

# **Precise Ultrasonic Portioning**





# ACCUSONIC-10UX

#### Average Speed:

50-100 Products Per Hour

#### Function:

This machine is perfect for sticky, difficult to cut, and delicate products and can be built with 1, 2 or 3 ultrasonic blades. It is capable of cutting in or out of the box/pan (single blade). Ultrasonic blades vibrate at 20 kHz to prevent the product from sticking to the blade, allowing each slice to have a clean quality look. It can also be used to cut 2 round cakes per cycle with no Divider Inserts. This machine is best for bakeries with hard to slice production volume of 50-100 products per hour.

#### Benefits

- Achieve a return on investment through labor savings and improved portion consistency
- Ultrasonic technology ensures consistent cut quality at a wide range of temperatures
- Designed to meet all safety and sanitation standards
- 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



# **Precise Ultrasonic Portioning**

## FoodTools Corporate Office

Santa Barbara, CA U.S.A. 805.962.8383 877.836.6386

#### FoodTools Central

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

### FoodTools United Kingdom

Ongar, Essex U.K. 44.1277.364869

www.foodtools.com

#### FoodTools Asia

Zhuhai, Guangdong China 86.756.2127528

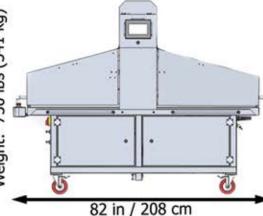
sales@foodtools.com





# ಕ 158 'n 52.5 in / 133 cm





Power:

Compressed Air 6 CFM @ 90 PSI Electric 208V-240V, 15A

## Product Size Ranges:

12 in (30.5 cm) Dia. Round Products Up To 38 in (96 cm) Diagonal Products Standard: 3.25 in (8.3 cm) Tall Optional: 4.5 in (11.5 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 - 01/2019