

# S 200

**Speed: 1–2 products/minute**



## GENERAL DESCRIPTION

- Made up of a stainless steel frame, an ultrasonic cutting unit, and a control unit to allow cakes to be cut in various ways
- Designed and built to meet the most exacting food processing equipment standards
- Designed to cut rectangular cakes with the following dimensions:  
W18'' x L26'' x H2 1/2''
- *Also accommodates European products 30'' long as well as small-sized products*
- Cuts cakes into 100 preprogrammed patterns
- Requires flat plastic plates of uniform sizes

## CUTTING SYSTEM TECHNICAL SPECIFICATIONS

- The ultrasonic unit is composed of 2 frequency generators, 2 converters, 2 boosters, and two 14'' titanium blades 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 rail-mounted mechanism driven by a step motor offers a high degree of accuracy in blade movement for easy cutting into one hundred (100) preprogrammed patterns.
- A programmable controller (PLC) is included for control of pattern configuration and various mechanisms.
- Automatic detection of length, width, and height of rectangular cakes allows edges to be cut as necessary.
- Raising and lowering of cutting blades is controlled by a pneumatic cylinder, and is speed adjustable.
- A motorized rotating plate driven by a step motor supports and turns the products to be cut.
- Safety guards with security switches are installed.
- Two drawers are included to collect remnants.
- Machine offers easy access from the back to simplify cleaning.
- System requires 80 psi of compressed air and 240 vac, 1 phase, 60 Hz.



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## ADVANTAGES

The ultrasonic cutting system is what makes this system technologically innovative. It uses 2 frequency generators to oscillate two titanium blades at ultrasonic frequencies. The movement this generates virtually eliminates all friction between the blade and the product being cut, resulting in a clean and precise cut. As a result, the blades remain cleaner and stay sharp longer.

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

- Uniformity:** 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.

