

## Classic American Apple Pie - Cutting



Apple is the earliest originated in eastern Europe, food, but now it is called a typical American food. Apple pie has a variety of different shapes, sizes and tastes. Shapes include freestyle, standard two-tier and so on.



Taste includes caramel apple pie, French apple pie, bread crumbs apple pie, sour cream apple pie and so on. Apple pie production is simple and convenient, the required raw materials cheap, is a common life in the United States a dessert, can be regarded as a representative of American food. Apple pie also belongs to a staple food, many young people like to eat, it is simple and convenient, but also nutrition.



About Apple Pies has a saying - "LIKE APPLE PIES" (like an apple pie). This story comes from the United States after the war, due to lack of material, hard-working mothers in order to let the children can still be happy to eat dessert, they can only do the cheapest apple pie, and neatly placed in the cupboard. Later, with this analogy: items placed neatly.



Full of apple pie, rich apple mezzanine, cutting need to be careful.

UFM3500 automatic ultrasonic food cutting machine high-quality cutting refined food, almost no friction cutting makes the flat surface perfect. It can be widely used in multi-layer cake, sandwich mousse cake, jujube cake, steamed sandwich cake, Napoleon, Swiss roll, brownie, tiramisu, cheese, ham sandwiches and other baked goods. Can be a variety of shapes of baked goods and frozen food, such as round, square, fan, triangle and so on.

**Quality cut, just for the more valuable of your baking!**