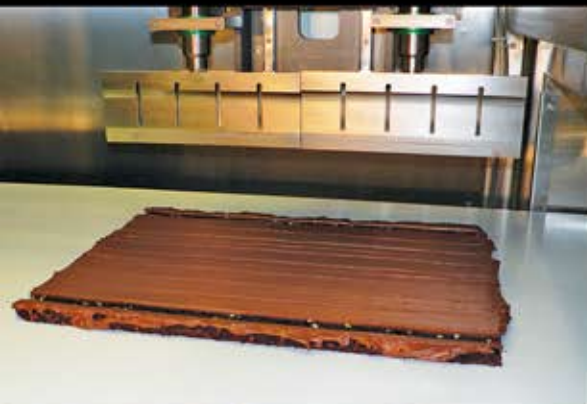


ACCUSONIC-200FS



Inline Ultrasonic Sheet Slicer



FOODTOOLS
Industry Leaders in Portion Control

ACCUSONIC-200FS

Average Speed:

Up To 360 Products Per Hour

Function:

These high speed ultrasonic slicing machines are built to cut various sticky, delicate, and hard to slice products. The models use a conveyor surface or in the box/pan holders to cut half or full sheet products. The 200 series features 2 ultrasonic cutting stations to increase production. Bakeries slicing more than 2 full sheets per minute use this machine.

Machine Models

ACCUSONIC-200HS - Half Sheet Cutting

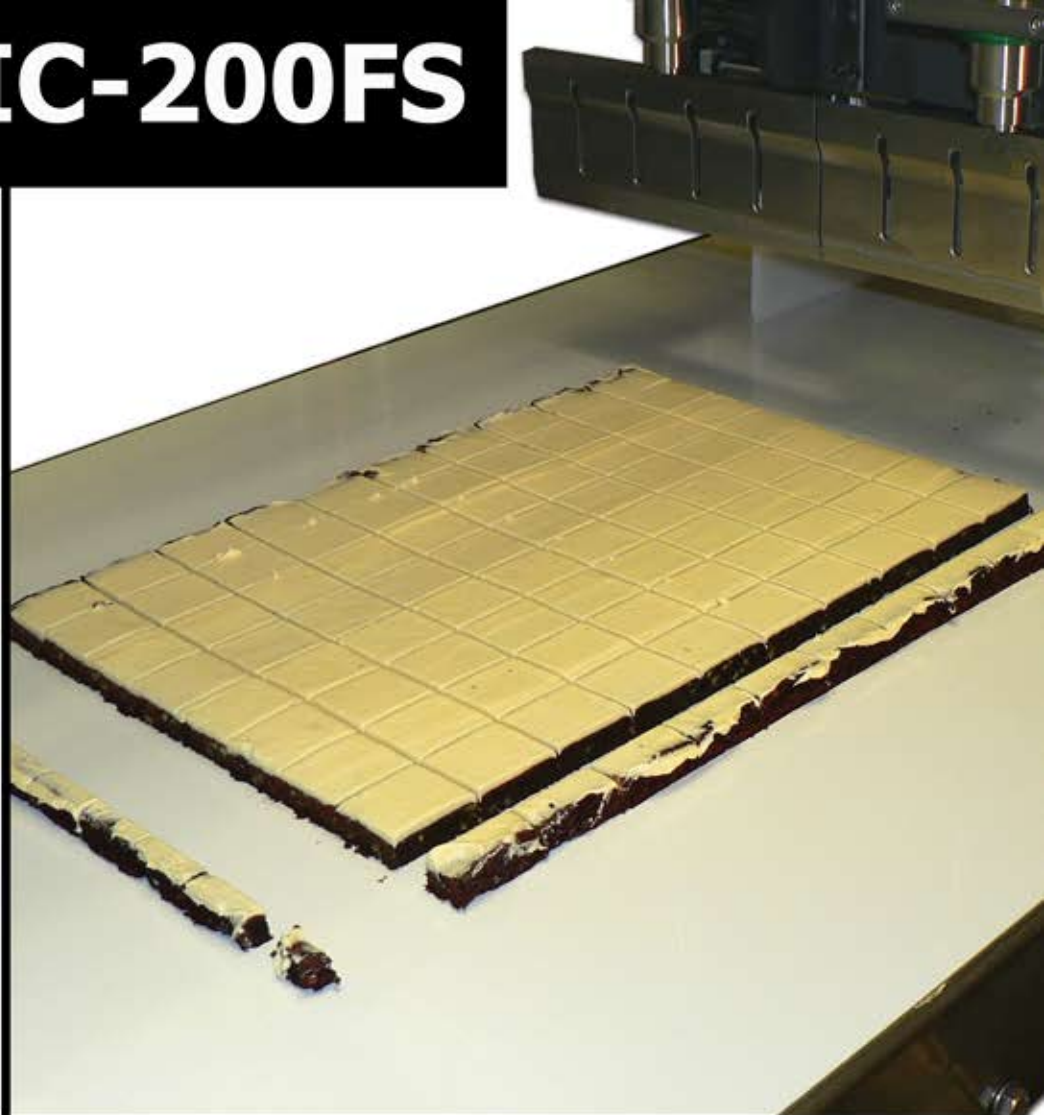
ACCUSONIC-200FS - Full Sheet Cutting

Custom Applications

- Slice in a container, bake-in box, on a pallet or directly on the conveyor
- Manual or automatic load and offload
- Custom discharge portion spreader & gapping conveyor for enrobing or packaging solution
- Custom edge trim removal system

Benefits

- Reliable and durable equipment backed by manufacturer's warranty



Inline Ultrasonic Sheet Slicer

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Dimensions Depend Upon Specific Needs, Capabilities, and Custom Accessories

Power:

Compressed Air 5-10 CFM @ 90 PSI

Electric 400-460V, 60 Hz, 3 Phase, 46 A

Product Size Ranges:

Up To 3.5" (8.9 cm) Tall Products

ACCUSONIC-200HS

12" (30.5 cm) x 16" (40.5 cm) Rectangle

ACCUSONIC-200FS

18" (45.7 cm) x 30" (76.2 cm) Rectangle

Portion Size Ranges

0.5" (1.2 cm) and Larger Slices

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.

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