



ultrasonic ice cream cake cutting

Ultrasonic ice cream cutting equipment is ice cream, ice cream cake, frozen cheese cake, frozen mousse cake, frozen dough and other frozen food the best choice.

Based on the difficulty of ice cream cutting - hardness, the internal ice crystal particles rough, ordinary tools can not be a good cutting, and ultrasonic food cutting equipment cutting temperature is low, hardness and frozen food is more obvious advantages, because the use of high frequency vibration ultrasonic cutting , So cutting only need to impose a small external force, then it can be easily cut molding.

The advantage is to cut minus 18 degrees Celsius food, will not melt, and completely eliminate the cutting surface is not smooth, debris, tool wear and other issues.

cream cake cutting Diagram

