Ultrasonic Cutting Blade - Food Processing Manufacturing

Ultrasonic Food Slicing
The ultrasonic blade which called ultrasonic sonotrode or ultrasonic Horn vibrates at high frequencies of 20 kHz to 40 kHz, and this high-frequency vibration reduces the friction resistance at cutting surface. This low-friction ultrasonic cutting make a ultrasonic blade cut the food products smoothly. It brings clean and beautiful cutting surface for various food products. Also, ultrasonic food cutting reduces the chips of foods during the cutting. This reducing the down time to clean up of your production system. Our ultrasonic food Slicer will be Easy to install in your current production system.

Features of Ultrasonic Food Cutting
Ultrasonic vibration reduces friction resistance between the ultrasonic blade and food, and it makes the ultrasonic blade cut smoothly without deformation. The ultrasonic cutting blade is made of titanium. It is completely inert and enduring material. Because it reduces the chips of food during ultrasonic cutting and fouling on the ultrasonic blade, you can reduce the down time to cleaning and increase the productivity. Ultrasonic cutting is suitable for the food products which include different hardness foods such as ultrasonic cutting of Cheese, ultrasonic cutting of Cake and bread, ultrasonic cutting of Pizza, ultrasonic cutting of Käse, ultrasonic cutting of candy, ultrasonic cutting of nuts, ultrasonic cutting of Nougat, ultrasonic sandwich cutting, ultrasonic cutting of Frozen food and ultrasonic cutting of dried fruits.