

Ultrasonic Cutting

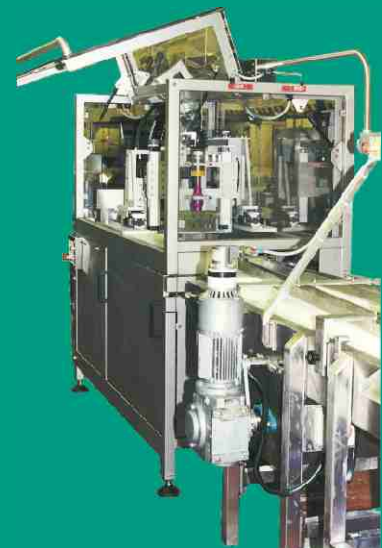
Ultrasonics have been developed for cutting a variety of foodstuffs such as, gateaux, confectionery, cakes and pizza and sandwiches. The process produces little crumb and gives a clean-cut as the ultrasonic system utilises a titanium horn shaped much like a conventional knife. One of the many advantages of using this cutting technique is that the knife is self-cleaning due to the ultrasonics which are transmitted from the generator.



Guillotines with speeds up to 110 cuts/min and cut depths up to 65mm.

Several blades can be fitted to cope with belt widths in excess of 1500mm.

Single belt or two belt option if a gap between cut products is required.



**ULTRASONIC
ENGINEERING**

LIMITED

www.ultrasonic-eng.co.uk

+44(0)208 5792336

CAD Technology

Innovative Solutions

+44(0) 1895637425

www.cad-technology.com

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Key Benefits

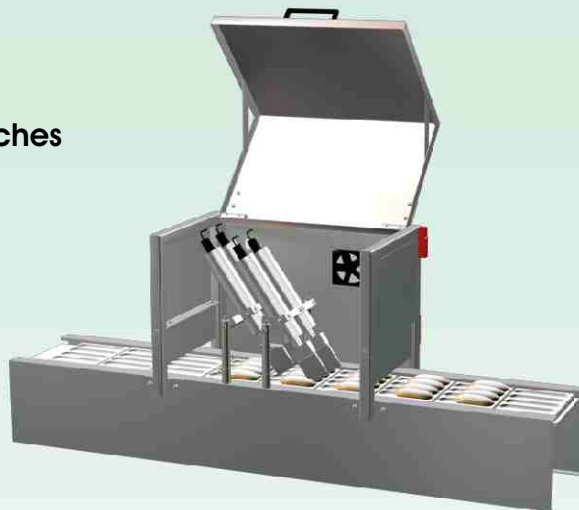
- Cutting difficult sticky products.
- No waste.
- Improved appearance.
- Little or no build-up on blades.
- Low pressure for soft or fragile products.

Capabilities

- High speed guillotines with speeds of up to 110 cuts/min.
- Portioning of round or slab products.
- Low cost hand operated machines for low throughput or for NPD .

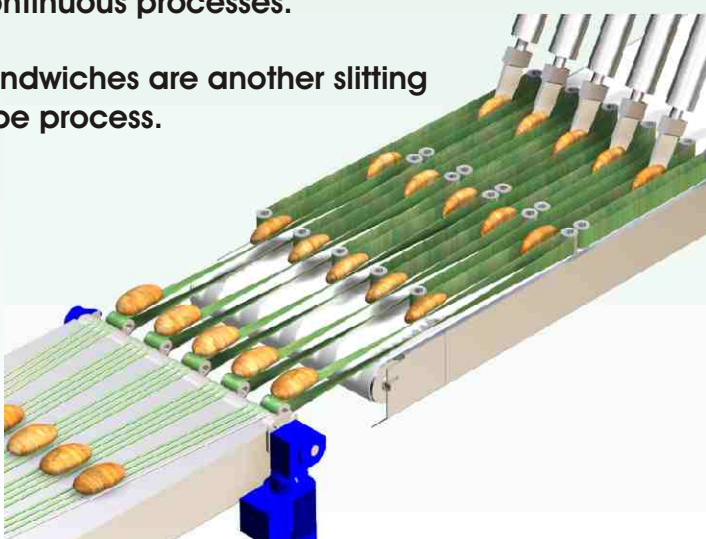
Typical Products

- Cake or Gateau
- Cheese
- Pizza
- Sandwiches



Slitting prior to filling are typical continuous processes.

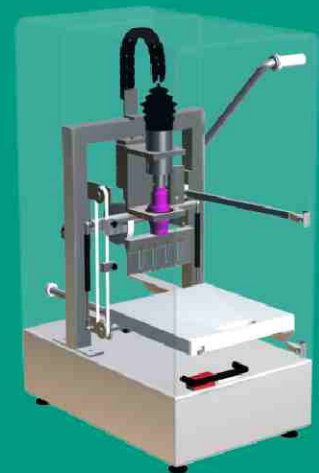
Sandwiches are another slitting type process.



Portioning machines for cakes and tarts. Typically 6 products/min on a 3 cut cycle, 4 products/min on a 6 cut cycle, 50 mm cut depth.

Cut depths up to 110mm.

Frozen or fresh.



Hand portioner for slab cake