Food industry - Ultrasonic knife - Ultrasonic cutting technology

Ultrasonic knives are particularly suitable for cutting food, especially for those foods that are very brittle, soft or creamy. As the support of ultrasound does not produce deformation of the product, so you can cut very thin slices. Surface friction to ensure the smallest, clean surface, the product will not be bonded to the blade.

Cutting fast, clean, to ensure increased productivity and minimal cleaning time.
The advantages of the ultrasonic cutting system are: it can be cleaned on the spot; to ensure accuracy, maximum accuracy and long service life.

Advantages of ultrasonic cutting technology:
- High processing speed
- Process safety
- Economy, energy saving and efficient
- Less impact on the environment
- Very short cleaning, no need to disassemble and clean

Ultrasonic cutting technology is particularly suitable for food features:
- soft
- cream
- fragile
- Compounds
- fresh
- Frozen