

R 100

round cake cutting

Speed: 2–3 products/minute

GENERAL DESCRIPTION

The R 100 cutting system is designed to cut round cakes up to 12'' in diameter with a maximum product height of 5''. All product positioning is performed manually.

SPECIFICATIONS

- Made up of a housing, an ultrasonic cutting unit, and control buttons allowing different types of cakes to be cut in various ways
- Designed and built to meet the most exacting food processing equipment standards
- Designed to cut cakes of various sizes from 6'' to 12''
- A rotating plate supports and positions the products to be cut. An electrical system is used to rotate the plate with precision. This system can cut 8, 10, 12, 14, or 16 slices per cake.
- Blades can be customized to your specifications. Several diameters and thicknesses of product can be handled with the same machine. Some additional accessories may be required. For details, contact MATISS today!
- The system requires the use of supports (round plates the size of the cakes to be cut) to hold the cakes in position. Blades can also be made to measure to cut product in the mold.
- The ultrasonic unit is composed of a frequency generator, a converter, a booster, and a titanium blade oscillating at 20,000 cycles per second.
- The machine structure is made of stainless steel and features Lexan panel safety guards to avoid the risk of accident.
- A programmable controller (PLC) is included for control of pattern configuration and various mechanisms, such as amplitude of induced ultrasonic power.
- Raising and lowering of cutting blade is controlled by a pneumatic cylinder and is speed adjustable.
- Maintenance and cleaning are controlled by the programmable controller.
- An optional modem provides access to Matiss technical support and remote troubleshooting.
- Safety guards with security switches are included.
- Easy access from the back of the machine simplifies cleaning.



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- A waterproof stainless steel electrical panel (NEMS 4X) is included.
- A cooling system cools ultrasonic components.
- System is mounted on wheels for flexibility and ease of movement.
- Matiss offers 24/7 support on all its products.
- System requires 80 psi of compressed air and 240 vac, 1 phase, 60 Hz.
- System can be washed down with pressurized water.
- Parts and labor are guaranteed for one year.

ADVANTAGES

The ultrasonic cutting system is what makes this system technologically innovative. It uses 1 frequency generator to oscillate 1 titanium blade at ultrasonic frequencies. The movement this generates virtually eliminates all friction between the blades and the product being cut, resulting in a clean and precise cut. As a result, the blades remain cleaner and stay sharper longer.

There are several advantages to ultrasonic cutting. Here is a brief description.

- Uniformity:** The cuts made with the ultrasonic cutting unit are straight, clean, and uniform. The energy produced by the ultrasonic vibrations virtually eliminates all friction between the blade and the product being cut.
- Speed:** Compared to conventional cutting systems, the ultrasonic cutting system is faster and keeps product accumulation on the cutting blade to a minimum. Increased speed means enhanced productivity and no bottlenecks at cutting stations.
- Maintenance:** Maintenance costs and production downtime are substantially reduced since the cutting blades stay cleaner longer.
- Cleanliness:** Ultrasonic cutting technology uses blades made of titanium, an inert material that does not contaminate the products being cut.

