

# ACCUSONIC-1000U



## Precise Ultrasonic Portioning



**FOODTOOLS**  
Industry Leaders in Portion Control

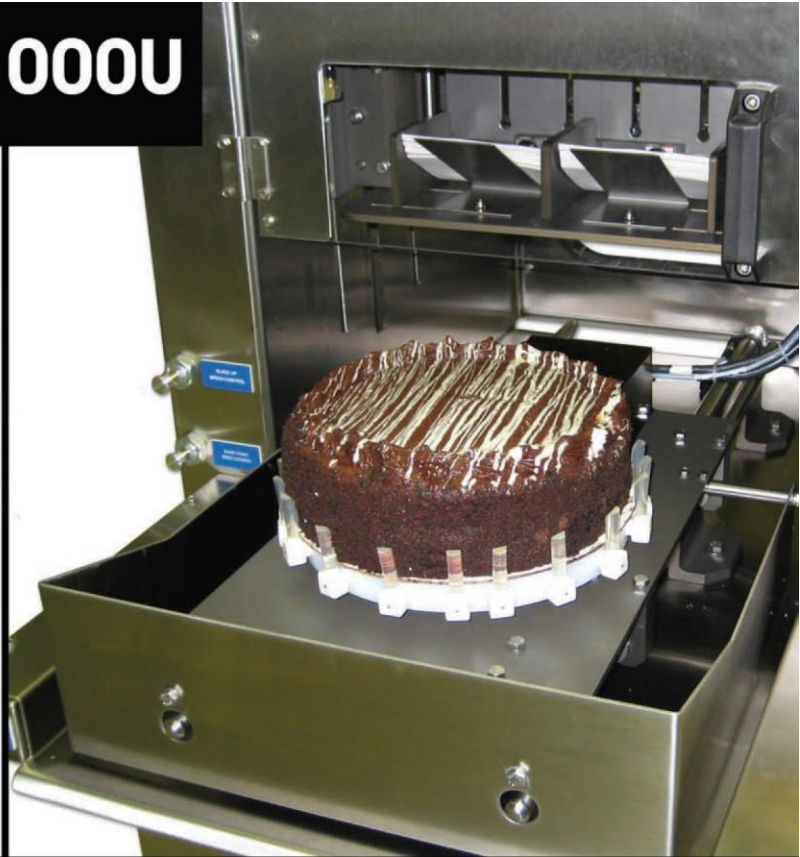
# ACCUSONIC-1000U

**Average Speed:**  
150-250 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. A switch toggles between cutting with to cutting without Divider Inserts. To increase production speed one operator can run two machines simultaneously. This machine is best for bakeries with hard to slice production volume of 150-250 cakes per hour.

**Benefits**

- Achieve a return on investment through labor savings and improved portion quality and consistency
- Perfectly portion cakes every time
- Use Divider Inserts between each slice
- Ultrasonic technology ensures consistent cut quality at a wide range of temperatures
- Servo driven indexing improves precision and consistency of the finished product
- Reliable and durable equipment backed by manufacturer's warranty



## Precise Ultrasonic Portioning



**Power:**

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

**Product Size Ranges:**

6"(15 cm)-12"(30.5 cm) Diameter Round

**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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