



## Ultrasonic Sushi Cutting Machine

Sushi (すし, 寿司, 鮓) is the Japanese preparation and serving of specially prepared vinegared rice combined with varied ingredients such as chiefly seafood, vegetables, and occasionally tropical fruits.

UFM8000 ultrasonic food cutting equipment is the best way to cut sushi. The unit features streamlined operation, multi-layer mode and high efficiency, dual-bit cutting operations, vertical knife points, horizontal blades or cutting, except that the waste removal system automatically removes food waste edge belts to ensure food production efficiency and food production quality.

The machine is easy to use, can be fully compatible with traditional food production lines to meet greater market demand for consumer.



**Sushi cutting effect as shown**

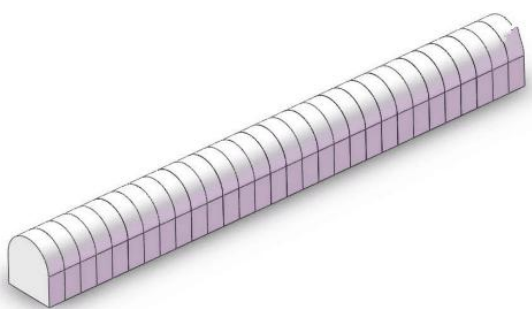








**Sushi Cutting Diagram**



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## 超声波寿司切割机



寿司是日本传统美食之一。主要材料是用寿司醋调味过的维持在人体体温的饭块，再加上鱼肉，海鲜，蔬菜或鸡蛋等作配料，其味道鲜美，不仅受当地民众的喜爱，如今更是流行在全世界。



UFM8000 超声波食品切割设备是切寿司的最佳途径。



该设备具有流水线作业、多切片模式和高效率的特性，双工位切割作业，纵刀分条，横刀切片或切块，除此之外还配有废料剔除系统自动将食品边缘废料剔除去传送带，保证食品生产效率及食品生产质量。



该机单机使用便捷，可完全与传统型食品生产线配套，为企业产品发展及升级做门面铺垫，以此适应更大的市场消费需求。

切割寿司效果如图所示



