

ULTRASONIC CUTTER T-CU.13





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USE

This cutting machine is designed to cut soft-type nougats such as Jijona, "yema" (almond and egg yolk soft nougat), coconut, marzipan with candied fruit type nougat, etc. The machine can also be used to cut cold meat, pâté, pastry products and similar.

CONSTRUCTION

Only materials from the best, internationally reputed brands have been used in the construction of this machine in order to achieve maximum reliability. It is constructed of 18/8 AISI-304 standard stainless steel throughout and with wheels so it can be easily moved.

OPERATION

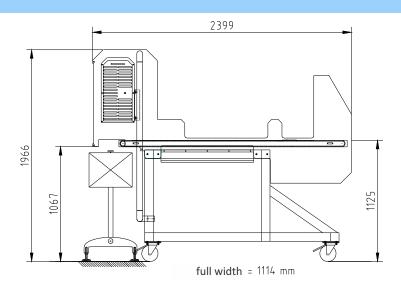
The machine is controlled by a sophisticated program used to adjust every parameter (speed, cutting length, ultrasound configuration, etc.) required for the machine to work automatically.

The cutter is set up to be used individually or in a production line with its sensors.

For more details, see our website or contact us.

NOTE

Well aware that our clients may have different requirements, our technical staff will carry out any changes needed for adapting the machine to different product needs.



CHARACTERISTICS

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ULTRASONIC GENERATOR POWER (kW)	1
ULTRASONIC GENERATOR FREQUENCY (kHz)	20
BELT SERVOMOTOR POWER (kW)	1'8
BLADE SERVOMOTOR POWER (kW)	0'45
TOTAL POWER (kW)	3'25
VOLTAGE AT 50 Hz (Volts)	400 (three-phase)
PNEUMATIC PRESSURE SUPPLY (bar)	5-6
MAXIMUM PRODUCTIVITY (units per minute)	100
NET WEIGHT (kg)	610



