

Food Tools Food Cutting - Ultrasonic Slicing Machine

Over the years, Cheersonic has provided cut, slice, and portion food for the baking industry. Cheersonic offers a variety of models for slicing bread or cakes. The new machine is the most effective model for food manufacturers, cutting 60 times per minute.

UFM3500 Ultrasonic food cut with noodle slices, cut every minute can cut 60 words per minute, can handle 2,000 bread or 500 cakes. Flat cake, ice cream and dough can be sliced on this machine.

This device can be used for continuous production lines, can be used online, and food delivery is transported through the conveyor belt and move, you can automatically load and unload food. When the machine is used with a line, a set of bread or cake is sliced, the sliced bread is removed and a new food is loaded, and the machine can run for a long time.

The machine uses ultrasonic blade slices to bake products. Ultrasonic technology offers the versatility of the bakery, making it easy to cut high temperature, fresh, frozen or viscous products. Ultrasonic technology makes the blade vibrate so fast that the resistance or stickiness between the blade and the product is small, and each cutting is very precise.

All operations of the machine can be controlled by the touch screen on the front of the machine. Here the operator can change the machine's product size, component size and speed. UFM3500 Ultrasonic cutting equipment to the wholesale baking industry to provide one of the most versatile machines.