BAKEVISE professional bakery equipment

Automatic UFM5000 L Ultrasonic Food Slicing Machine

Product Description

UFM5000 L intelligent ultrasonic food cutting standard machine is a fully automatic, high-performance food cutting equipment, with multi-axis standard control system.



- The device has four cutting modes, including circular aliasing mode, slice mode, rectangular cut squares mode, rectangular tangent triangle mode. Working speed and angle parameters are adjustable.
- For the round, rectangular and other shapes of bread, cakes, pizza and other baked goods for a variety of shapes of cutting function.

Cutting Mode Schematic





Actual Cutting Effect Image









Key Features:

- Ultrasonic cutting to achieve non-contact, zero pressure cutting processing mode.
- Treat creamy jelly and other sticky food sticky knives, smooth and beautiful.
- Simple and fast product positioning, according to the needs of all-round cutting.
- The cutting products can be automatically positioned and cut according to the parameters entered in advance.
- Respond to market consumers' needs to maximize food hygiene and safety.
- During the slitting process, the job is fully automated without human intervention and increased productivity.

Applications

This ultrasonic cutting machine for food can be applied to baking foods (cakes, bread, pizza, sandwiches, etc.) that are shaped like round, rectangular, triangular, etc. to achieve the optimal cutting effect.

• Cakes, • Pizza, • Sandwiches • Candy • Ice cream, • Cheese, • Frozen products

Equipment supplies and 24/7 service to the baking industry

5 Blackman Cr, South Windsor, NSW, 2756, Australia

P: +61 2 8004 6105





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TECHNICAL SPECIFICATIONS

Automatic UFM5000 L Ultrasonic Food Slicing Machine	
Machine Size	
	1300 x 1300 x 1840 mm
Weight	300kg
Electric supply	Single phase, 220v, 50-60Hz - 15A
Ultrasonic Rated Power	5kw
Cutting Speed	<60 cuts / minute
Cutting Area	Round: 455mm in diameter;
	Rectangle: 455 x 735 mm
Temperature Range	-14°C—40°C
Height of the Effective Blade	65mm
Length of the Effective Blade	305mm
Control System	Multi-axis Control System
Safety protection system	Safety protection grafting
Mechanical Material	Stainless Steel
Blade Material	Titanium
Operation Mode	Automatic
Operation Interface	Touch Screen
Food Loading Mode	Manually
Cutting Can Control Height	YES
Cutting Can Control Angle	YES
Cutting Accuracy	±0.2mm
CONNECTIONS FOR AUTOMATIC KNIFE C	CLEANNG SYSTEM
Compressed air connection	0.4Mpa
Water Connection	1/2" - 3-6 Bar
Drainage	50 mm hose



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