ULTRASONIC CAKE CUTTING MACHINE

Our range of machines use ultrasonic technology to ensure the best possible results in cutting and portioning for a wide range of food products.
The U-301 developed by Food Technology Lummer links old and new developed machine technology together to a perfect interconnected assembly line which you can clean easily to its last angle.

**Ultrasonic Cake Cutting Machine**

**Dimensions (WxDxH)(mm) :** 1250x1250x1650

**Production Height (mm) :** 850±50

**Weight (kg) :** 650

**Protection class :** IP 65/66

**1 ultrasonic knife :** 300mm 20kHz

**Power (kW):** 2.5kW

**Voltage (V):** 3x400V/3 phases/50Hz
Automatic adjustment of the tray centring device to the appropriate tray size through simple recipe selection

Cutting of dough strands

Cutting of triangles

Cutting in a round baking tray

Cutting of cream rolls directly on the conveyor belt or a plastic plate
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