

Food Systems — Ultrasonic Cutting

Our range of Ultrasonic cutting machinery is fully configurable to suit the customer specification and budget. The machine pictured below is used to cut up to 10 slabs per minute measuring 762mm x 457mm and can cut pieces as small as 15mm square. The machine is able to precisely gap product on the cutting bed for manual / automatic packing further downstream. A user friendly interface makes the machine simple and quick to set up.

Ultrasonic cutting is faster and cleaner than traditional cutting methods and allows a wide range of cakes including those with delicate toppings to be cut cleanly without damaging/crushing the product. Typical products include Flapjack, Chocolate Brownies, Sponge cakes, Fruit Cakes, pastries and many more.

System Specification

- Guillotine cutter with 3 x Ultrasonic blades
- Double slitting heads with 2 x Ultrasonic blades on each
- Cutting is direct on to belt surface
- 7 Axis of high speed / precision servo
- Large colour touch screen with full recipe control
- Fully adjustable speed control
- Overhead control cabinets
- Quick release PU conveyor belt
- Safety interlocked doors

