ACCUSONIC-10U3SRW





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Triple Blade Ultrasonic Slicing







ACCUSONIC-10U3SRW

Average Speed:

50-100 Products Per Hour

Function:

This machine is perfect for sticky, difficult to cut, and delicate products. It is capable of cutting in or out of the container. This model features three Ultrasonic blades that vibrate at 20 kHz to prevent the product from sticking to the blades, allowing each slice to have a clean quality look. The three Ultrasonic blades increase the production speed from the ACCUSONIC-10USRW on which the single blade shuttles to both sides. The machine 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

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- -- Achieve a return on investment through labor savings and improved portion quality and consistency
- Ultrasonic technology ensures consistent cut quality at a wide range of temperatures
- Automatic door improves cycle time
- Reliable and durable equipment backed by manufacturer's warranty



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For Video

Triple Blade Ultrasonic Slicing

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Industry Leaders in Portion Control



54 in / 137 cm

Compressed Air 6 CFM @ 90 PSI Electric 208V-240V, 45A

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 - 11/2011