

# ACCUSONIC-10U3SRW

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## Triple Blade Ultrasonic Slicing



**FOODTOOLS**  
Industry Leaders in Portion Control



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## 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

- 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



## Triple Blade Ultrasonic Slicing



### Power:

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.  
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