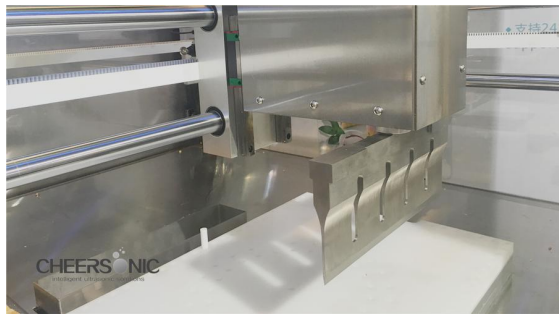


Ultrasonic Guillotine Cutter - Bakery Equipment and Bakery Systems

Ultrasonic Guillotine Cutter

CHEERSONIC's Ultrasonic Guillotine Cutter uses a high-frequency ultrasonic knife to precisely cut soft, viscous, brittle, baked products. Ultrasonic high frequency vibration allows soft, sticky, fragile products to cut clean, no deformation, smear. The blade assembly consists of an ultrasonic transducer, a horn and a cutting blade made of a special metal titanium alloy. Customized cutting mode, you can choose a variety of models (economic, automatic or assembly line), designed to meet specific product conditions and production speed. Ultrasonic cutting machine can reduce the product length to 2mm, the height maximum can cut 80mm products, product width 600mm (according to the actual needs can be customized).



UFM5000



UFM5000Plus

UFM5000 ultrasonic cutting series UFM5000 ultrasonic food cutting machine can be used alone, UFM5000Plus ultrasonic food slicer can also be installed in the production line to use. UFM5000Plus can be loaded on the cake production line, to achieve the existing food production line transformation and upgrading.