

#1 / JANUARY 2026



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ADVANCED FOOD CUTTING MACHINES

JOURNAL



4 divisions of Technology and application Waterjet

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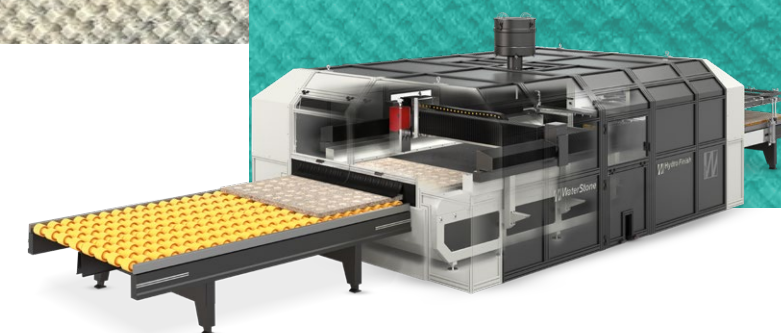
WATERJET MACHINES WATERJET TECHNOLOGY



TOP OF THE RANGE: PRIMA | CLASSICA | SUPREMA | PRATICA | WATERLINE



HYDROFINISH MACHINES HYDROFINISH TECHNOLOGY AND APPLICATIONS



TOP OF THE RANGE: BRUSHSTONE | WATERSTONE | SCRATCHSTONE |
HYDRODECORATIVE | FLAMESTONE | HYDROJET



GOURMET MACHINES TECHNOLOGY AND APPLICATIONS FOR CUTTING FOOD PRODUCTS



GOURMET LINE: DELICIA | MAGNIFICA | OPTIMA | UNIKA



W-POWER PUMPS THE ENERGY-SAVING, HIGH-EFFICIENCY PRESSURE INTENSIFIERS



W-POWER RANGE: SERVO* | HYPER* | E-DRIVE | E-DRIVE PRO

*BFT Technology



THE RANGE LINE

gourmet

ADVANCED FOOD CUTTING MACHINES



COMPACT CNC WATERJET CUTTING SYSTEMS FOR THE FOOD INDUSTRY

The **GOURMET line** by Waterjet Corporation, composed of the Delicia, Magnifica, Optima, and UNiKA models, is designed to meet the specific needs of the food industry.

DELICIA offers a compact, easy-to-program single-basket cutting system, ideal for pastry and chocolate applications, with a working area of 600 x 400 mm (optional 750 x 450 mm).

MAGNIFICA, with its automatic multi-tray mobile system, increases productivity through quick and simple loading and unloading operations.

OPTIMA features an automatic rotating stainless-steel mesh support system, suitable for continuous processing and configurable with multiple cutting nozzles—perfect for slicing and portioning food products.

All models, except **UNiKA**, integrate Servo™ technology*, a high-efficiency hybrid intensifier pump that delivers up to 37% energy savings.

UNiKA, the newest model in the line, introduces a compact,

easy-to-program single-tray replaceable system, ideal for pastry applications and artistic chocolate decorations, with an overall footprint of 400 x 400 mm.

The new **UDRIVE™ direct-drive pump**, featuring high electrical efficiency, is integrated beneath the cutting area and operates at pressures up to **2000 Bar (30 KPSI)**, ensuring excellent performance and superior environmental protection.

An integrated hot-water gun allows for quick and easy cleaning operations, maintaining a constantly sanitized machine environment.

These features ensure precision, customization, and ease of use, meeting the high expectations of the HORECA sector in terms of efficiency and hygiene.

Communication dedicated to this specific business area has been optimized to make technical and commercial information more accessible. The new logo, reflecting the innovation and technological precision of this line, features clean lines and

appealing colors to represent the fusion between advanced technology and user-friendliness.

In addition, Waterjet has strengthened its digital presence on social media through educational and engaging content aimed at increasing brand visibility and interaction with HORECA professionals, whose needs differ significantly from those of other industrial sectors.

The GOURMET line restyling is part of a broader marketing plan that includes not only the renewal of the company's image and logo but also targeted initiatives such as pilot tests with renowned pastry shops and collaborations with prestigious food industry ambassadors to promote this technology and enhance its visibility.

Stay tuned to our social channels to discover the latest updates.

*BFT Technology

PASTICCERIA / PASTRY



CIOCOLATO / CHOCOLATE



FRUTTA / FRUITS



PESCE / FISH



CARNE / MEAT





NUOVA PASTICCERIA

- Material: Food
- Application: Industrial Patisserie



PASSIONE PER LA BONTÀ



NUOVA PASTICCERIA BUYS THE DELICIA MACHINE, GOURMET LINE, FOR PORTIONING FROZEN FOODS



Waterjet Corporation has recently concluded the sale of a Delicia model to the renowned industrial patisserie Nuova Pasticceria. This partnership marks an important step for Waterjet in the penetration of a market, that of food, with very high potential for commercial development.

With the aim of improving the efficiency and precision in the portioning of their products, Nuova Pasticceria has chosen to rely on Waterjet's Gourmet Line technology that brings important production advantages:

- Reliability and ease of use.
- No contaminants in the water jet tool.
- Very high cutting precision thanks to CNC numerical control.
- Space-saving to fit comfortably in the Delicia pastry laboratories.

GOURMET LINE TECHNOLOGY AND ITS PRODUCTION ADVANTAGES:

- ✓ RELIABILITY AND EASE OF USE
- ✓ ABSENCE OF CONTAMINANTS IN THE WATERJET
- ✓ VERY HIGH CUTTING PRECISION
- ✓ SPACE- SAVING

The model with single basket 600x400 mm of the Gourmet line of Waterjet, is a machine that can be inserted in the industrial and artisan field, allows to obtain a precise and uniform portioning, preserving the quality of the products and reducing processing times.

The Waterjet machine is able to draw or import artistic geometries with curvatures in addition to the "standard" shapes parametrised and already pre-set in the numerical control of the machinery allowing Nuova Pasticceria to achieve impeccable cutting results.

The sales process was started during the participation in the recent edition of Sigep 2023, on the occasion of which the staff of Nuova Pasticceria immediately showed keen interest in this innovative technology.

Interest then fuelled by demos on customer samples made in showrooms that have demonstrated the effectiveness of Delicia in ensuring precise and high quality portioning.



Daniele Portoso, Waterjet Sales Manager Italy, who personally followed the sale, underlines the importance of the machine for the customer, stating: "With Delicia, Nuova Pasticceria will be able to portion frozen products even with hard mass, maintaining quality and preserving freshness. This innovative solution gives them a significant advantage in the industrial pastry sector."

Delicia is positioned as a revolutionary innovation in the pastry sector, allowing very precise and creative cuts on a wide range of food materials, as well as chocolate and frozen products with hard mass also with inserts of dried fruit and various grains. With Delicia you get high productivity with very little processing waste and perfect portioning with waste reduction thanks to the use of software with automatic nesting.



NUOVA PASTICCERIA

- Material: Food
- Application: Pastry

PASTICCERIA
M
Marisa



REVOLUTION IN PASTRY: LUCCA CANTARIN AND WATERJET INNOVATING THE CUTTING DESSERTS



Pasticceria Marisa, managed by Master Pastry Chef Lucca Cantarin, has been a national excellence in producing high-quality pastries since 1911.

Cantarin, one of Italy's most renowned pastry chefs, is always seeking new technologies to enhance his lab's efficiency and the creativity of his products.

"It all started with an initial phone call from Cantarin. He was interested in exploring the potential of waterjet cutting for his patisserie, but we initially did not agree on the financial aspect," commented Luca Lovera, Sales Director of Waterjet's Horeca sector.

"However, I immediately realized that Cantarin's excellence and his desire to experiment were the right conditions: so, I visited him at his home, in his laboratory."

Cantarin, with his sharp and innovative vision, quickly understood how the high precision and waste reduction of the machine made it a valuable investment.

Recognizing the importance of finding a compromise to secure the collaboration, Waterjet thought outside the box and proposed that Cantarin act as a spokesperson: Cantarin would use his fame and his lab to promote Waterjet technology. This agreement included using Pasticceria Marisa as a showroom for potential clients, offering practical demonstrations of the machine's capabilities in a real environment.

After personally testing the machine at Waterjet's Monza headquarters and appreciating its performance, Cantarin decided to join the project.



"Collaborating with a prestigious name like Lucca Cantarin was a strategic move for Waterjet. Lucca, with his influence and reputation, is the perfect showcase to demonstrate the effectiveness of Waterjet technology," said Luca Lovera. "This partnership will help spread the awareness of waterjet cutting technology in the food sector."

The Delicia model, with a single 600x400 mm basket, was chosen for its versatility and precision. This machine can create and import artistic geometries, in addition to standard ones, thanks to CNC numerical control. Waterjet machines are known for their reliability and ease of use. The absence of contaminants in the water jet, the high precision of the cut, and the minimal footprint make this technology an invaluable tool for pastry laboratories.

A key feature is the dual interpolating arm technology, which allows extremely precise and complex movements, enabling intricate designs and artistic cuts with unmatched accuracy. This capability translates into greater creative potential, allowing Cantarin to explore new frontiers in decoration and presentation of his products, further enhancing the quality and aesthetics of his creations.

Waterjet's energy-efficient Servo hybrid pumps ensure a 35% energy saving, while the 4,000 bar operating pressure ensures more powerful and precise cuts. These technical advantages result in increased efficiency, reduced waste, and superior cutting quality, offering customers an excellent final product and significant return on investment.



CUSTOM WATERJET
CUTTING FOR
CHOCOLATE

UNIKA

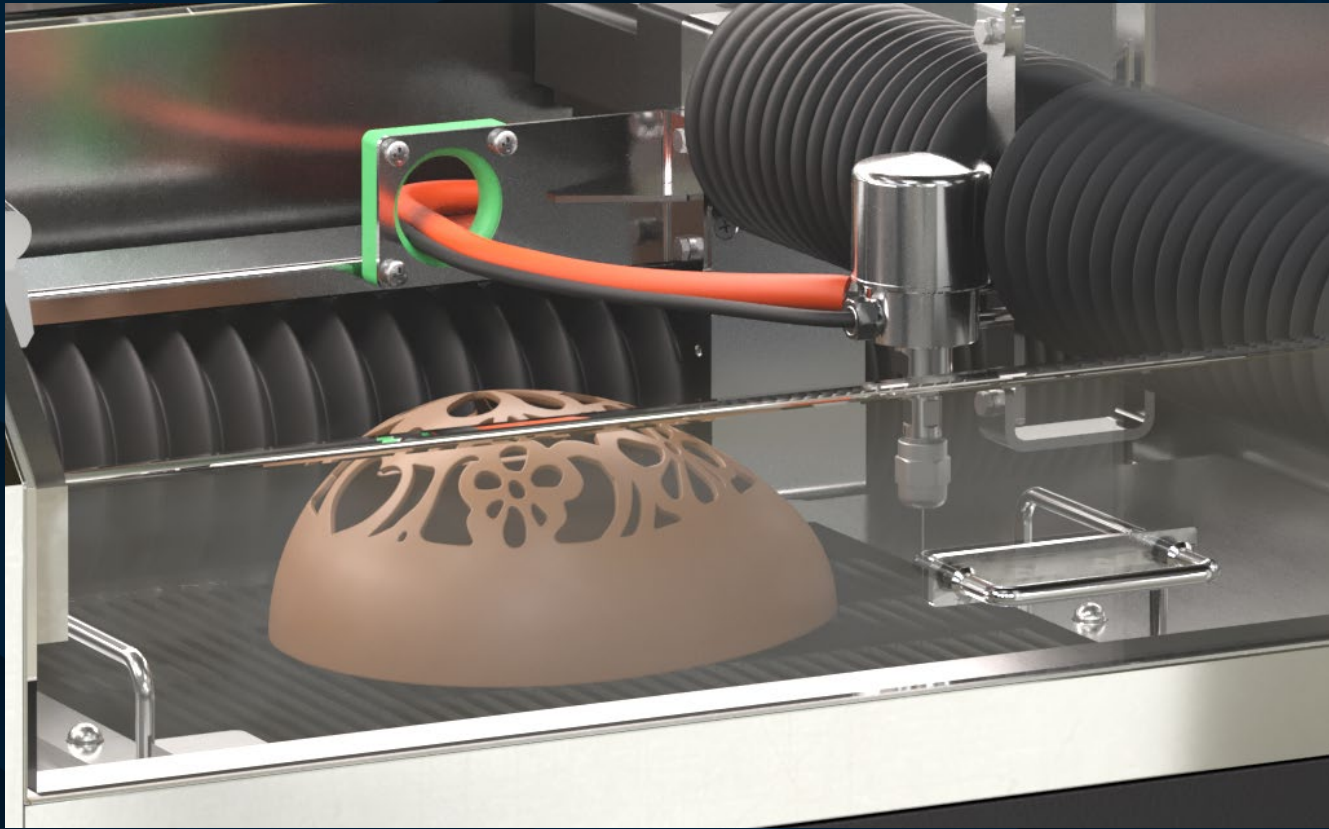
APPLICATION



CHOCOLATE



PASTRY



Making waterjet technology more accessible in the confectionery sector – this was the starting point for **UNIKA™**, the new compact machine designed for cutting chocolate. Conceived for artisanal workshops and professional pastry labs, Unika offers a concrete response to a growing market that demands quality, precision, and automation at sustainable costs.

Unlike the high-end models already in the catalog – such as **Magnifica and Delicia** – Unika was developed from the ground up, featuring an essential design and low energy consumption (2–3 kW), ideal for small production spaces.

The work area measures **400x400 mm**, sufficient to flexibly manage complex decorative creations without compromising waterjet quality. Powering the cutting process is a **fully electric pump**, silent and efficient, specifically designed for the food industry.

The goal was not only to reduce size and cost, but also to **democratize the use of the technology**: UNIKA™ positions itself as an accessible solution for professionals who want to move beyond traditional decorative techniques, gain creative freedom, and optimize productivity.

From an industrial standpoint, this new machine demonstrates the **strategic evolution of a manufacturer** that, while maintaining its specialization, is broadening its range to capture new markets without changing technology.

With **UNIKA™**, the offering of compact solutions for professional food applications is complete – further confirming the proactive and modular approach that drives the company's development.





DA EMILIO | Pastry Chef Nicola Goglia

- Materials: Fresh pastries, semifreddos, frozen desserts
- Application: Waterjet food cutting

NICOLA GOGLIA A YOUNG TALENT CHOOSES SIGNATURE CUTTING

Nicola Goglia is among the rising stars of Italian pastry-making. At the helm of the “Da Emilio il Pasticcere” pastry lab, he has transformed his family business into a benchmark for those seeking artisanal quality and aesthetic refinement. His journey led him to join **APEI – Ambassadors of Italian Pastry Excellence**, working alongside some of the industry’s most renowned names. As part of this growth path, Goglia chose waterjet technology not so much to increase productivity, but rather to **enhance the creative gesture**.

In his lab, a **Delicia machine** has been installed, designed to perform precise cuts on fresh and semifreddo products, preserving the integrity of the dessert even in the most delicate stages. Thanks to high-pressure waterjet technology with a calibrated nozzle, the machine enables the creation of complex and customized geometries on individual portions and modern desserts. “Nicola Goglia is a high-profile artisan who represents a reference point for a new generation of pastry chefs,” says Luca Lovera, Global Horeca Manager at Waterjet. “With our technology, Nicola will be able to experiment with shapes and geometries

Emilio
il Pasticciere



that would be unthinkable with traditional tools, especially on individual portions, fresh pastries, and semifreddos. This is a case that shows how Waterjet can bring value even to smaller labs, when there is research, vision, and the desire to stand out.”

The project was born from a **structured partnership**: a collaboration between two entities that share attention to detail, a drive for innovation, and the promotion of artisanal excellence. Nicola Goglia, member of APEI, first saw the Delicia machine during one of our presentations at the APEI seminar held at **CAST Alimenti** last October. The bridge was made by **Lucca Cantarin**, member of AMPI, who facilitated the meeting and exchange between the two parties.



DOHA OASIS

- Materials: Chocolate and confectionery products
- Application: FOOD DECORATION AND AIRPORT CATERING

DOHA OASIS



CAKE PORTIONING AND DECORATIVE CUTTING ON PREMIUM CHOCOLATE

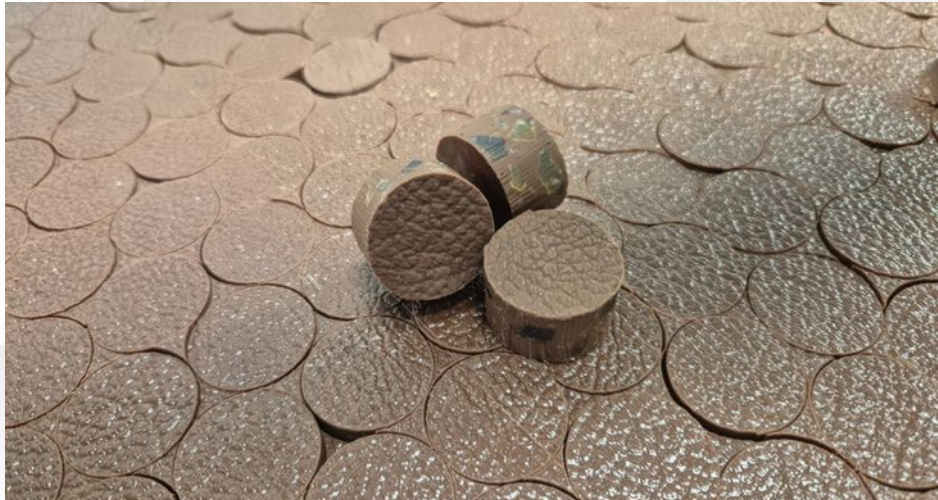
To meet Qatar Airways' requirements for a new project dedicated to chocolate processing, contractor **Doha Oasis** selected two **Magnifica machines** to equip its industrial kitchen with an advanced solution that combines productivity and decorative precision. The project's focus is on decorative cutting and the aesthetic quality of the final result, destined for the airline's high-end lounges and premium services.

The initiative stems from a three-way collaboration in which Doha Oasis – an enterprise specializing in large-scale projects and shopping centers – took the lead as general contractor for

the creation of the industrial kitchens serving Qatar Airways. It is inside one of these kitchens, located in a major shopping mall, that the two Magnifica machines are used daily to process fresh chocolate and other confectionery products. "Qatar Airways had a need for very specific types of cutting and decoration. Doha Oasis took on the contract and equipped itself with our machines to make the project possible," explains **Massimo Russo, Vice President of Waterjet Corporation.**

The adopted technology features a four-basket system that allows loading and unloading in parallel with the cutting cycle, customized software with 13 preset parameters, energy-saving servo-driven pumps, and electronic pressure management

according to the type of product and nozzle used. "And the interface was also highly appreciated, because it's very simple, very straightforward... it's a machine that can be used even by non-experts, precisely thanks to the way the software was designed," adds Russo. The combination of production efficiency, application versatility, and local technical support proved to be a winning formula, enabling the project to meet rigorous production requirements and exceptionally high quality standards.



IT IS A MACHINE THAT
CAN ALSO BE EASILY
OPERATED BY NON-
EXPERTS, THANKS
TO THE INTUITIVE
SOFTWARE DESIGN.





WATERJET CORPORATION: ITALIAN EXCELLENCE IN WATERJET CUTTING



Founded in 1991 through the entrepreneurial vision of the father of **Eng. Massimo Russo**, now owner of Waterjet Corporation, the company quickly established itself as a manufacturer of CNC machines for high-pressure waterjet cutting and hydrofinishing. This cold-cutting technology is versatile, precise, and eco-sustainable, and it soon became the foundation of the company's global success. From the very beginning, Waterjet solutions have been recognized for their precision, design, reliability, and capacity for customization.

These qualities allowed the company to expand rapidly worldwide and to position itself as an international benchmark. Management pursued an ambitious development plan that led to the acquisition of four production sites between 1997 and 2021. The first facility, in **Monza**, continues to serve as the company's production and commercial headquarters. Thanks to this solid and technologically advanced infrastructure, Waterjet accelerated its growth and entered new application sectors that had previously remained unexplored.

In 1996, the company began building an international sales network capable of supporting production and ensuring strategic proximity to clients. Over the last two decades, exclusive distribution agreements and the opening of dealerships in the **United States and the Middle East** have strengthened its global presence, guaranteeing widespread sales coverage and immediate assistance both remotely and on-site.

Research and development remains the company's driving force, with all solutions designed internally, patented, and integrated into its machines. Among the milestones that

reflect this commitment are the launch of the Hydrofinish system in 2016, a unique eco-friendly technology that decorates surfaces of various materials using only water without abrasives; the introduction in 2020 of W-Power hybrid and electric servo pumps designed for energy savings; and, in 2021, the debut of Gourmet machines for the food industry, dedicated to cutting and decorating fresh, frozen, and chocolate-based products.

Today, Waterjet is an international company with fifty employees and an annual turnover of around fifteen million euros. In Italy, its success has also been supported by Industry 4.0 incentives, which have accelerated the adoption of highly automated and connected machines. Guided by the vision of its founders, the team works with a clear mission: to guarantee customers the highest possible performance without compromise.

The company's commitment has been widely recognized in the media, both online and offline, at local and national levels. Numerous articles and reports have emphasized Waterjet's pioneering role in a sector traditionally dominated by men, as well as the importance of creating a stimulating and non-discriminatory work environment.

Dr. Barbara Russo, often interviewed as a company partner, has highlighted the significance of promoting values of equality and inclusiveness not only within the company but also in society at large. Her statements underline how gender equality is not just a matter of social justice but also a key factor in business growth and competitiveness.



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