

Cutting Red Velvet Cake - Ultrasonic Food Cutting Machines



Romantic "5 • 20" - Red Velvet Cake(Красный бархат) Cutting

In China, May 20 is a very important Valentine's Day, 520 is equal to I love you.

In the romantic Valentine's Day, what gift would you give to my dear? Today I recommend red velvet cake for everyone. Red + Sweet, I think, let it appear in Valentine's Day appointment, the most appropriate~



A dramatic statement. Red Velvet Cake's story originated in New York's Waldorf-Astoria hotel. Around 1959, a female guest dined at the hotel and enjoyed a red velvet cake. She was very interested in the cake, so she asked the hotel for the name of the cake and the recipe for the cake. The hotel met her request. After that, she received a high bill, the original hotel is not free to tell her the recipe for the cake, the female guests are very angry, she announced to the whole society of the red velvet cake formula, since then the red velvet cake is very famous All over the world.



The pattern of red velvet cakes, because of its bright red color and white frost is very good contrast, very impressive.



Although eating red velvet cake is a very enjoyable thing! But in real life cutting bright red velvet cake will have a lot of cross-section of the color problem, the whole section will not be fresh and beautiful! This is a very important issue for the bakery! Many Cheersonic customers reflect the UFM5000 ultrasonic cutting machine, almost no friction cutting to meet their requirements, and there is no color problem, no stick knife, to achieve a perfect effect.



After cutting, the contrast is clearly visible. The power of ultrasound, the visual enjoyment of food, carrying your romantic mood, sweet cake and your lover to share
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