

Food Portioning Machinery | Ultrasonic Portioning | Ultrasonic Cutters

What is Ultrasonic food portioning machinery?

Ultrasonic food portioning machinery uses high-frequency ultrasonic vibration to handle food more quickly and eliminates the waste of downtime due to the continuous cleaning of conventional cutting blades. Ultrasonic food cutting equipment provides a set of cutting, slicing, transmission, adjustment in one of the new cutting path, can simplify the food production process, reduce product waste, reduce maintenance costs.

How does ultrasonic food portioning machinery work?

Ultrasonic portioning up and down 20,000 times per second, slice the product, or cut the product into strips.

This high frequency vibration creates a nearly frictionless surface between the tool and the food, so there is no problem of adhesion and clamping. Friction is greatly reduced, almost no knife wear. The tool remains longer and reduces annual maintenance costs.

Ultrasonic food cutting can help us from those aspects?

Users who use ultrasonic food cutting machine can minimize the time to clean the machine and increase productivity. You can also find that they can completely eliminate the steps required for traditional cutting, such as pre-cooling or heating the food before cutting, or re-aligning the cut product before the packaging operation.

Can I install on my existing production line?

Of course you can, ultrasonic cutters can be easily installed.

What are the ultrasonic cutters applications?

Bread and cakes

Candy and chocolate

Cereals and other health food

Pizza and faction

sandwich

Ice cream and ice cream cake

Cheese and dairy products

Dough or biscuits

Is the equipment reliable?

Cheersonic's ultrasound technology has been improving for over 20 years. All equipment production and design are after several months of reliability testing, and then can be formally applied to food production.

How does the ultrasonic cutters need to be maintained and how often to replace the tool?

So far, in the test, the ultrasonic portioning has been running for about 3000 hours, it is estimated that can still use 2,000 hours, still no adverse effects. Ultrasonic portioning running for

three or four years without signs of wear.

Ultrasonic portioning high frequency vibration is essential. Note: If the cutter metal and other hard objects, ultrasonic knife damage, may need to repair or replace the tool!