

Food Portion Machines - Ultrasonic Food Processing

What is ultrasonic food processing?

Ultrasonic food processing referred to here refers to the ultrasonic food cutting, its special technology makes it cut food, almost no friction, it will not make the food deformation or broken. Cut the surface clean, can cut the food there, including cakes, frozen food, nougat, cheese or pizza. View Ultrasonic Food Processing Machine

What are the advantages of ultrasonic food processing?

Clean, greatly reduce the cleaning time and downtime

Do not smear cut, can be a good way to ensure the beauty of the cut surface

Cutting temperature range minus 17 degrees Celsius - 50 degrees Celsius

The middle interlayer can also be cut once, without displacement, such as vegetables, sausages, floss

Cutting the edge clean, packaging easier and beautiful

Can greatly improve the cutting speed

Easy to use, user friendly

Cheersonic Ultrasonic cutting equipment is more flexible for cutting and cutting



Portion Machines



Slicer Process

What foods can use ultrasonic food processing technology?

Bread and cakes

Candy and chocolate

Cereals and other health food

Pizza and faction

sandwich

Ice cream and ice cream cake

Cheese and dairy products