

Ultrasonic cutting - Compact Ultrasonic Slicer - Bakery Food Equipment

Ultrasonic food slicer technology goes beyond the limitations of conventional cutting systems by using ultrasonic vibrators that are opposed to static stainless steel knives. High-frequency vibration makes the contact area between the tool and the food small, to achieve almost no friction cutting, to provide a more perfect cutting program, faster processing, reduce waste, longer blade life, shorter downtime. Moreover, the biggest advantage with the traditional blade is that the cutting of sticky foods such as cheese, Turkish soft candy, cheese cake and other products will not stick to the props, the ultrasound system can be maintained for a long time clean.

Cleaner Cut for Advanced Ultrasonic Cutting Systems

Cut clean, not stick on the tool, no debris, in the cutting of multi-storey food, different layers of cream will not smear each other without color, the internal floss, grapes, nuts will not move.

Easily Sliced

Like Prague cake slices will not be deformed or broken, and cheese pie so hard skin but the middle of the soft food is also true So the reduction of waste, higher production efficiency resulting in greater production.

Reduce Downtime

Ultrasonic cutting systems provide longer run times, requiring only a small amount of cleanup, reducing 70% to 90% cleaning and downtime.

High-quality Materials

Achieve the highest food industry standard - the equipment is made of stainless steel and titanium alloy to ensure safe and high quality performance.

Extend Blade Life

Less friction between blade and food, extending blade life - Ultrasonic cutter not only improves productivity, but also minimizes maintenance.