

# ACCUSONIC-2000U



## High Production Ultrasonic Cutting



**FOODTOOLS**  
Industry Leaders in Portion Control



# ACCUSONIC-2000U

## Average Speed:

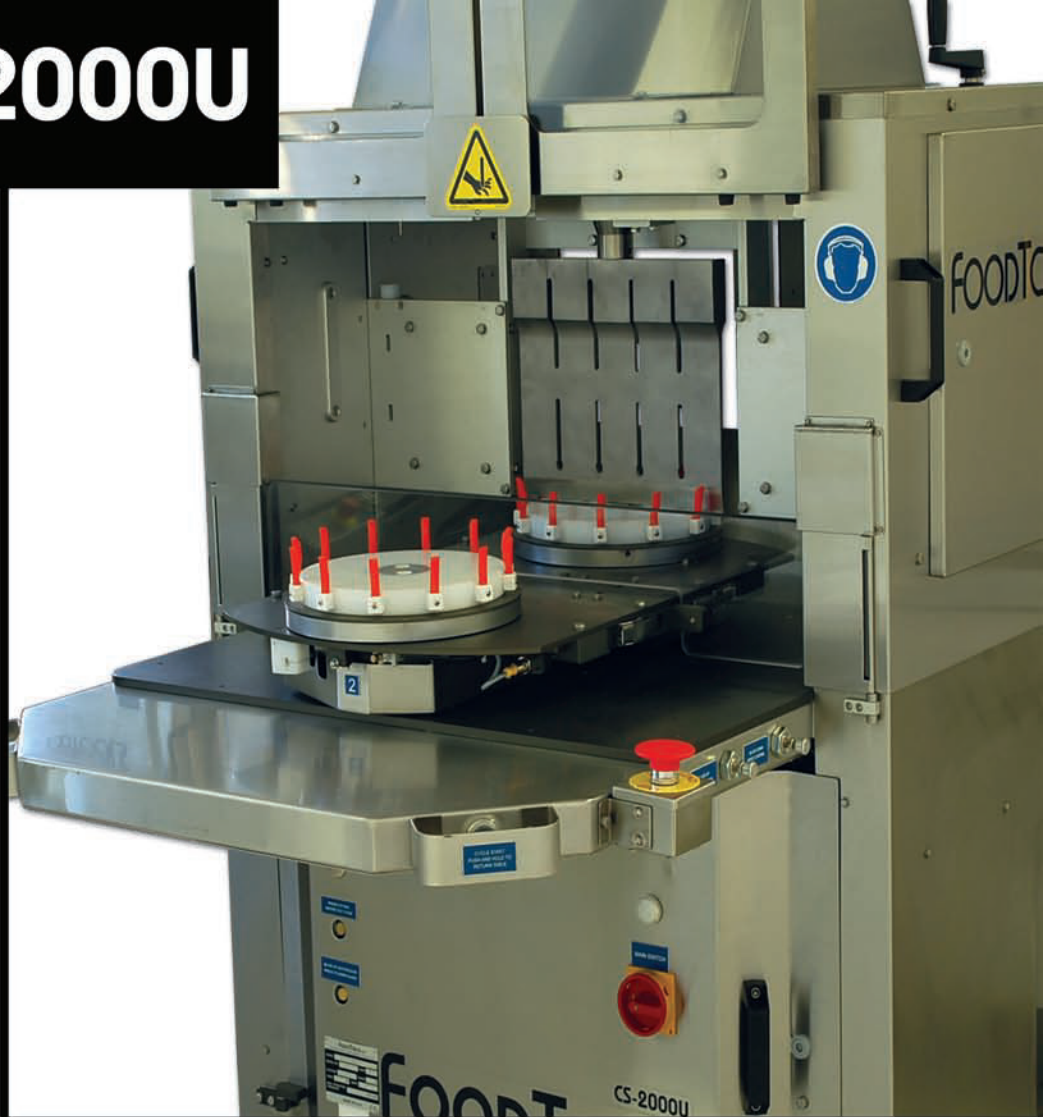
250-350 Products Per Hour

## Function:

This machine is perfect for sticky, difficult to cut, and delicate products. The Ultrasonic blade vibrates at 20 kHz to prevent the product from sticking to the blade, allowing each slice to have a clean quality look. Dual product holders allow the machine to continue slicing products as the operator unloads and loads cakes onto the front dial. To increase production speed one operator can run two machines simultaneously. This machine is best for bakeries with hard to slice production volume of 250-350 cakes per hour.

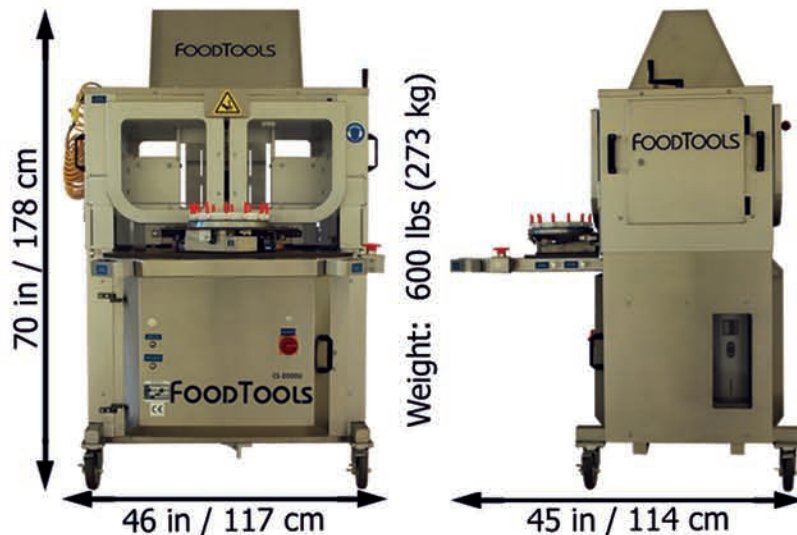
## Benefits

- Achieve a return on investment through labor savings and improved portion quality and consistency
- Perfectly portion cakes every time
- Ultrasonic technology ensures consistent cut quality at a wide range of temperatures
- Dual dials increase speed and efficiency, slice one cake while loading the next
- Reliable and durable equipment backed by manufacturer's warranty



## High Production Ultrasonic Cutting

45 Garena Circuit, Kingsgrove NSW 2208 Australia  
t. +61 2 9740 5122  
e. info@rvo.com.au  
www.rvo.com.au



## Power:

Compressed Air 6 CFM @ 90 PSI  
Electric 208V-240V, 13A

## Product Size Ranges:

6" (15.2 cm) - 12" (30.5 cm) Diameter  
Up To 5 in (12.7 cm) Tall

## Portion Size Ranges

4 - 24 Portions Per 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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