ACCUSONIC-10U2SRW





Double Blade Ultrasonic Slicing





ACCUSONIC-10U2SRW

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 two 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 two 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

- Achieve a return on investment through labor savings and improved portion quality and consistency
- Slice round and sheet products in or out of the pan, box, or container into wedges, squares, rectangles, triangles, and more
- Reliable and durable equipment backed by manufacturer's warranty



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Power:

Compressed Air 6 CFM @ 90 PSI Electric 208V-240V, 26A

Product Size Ranges:

12 in (30.5 cm) Dia. Round Products Up To 38 in (96 cm) Diagonal Products 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.

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