ACCUSONIC-10UTS





Versatile Ultrasonic Slicing





ACCUSONIC-10UTS

Average Speed:

50-100 Products Per Hour

Function:

This machine is ideal for sticky, difficult to cut, and delicate products. The model features two ultrasonic blades which vibrate at 20 kHz to prevent product from sticking to the blades, giving each slice a quality appearance. It can be equipped with one, two, or three ultrasonic systems to suit your production requirements. The machine is adaptable to cut sheet products or cut two round products simultaneously. This model features a new cleaning system to wash and dry the ultrasonic blades at a programmable interval. This machine is best for bakeries with hard to slice production volume of 50-100 products per hour.

Benefits

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- Achieve a return on investment through labor savings and improved portion quality and consistency
- Slice round and sheet products in or out of the pan, box, or container into wedges, squares, rectangles, triangles, and more
- Reliable and durable equipment backed by manufacturer's warranty



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FoodTools Central

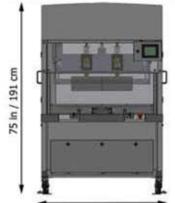
South Haven, MI U.S.A. 269.637.9969 800.644.2377

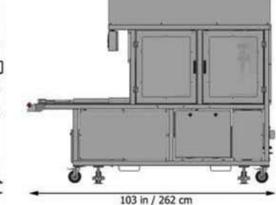
FoodTools United Kingdom Ongar, Essex U.K. 44.1277.364869

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Power: ^{51 in / 130 cm} Compressed Air 30 CFM @ 90 PSI Electric 208V-240V, 15A-45A (option dependant) Potable Water 8GPM

Product Size Ranges:

12 in (30.5 cm) Dia. Round Products Up To 38 in (96 cm) Diagonal Products Standard: 3.5 in (8.9 cm) Tall Optional: 5.5 in (14.0 cm) Tall

Portion Size Ranges

Round 4 - 24 Portions Per Product Square Determined By Product FoodTools machines are manufactured with heavy duty anodized aluminum, stainless steel, and ultra-high molecular weight plastic. The equipment is designed for complete wash down requirements in production facilities.

Specifications are subject to change and are dependent on the product portioned or additional accessories to standard equipment. © FoodTools - 05/2016