

ACCUSONIC-100SRS



Ultrasonic Bar, Log, & Roll Slicer



FOODTOOLS
Industry Leaders in Portion Control



ACCUSONIC-100SRS

Average Speed:
60-180 Cuts Per Minute

Function:

This machine uses a flying guillotine blade and continuous conveyor system so that the product does not have to stop moving during the cutting process. The blade frame can be fitted with a mechanical blade or an ultrasonic blade system to cut fresh and sticky products. The portion size can be selected from the HMI and the speed of the conveyor is controlled by an encoder connected to the up-stream conveyor. The machine features Allen Bradley controls and the Y & Z axis are both servo driven motors with absolute encoders for accurate portion & speed control. The machine is designed to meet BISSC & CE requirements.

Benefits

- Achieve a return on investment through labor savings and improved portion quality and consistency
- Perfectly cut bars or logs continuously in line
- Ultrasonic system slices hard to cut, sticky, and ambient products with ease
- Reliable and durable equipment backed by manufacturer's warranty



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Power:

Compressed Air 5 CFM @ 90 PSI
Electric 200-460V/3-Phase, 30-60A

Product Size Ranges:

Up To 39 in (100 cm) Wide Products
Up To 6 in (15.24 cm) Tall

Portion Size Ranges

0.5" (1.27 cm) And Larger Portions

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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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