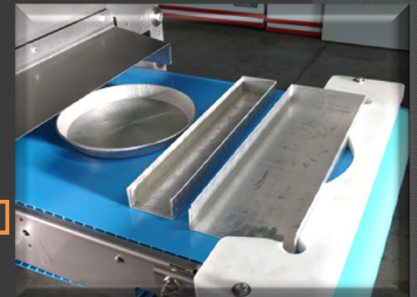
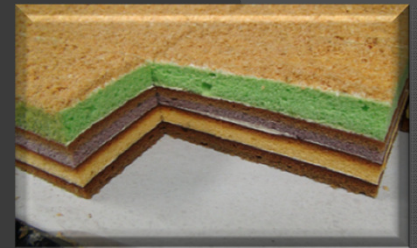
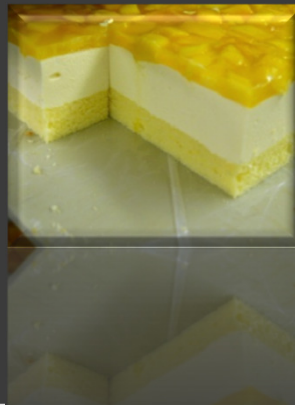


## Ultrasonic Cake Cutting Line *U - 302*



Innovations and solutions for the baking industry





- Cutting in the baking tray  
100 x 600 mm  
200 x 600 mm  
400 x 600 mm  
580 x 780 mm
- Conical round baking trays



- Cutting on the conveyor belt



Was presented the  
**International FoodTec Award 2012**  
DLG silver medal for  
hygiene-compliant cutting technology



- Diagonal cutting

„food technology Lummer“ was presented the

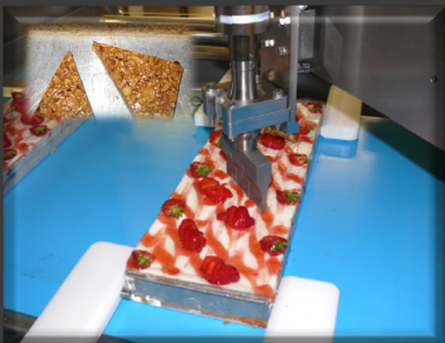
“International FoodTec Award 2012” within the sensitive topic area of “Hygiene and process technology in the bakery and confectionery trade”. The German Agricultural Society (DLG) honoured an exemplary innovation project from the food and supply industry, which was further developed in a way so as to achieve a substantial improvement of the functions or the process.



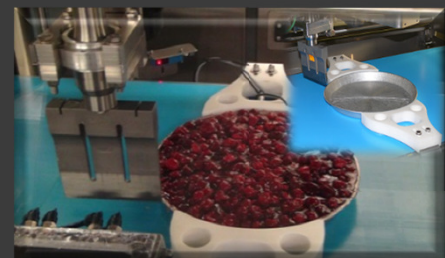
- Automatic adjustment of the tray centring device to the appropriate tray size through simple recipe selection



- Cutting of dough strands



- Cutting of triangles



- Cutting in a round baking tray



Was nominated for the **Great Award for Medium-Sized Businesses 2012**



“food technology Lummer” obtained this nomination thanks to its high level of commitment in the region under the motto: “Healthy medium-sized businesses – strong economy”.



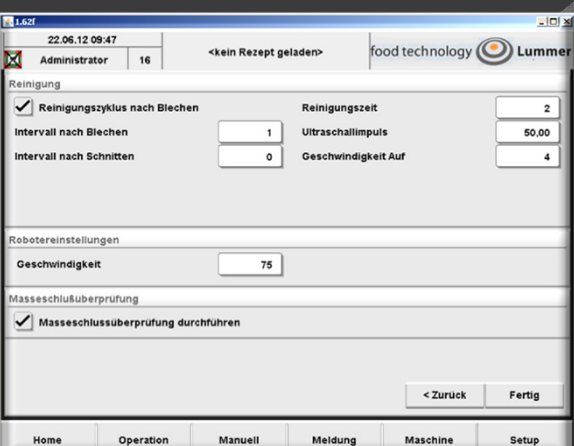
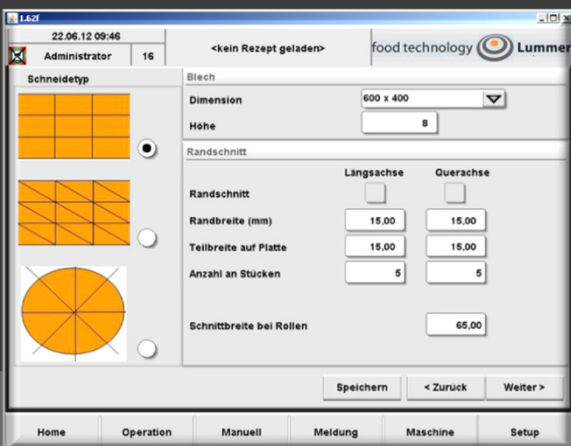
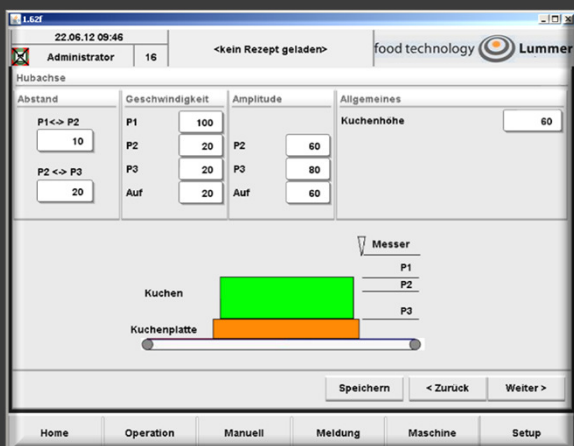
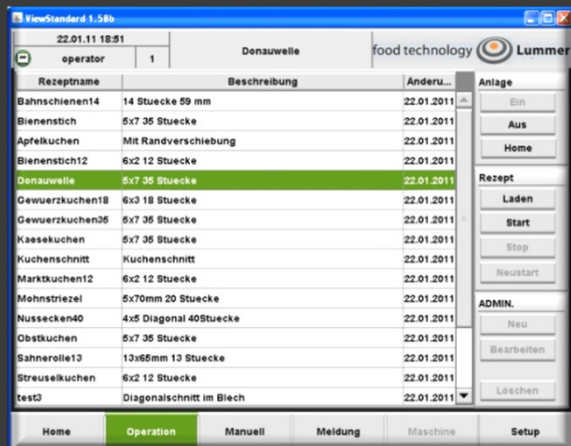
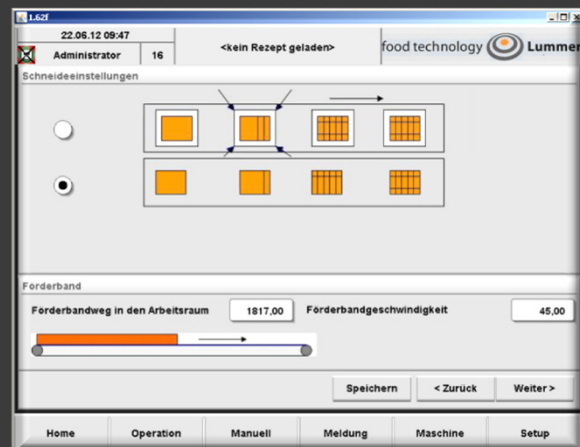
- Cutting of cream rolls directly on the conveyor belt or a plastic plate

# Change of products

## User-friendly and simple feeding

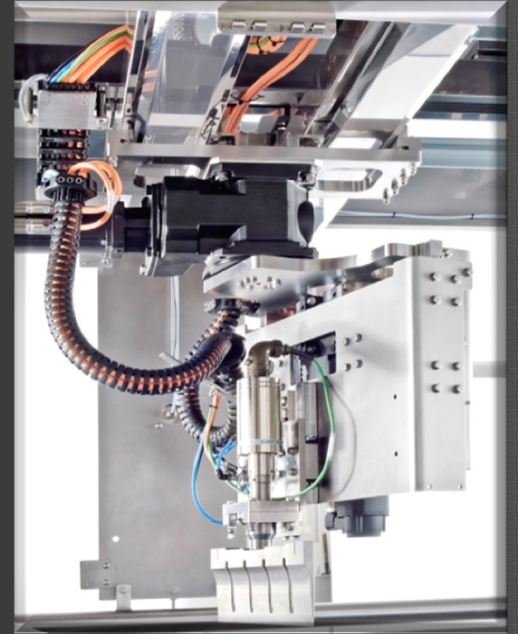


- Menu-driven recipe management and parameter settings

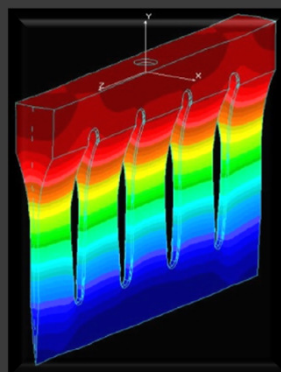
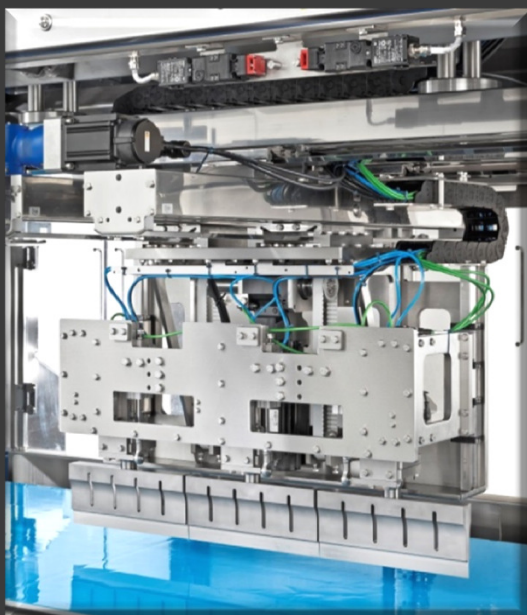
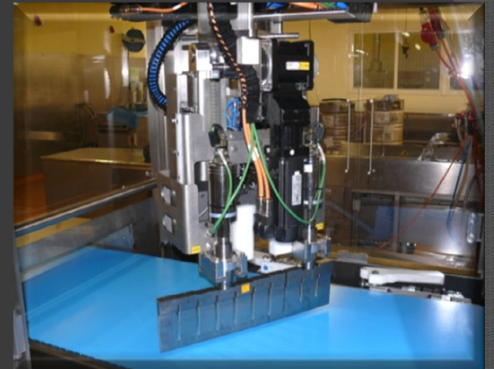


# Combinations of cutting blades

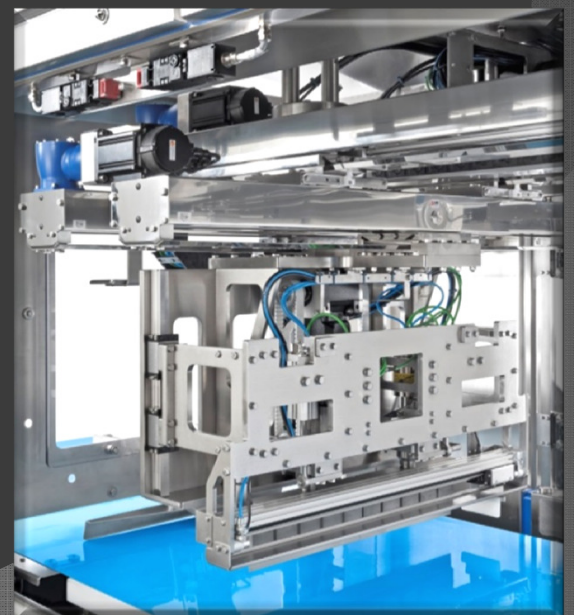
An optimal solution for every application



- Selection of cutting blades for optimal performance

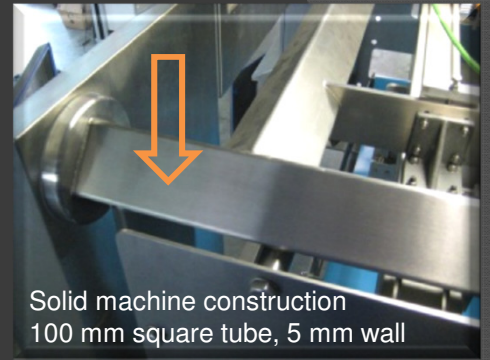


Vibration picture  
Cutting sonotrode

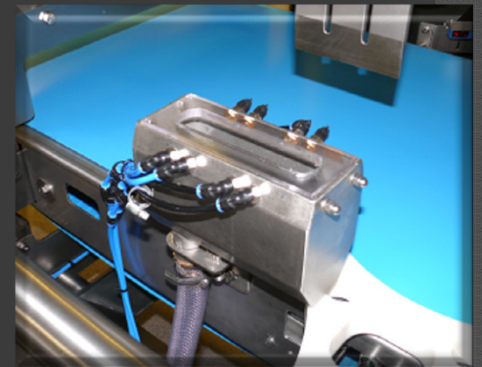
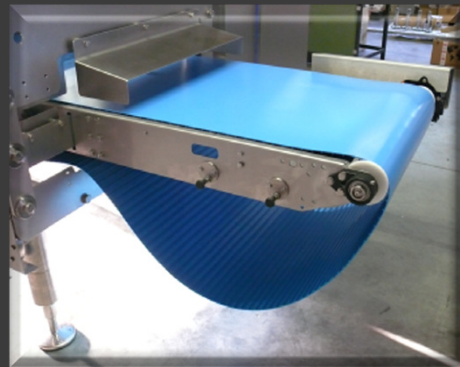
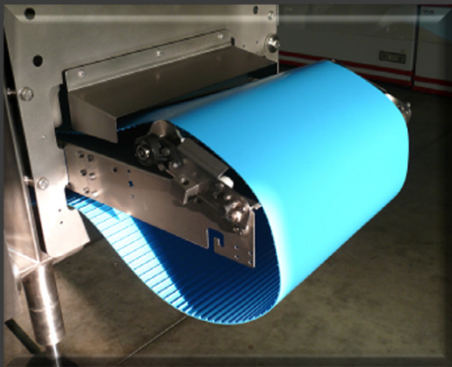


# Hygienic design

For more product safety



- Easy cleaning due to 400 mm ground clearance, tubes on edge, and good accessibility of the line through hinged protection doors



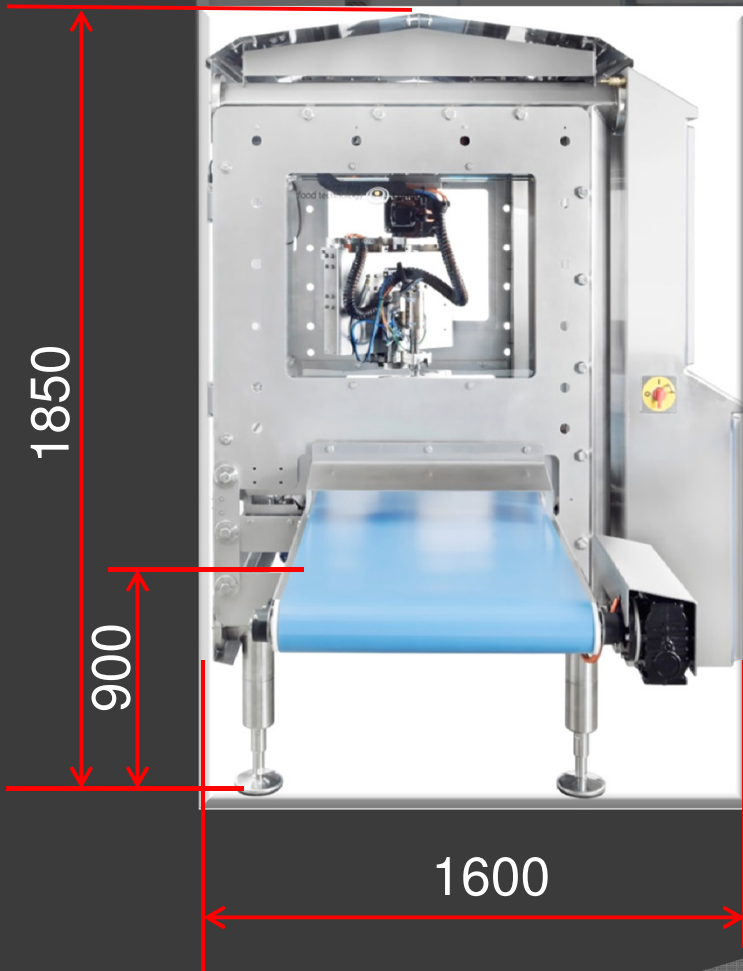
- Conveyor belt cleaning by simple relaxation of the belt

- Automatic blade cleaning



- Hygienic design

- Clearly positioned drive and control technology



● **Technical dimensions: U- 301**

Length:	2050 mm
Width:	1600 mm
Height:	1850 mm
Working height:	850 mm +/- 80 mm
Weight:	1850 kg
Belt length:	approx. 4000 mm

● **Consumption data:**

Power:	5.5 KW
Voltage:	3 x 400/230 V 50 Hz
Compressed air:	approx. 3l/min. Depending on cleaning intervals

● **Safety and design:**

The machine complies with safety regulations according to the latest European and German standards. New machine concept for optimal hygiene.

● **Equipment and execution of the machine:**

- Stainless steel execution of the machine (W.No.1.4301)
- Frame with side walls in a solid construction
- Conveyor belt of food-grade execution and certification
- Protection covers with safety devices
- Easy cleaning due to new hygiene design
- Servomotors with gear units for all movement axes
- Machine operation via touch panel
- Recipe management: storage of product parameters
- Switch cabinet: hygienic design, IP 66 as per EN 60529
- Blade cleaning device using water and air nozzles
- Stainless steel bases for secure standing of the machine
- Ultrasonic blades 20 kHz / 30 kHz

# Model range U – 300

A tailor-made solution for every application

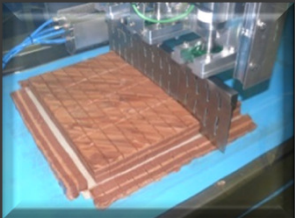
food technology Lummer 



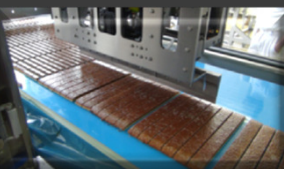
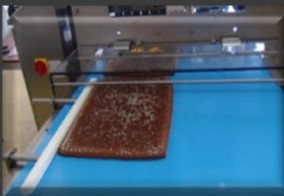
**U - 301**



**U - 302**



**U - 304**



**U - 305**

## food technology Lummer

Am Bauhof 9  
D- 33129 Delbrück  
Tel.: +49(0)5250-993670  
Fax: +49(0)5250-993840  
Mail: [info@foodtechconsult.de](mailto:info@foodtechconsult.de)  
Web: [www.foodtechconsult.de](http://www.foodtechconsult.de)



food technology Lummer was established by Alfons Lummer who has worked as an electrical and mechanical engineer and been managing director for the last 30 years, focusing on cutting and ultrasonic technologies.