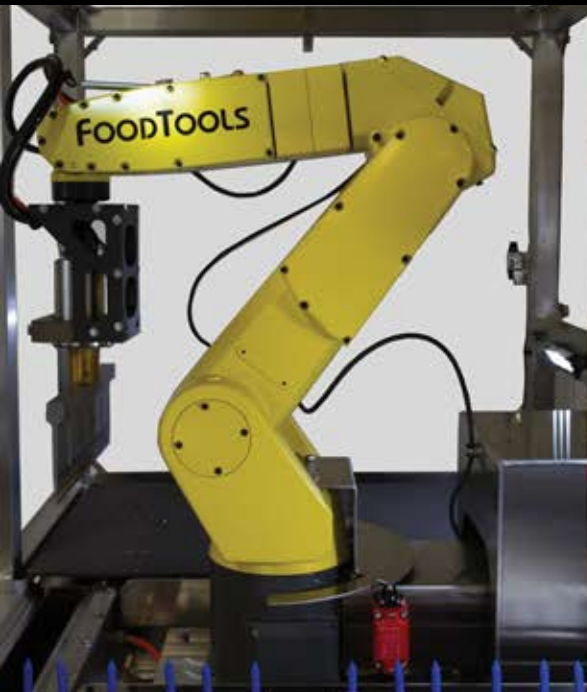# RPS-100

Robotic Ultrasonic Slicing

FoodTools
Industry Leaders in Portion Control

RPS-100

Function:

This machine is perfect for sticky, difficult to cut, and delicate products. It is capable of cutting in or out of the pan or container. The Ultrasonic blade vibrates at 20 kHz to prevent the product from sticking to the blade which results in a clean, smooth cut. This flexible machine can cut sheet cakes into square, rectangle or triangles, loaf product into slices and round cakes into wedges. A blade cleaning system is included as standard.
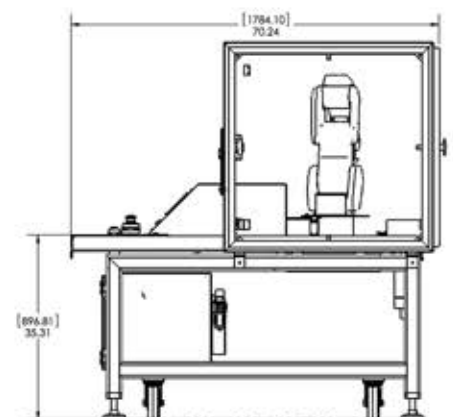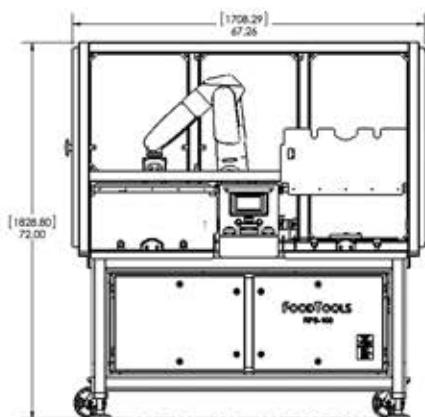
Benefits

- Increased return on investment through labor savings, improved portion quality, consis tency and less waste.
- Ultrasonic cutting technology ensures high cut quality at a wide range of temperatures.
- Pneumatically actuated dual product plat forms allow cutting while the product is unloaded and reloaded to save time.
- Flexible recipe selection to allow cutting sheet or round products in or out of the container to reduce handling and packaging costs.
- Six (6) axis mechanical robot to provide infinite patterns, speed and accuracy.
-The machine is rated IP-67 for sanitation requirements.
-Reliable heavy duty equipment backed by FoodTools one year warranty.

Flexible Ultrasonic Slicing

Power:
Compressed Air 6-8 CFM @ 90 PSIG
Electric 208V-240V, 60 cycle 1-phase, 30A @ full load

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

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.