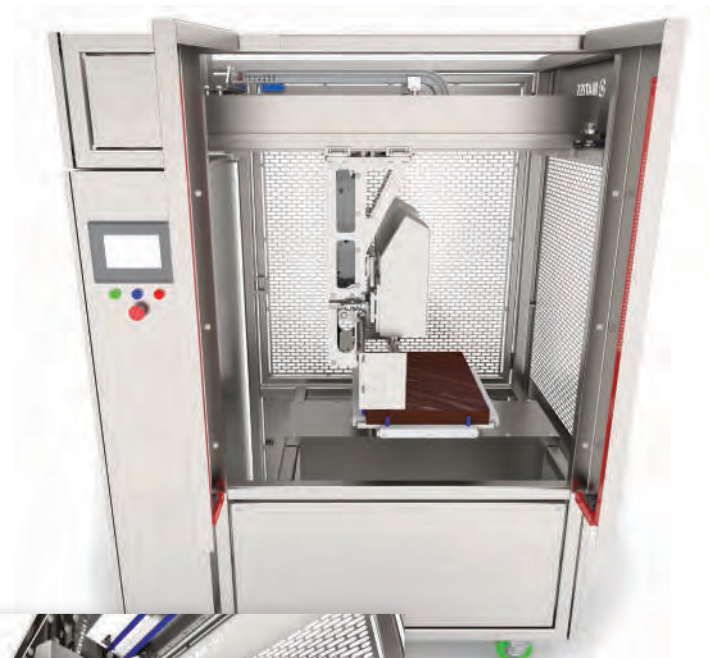
High-speed versatility!



MATISSONIC

This equipment is ideal for the manufacturer who has several product changes per day and for 26" x 18" baking sheets up to 3.5" high. The power of the guillotine ensures that even the most challenging products can be cut repeatedly while its servomotors allow for gentle movements to produce a perfectly sliced product.

CONSISTENT AND EXACT CUTTING:

- Cutting table equipped with servomotors ensuring the highest precision for your portion sizes
- Two half-wave ultrasonic blades for a total of 28" of slicing
- Up to 100 different programmable recipes



FORM	CADENCE/ HOUR	PRODUCT SIZE ACCEPTED	NUMBER OF PORTIONS	MACHINE DIMENSIONS	POWER	COMPRESSED AIR	LEARN MORE
Sheet 	Up to 180	Max. sheet: 26" x 18" (660 mm x 457 mm) Max. height: 3 1/4" (82 mm)	Programmable	Length: 62" (1575 mm) Width: 47" (1194 mm) Height: 81" (2057 mm)	240 volts 1 phase 60 amps	100 PSI	

ROBOTIC SERIES

Flexible and ingenious roboticized solutions by MatissEquipment, to serve your operations.

THE SWIRLING ROBOT

No more handmade marble cakes!

Integrating to production lines with minor adaptations, this robotic cell is programmed to draw the patterns of your choice on marble cakes with precision and repeatability.

INFINITE PATTERN PROGRAMMING!

- Can reach a cadence of 24 boxes per minute

• SWIRL IN A METAL PAN

4-axe robot with adapted tools to draw the patterns of your choice on:

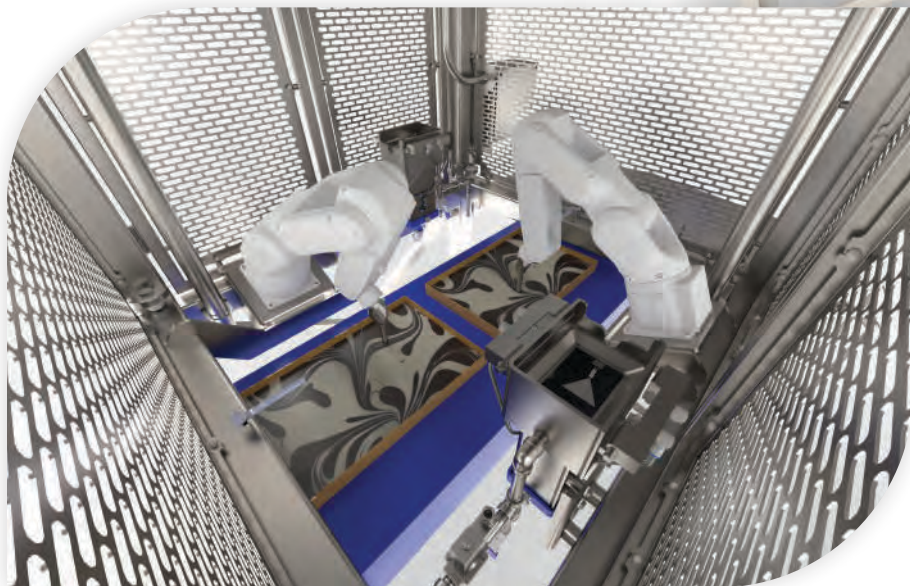
- Round cakes
- Marble cakes
- Rectangle cakes (1/4 box) in steel molds



• SWIRL IN A BOX

6-axe robot with adapted tools
to draw the patterns of your
choice on:

- 12" x 16" (Half box)
- 16" x 24" (Box) on cakes in cardboard molds



Learn more on the
Swirling Robot



ROBOTIC SERIES



THE PICK-&-PLACE ROBOT

A customized machine to handle your products!

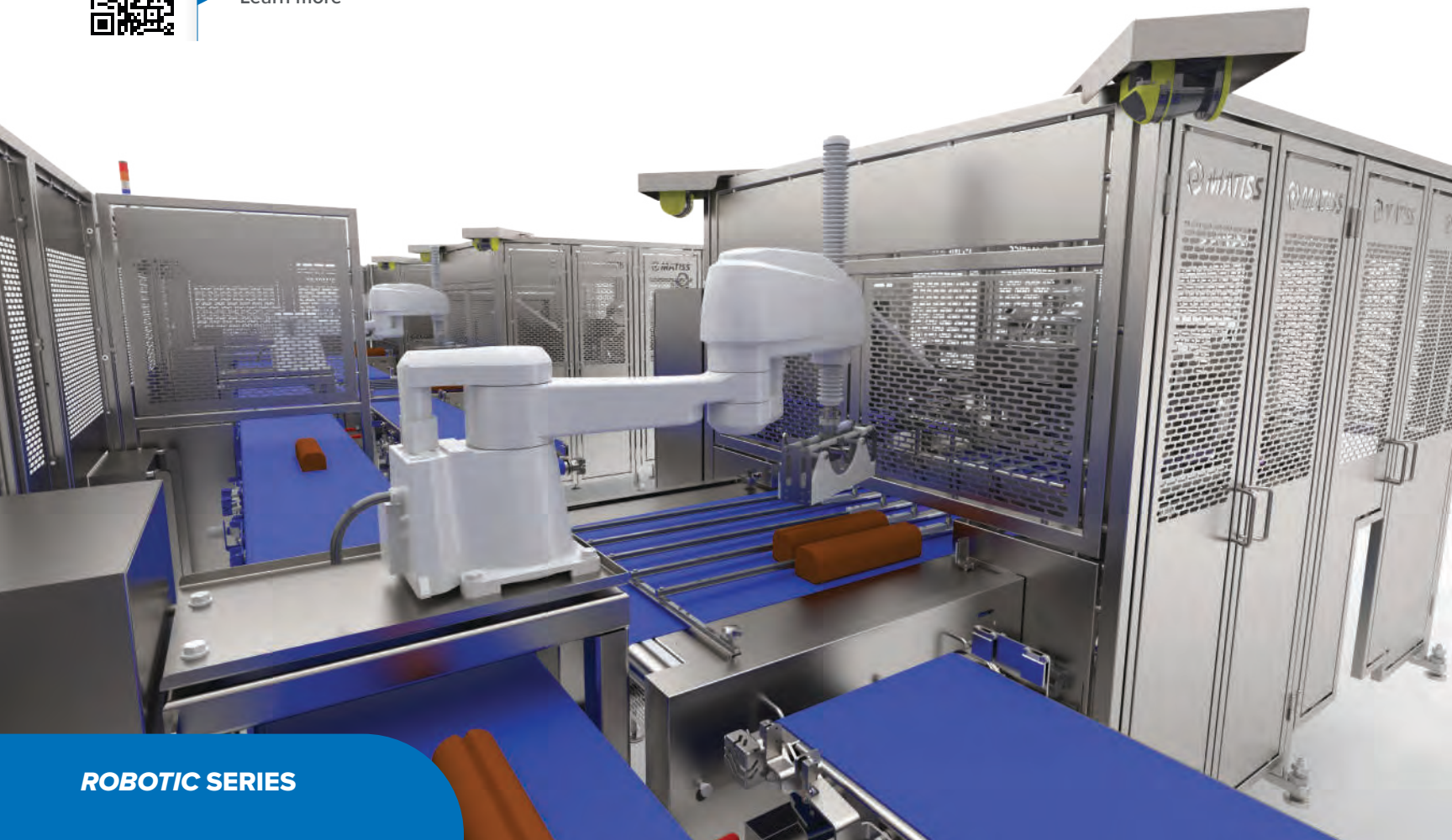
MatissEquipment's vast food processing expertise serves your needs by creating tailor-made washable cells that comply with the strictest hygiene and safety standards in the field. Your products are safely and efficiently handled completely by robotic technology.

UNCOMPROMISED ADAPTABILITY, SAFETY AND HYGIENE:

- Vision systems to detect product orientation and that can inspect products to ensure their compliance
- Ensured management of food safety
- Product weight validation in compliance with specifications



Learn more



ROBOTIC SERIES

THE HIGH-SPEED PICK-&-PLACE ROBOT

A high volume machine for unequalled safety and hygiene!

The Pick-&-Place robot takes charges of your very high volume production. Our vast expertise in the food industry serves to create your robotic system with washable cells that comply with the highest safety and hygiene standards in the industry.

UNCOMPROMISED ADAPTABILITY, SAFETY AND HYGIENE:

- Vision systems to detect product orientation and that can inspect products to ensure their compliance
- Ensured management of food safety
- Product weight validation in compliance with specifications



Learn more



ROBOTIC SERIES

THE PICK-&-PACK ROBOT

We adapt to your production and your plant!

Your production line, our starting point, and what determines the customized turnkey concept of your cell. A system that is 100% made to measure to integrate to your operations for optimal results, with products that are wrapped and boxed by a robotic system. The Pick-&-Pack system can be comprised of several machines that handle the box to shape it, position it to place the product inside, close it and then glue and seal it with adhesive tape.

ADAPTABILITY AND PRODUCT HANDLING FROM A TO Z:

- Very compact and innovative systems
- Development of customized solution for the client's products



Learn more



THE PALLETIZER COBOT

Our collaborative palletizer cell is a compact unit that easily integrates to your production line.

Our compact collaborative palletization cell is specifically designed to easily integrate to your production line. Its monohull design allows for its quick positioning in your plant and on different production lines.

What's more, it is very easy to clean because of its stainless steel construction and control system that is watertight!

COMPACT, SANITARY AND COLLABORATIVE DESIGN:

- 2-pallet ground-level system
- Collaborative system
- Vision system ensuring boxes are closed and properly identified
- Control interface that can be personalized to fit the specific needs of your production line or operations
- FANUC CRX-25iA IP67 Robot
- Stainless steel monohull structure
- Up to 20 boxes/minute in multi-pick
- Capacity of up to 20 kg



Learn more



THE PALLETIZER ROBOT

Palletization cells perfectly adapted to your needs!

From a blank page to your completed project, our cells truly adapt to your production lines. MatissEquipment custom-tailors your cell to fit your space and installations. The goal? Make sure your needs are met at their fullest potential.

A COMPACT, CUSTOMIZED AND INNOVATIVE CONCEPT:

- Ground-level 2-pallet system
- Collaborative systems
- System with pallets on a conveyor and wrapping
- Added vision system to ensure that boxes are closed and well identified
- Control interface that can be customized to the specific needs of your production line or your operations



Learn more



ROBOTIC SERIES

CONTACT US

HEAD OFFICE

8800, 25^e Avenue,
Saint-Georges, Quebec G6A 1K5

Phone: 418 227-9141

Fax: 418 227-9144

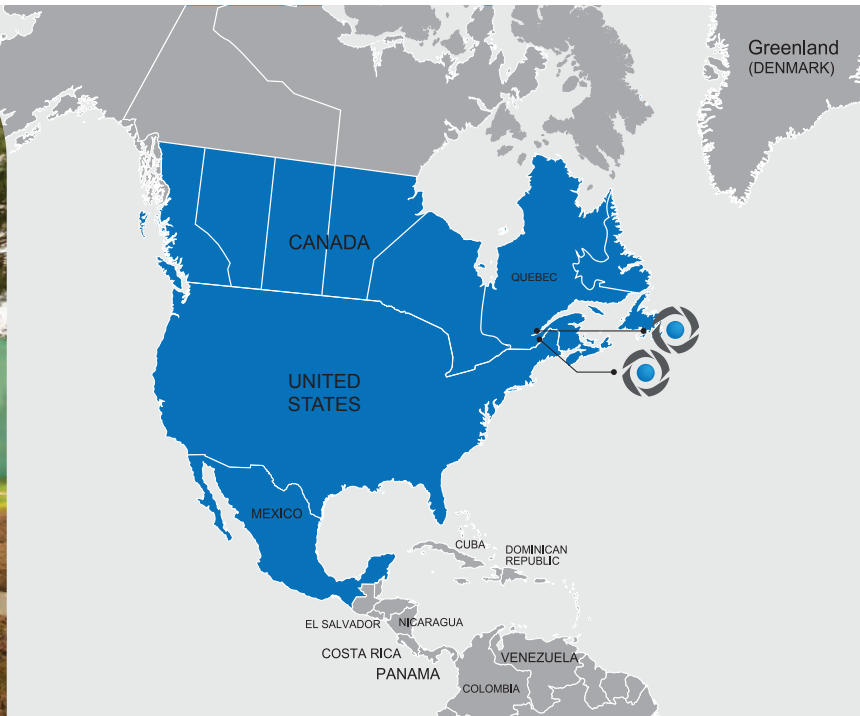
Toll free: 1 888 562-8477

SAINTE-JULIE BUSINESS OFFICE

2031, rue Léonard de Vinci, #104,
Sainte-Julie, Quebec J3E 1Z2

Toll free: 1 888 562-8477

LITHO CANADA | 07/2022



matissequipment.com