

Pizza Slicing Machines - Cut Pizzas with Industrial Ultrasonic Cutter Machines

Ultrasonic Pizza Cutting



Pizza Slicing

Ultrasonic pizza cutting equipment for cutting round pizza and triangular pizza: for round pizza, according to the size of the pizza can adjust the number of cuts, and then control the pizza cutting scores and size; for the triangle pizza, according to the size and shape of the cut you want to automatically rotate the cutter to cut. At the same time it is for cutting the temperature of the food is not high, both cutting the room temperature of the pizza, but also cut frozen triangle pizza, in addition to cutting hot pizza. To meet the needs of different customers, Cheersonic's ultrasonic research and development of ultrasonic pizza cutting equipment has three types, one is suitable for bakery and other small-scale processing of small manufacturers, the second is the whole model for small-scale food baker, the third is the assembly line Type suitable for large-scale food manufacturers.

Advantage of Pizza Cutting

Reduce labor costs

Can be aseptic, hygienic, safe

Cutting surface smooth, not drawing

Room temperature, frozen, heated pizza can be cut

The tool is not sticky food debris, reducing the number of cleaning

According to the yield selection program

Diagram of Pizza Portion

