

Italy Tiramisu Cutting - Ultrasonic Cake Cutter



Italy tiramisu (Тирамису) cutting



In Italian tiramisu means "pick me up". Tiramisu is made from a biscuit of coffee or rum, plus a mixture of mascarpone, egg yolk, cheese and sugar, and then sprinkle a layer of cocoa on the surface of the cake. Tiramisu cake is a popular staple for any elegant dinner, and one of our best selling dessert cakes.

Are you still cutting tiramisu manually? Try this!



Cutting in real life tiramisu will have a lot of cross-section of the color problem, the whole part will not be beautiful, although eating tiramisu cake is a very pleasant thing! But for bakery, cake room, beautiful cake looks really important! Now we have a way to make tiramisu cross section no color problem!

What customers need is a perfect cut, right, affordable machine. Many Cheersonic customers reflect the UFM5000 Ultrasonic Cake Cutter Machine to meet its cutting requirements. It really cuts the cake without color problems, no sticky knives, and does the perfect effect, and can also customize the blade size according to each customer's product size requirements. The following is the effect of using UFM5000 cutting.



If you are interested in cutting tiramisu without color problems, welcome to Cheersonic for testing.