

Ultrasonic Food Cutting Equipment - CHEERSONIC

The ultrasonic slicer technique is used to overcome the deficiencies associated with conventional cutting. It eliminates problems related to food sticking on the blade and also improves the quality the cuts. Our equipment is designed for cutting pastry, bars and confectionery, cheeses, meats, prepared food and more.

Our automated equipment offers a high standard of safety and allows for continuous cutting on a production line or at a stand-alone station. We can tailor our equipment to your specifications.

Pastry

Ultrasonic Food Cutting Equipment For Pastries

Enjoy an industrial level of productivity and improve the presentation quality of your products with our innovative, high performance solutions. Whatever your method, CHEERSONIC cutting equipment adapts to your needs. In baking pans, on adjustable trays, right on the conveyor belt, CHEERSONIC offers a full range of options.