

# ULTRASONIC BATCH SLICING MACHINE

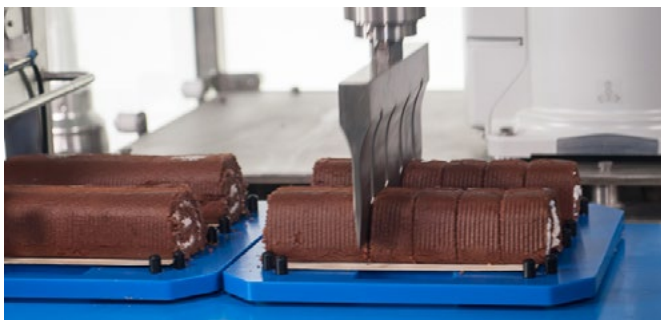


This proposal is for an ultrasonic slicing machine that can be configured to cut traybake, loaf cake, and round products.

Products will be cut on a product carrier to aid manual loading and unloading of product into and from the machine.

A 20kHz ultrasonic half wave blade with a cutting width of 500mm, will be used to cut all of the products.

- Designed for cutting numerous products, which include tray brake, round and loaf cakes, cheese, pies and quiche
- 6-Axis robot providing flexibility, reliability and accuracy
- Operated via full Colour touch screen with user friendly interface and easy-toedit programs
- 3 user log in levels - Operator, Supervisor and Engineer
- 20kHz ultrasonic titanium blade
- Integrated cleaning tank with air-dry
- Remote access capability



## TECHNICAL FEATURES

*Dimensions (L x D X H, mm)*

1275 x 1560 x 2185

*Power supply (V)*

Single Phase 230V 16A