

Innovations and solutions for the food industry

Baking & Confectionery Industry



Milk & Cheese Industry



Vegetables & Drinks Industry



Meat & Fish Industry

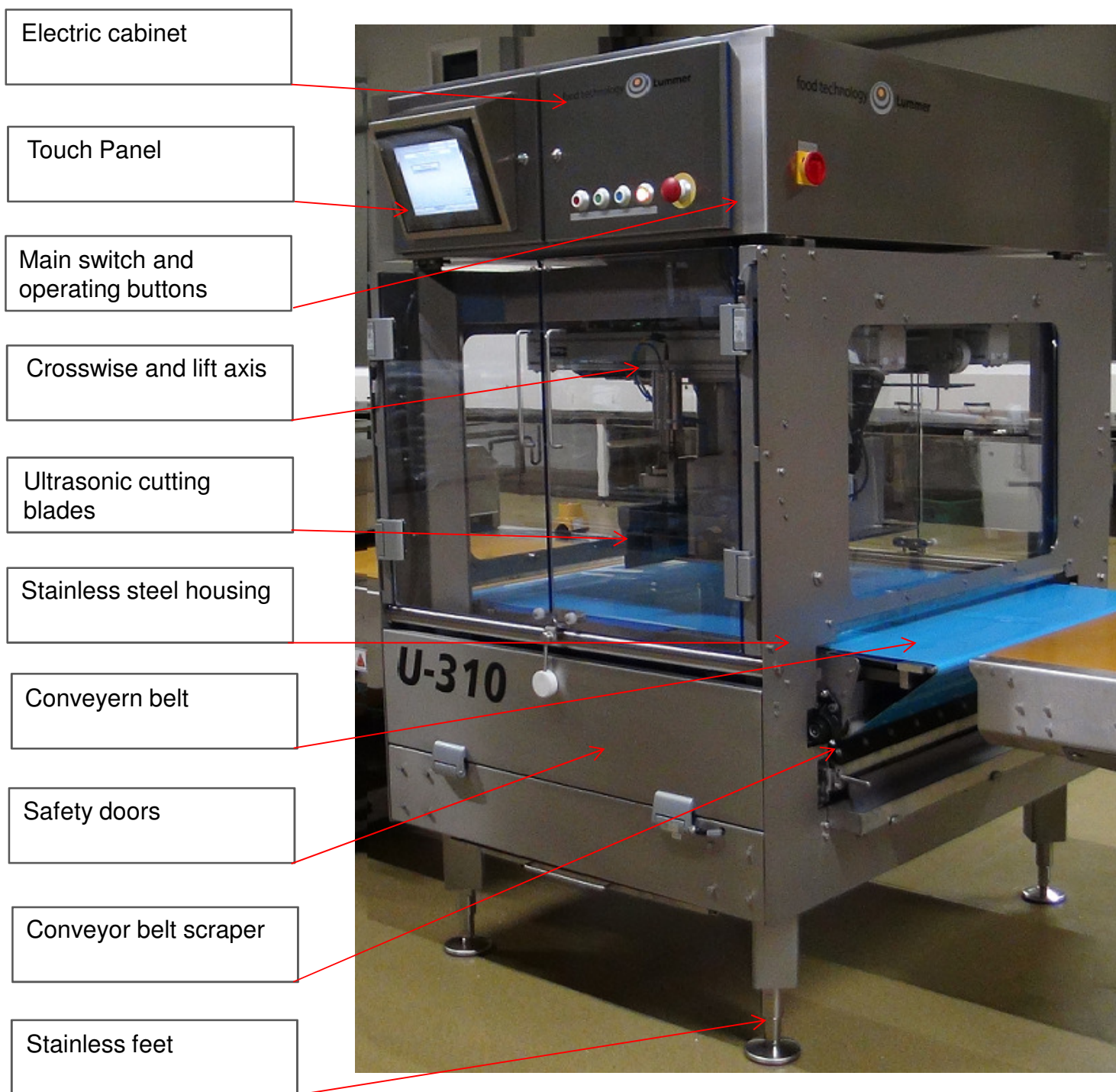


Made in Germany

Informations about the ultrasonic transversal cutter *U - 310*

NEW

Ultrasonic transversal cutting machine Works continuous for production line



Informations about the ultrasonic crosswise cutter U - 310

Ultrasonic crosswise cutting machine to works continuous for production line

The machinery functions:

The machine model U-310 is one industries crosswise ultrasonic cutting machine. The cutter works predominantly automated and is equipped with ultrasound cutting technology. This allows for clean cuts especially when slicing fresh products. The overriding plc and all attached mechanisms all portioning parameters can be individually defined and stored in the recipe memory. Based upon the individual programming it is also possible to slice diagonally. The cutting process will be synchronized with the production belt speed.

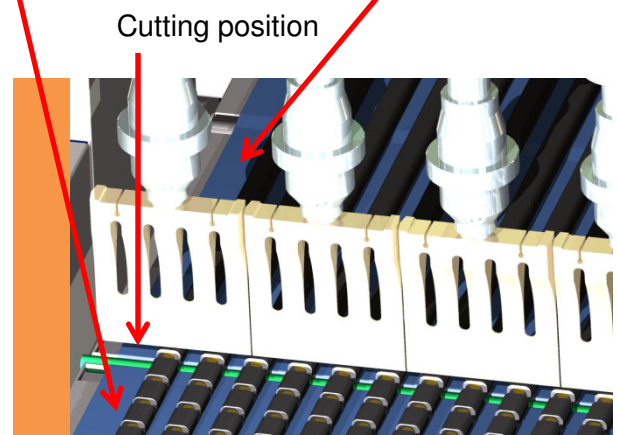
The machine is provided with appropriate covers to allow visual monitoring of the cutting process during production. Synchronizations of the machine are done by an adjustable internal control system. Parameter setting is via a central touch panel. All components relevant for control can be directly adjusted from the control panel.



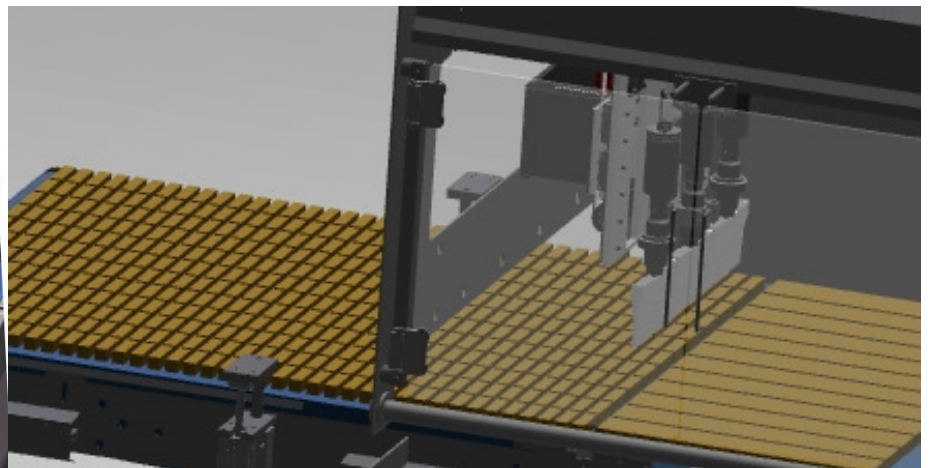
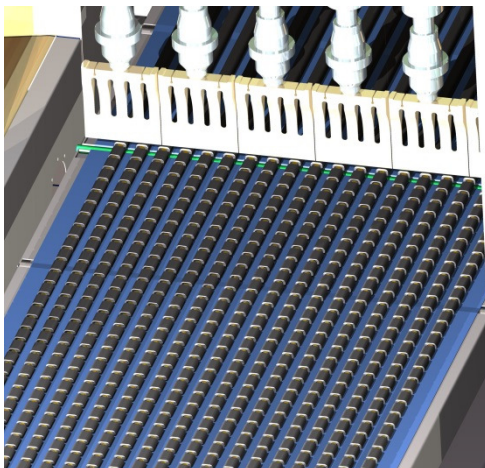
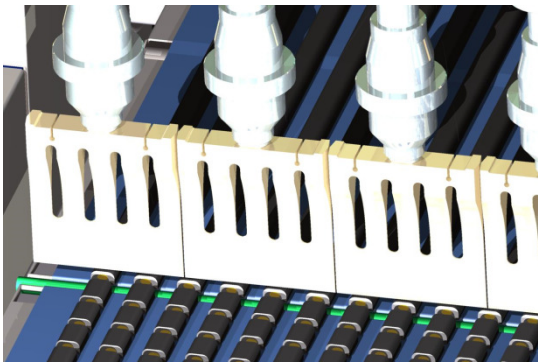
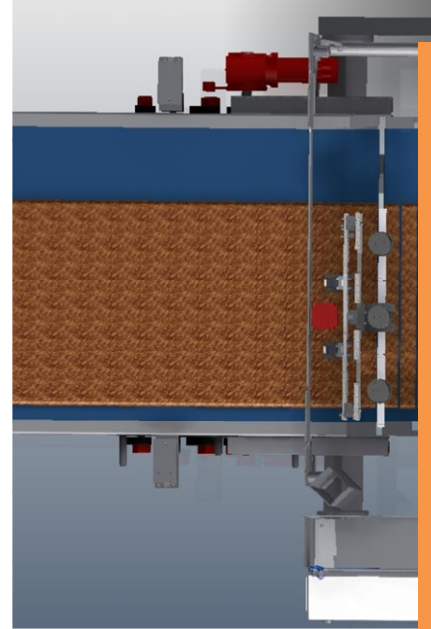
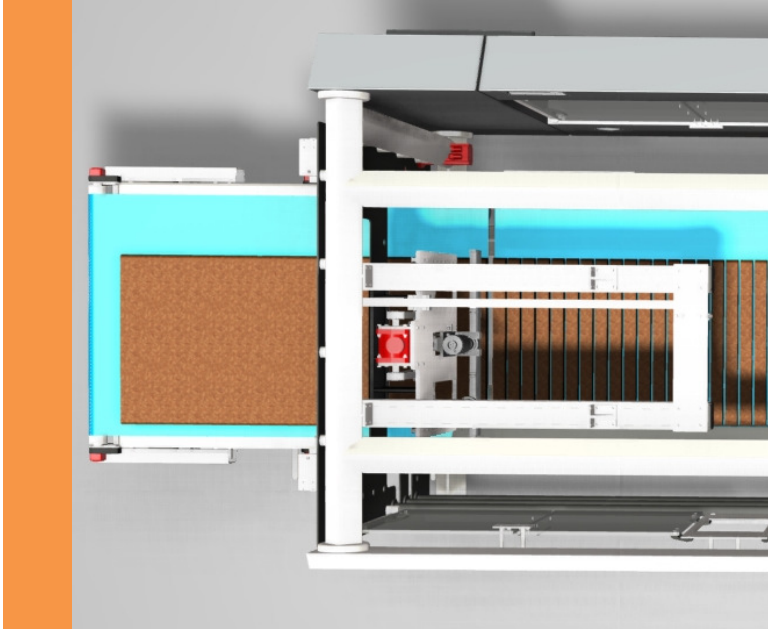
Option with two conveyor belts to push the product after cutting in distance. The length of the distance regulation with the speed from the second belt.

Second conveyor belt with higher speed for distance the product after cutting

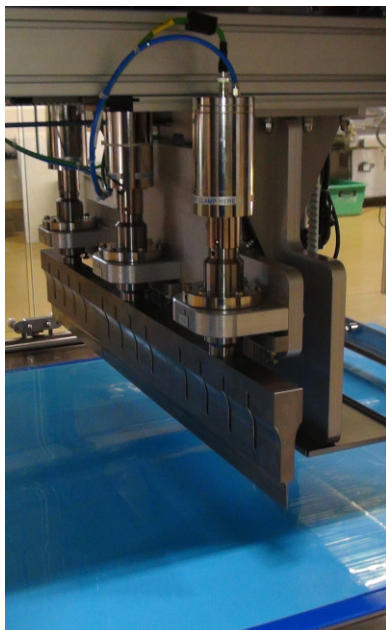
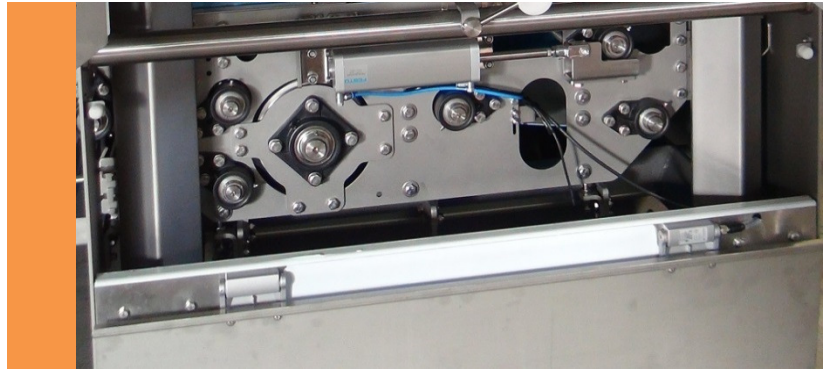
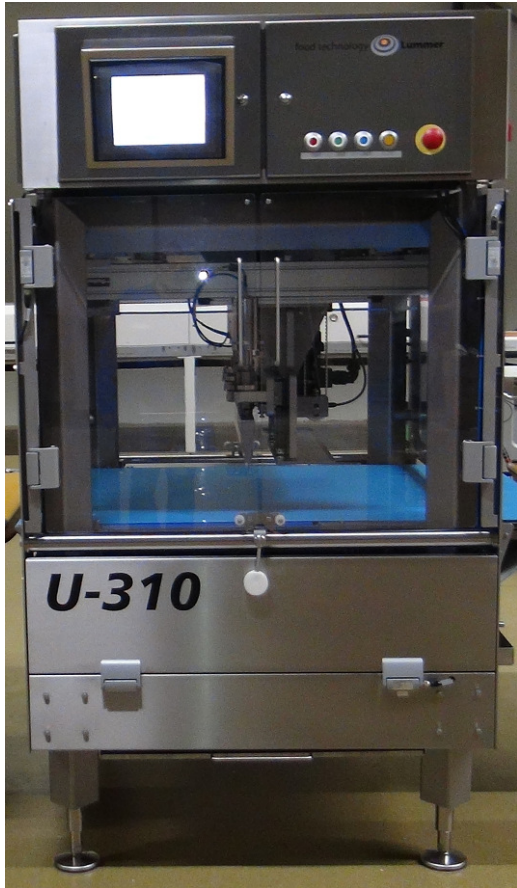
First conveyor belt with speed from the production line



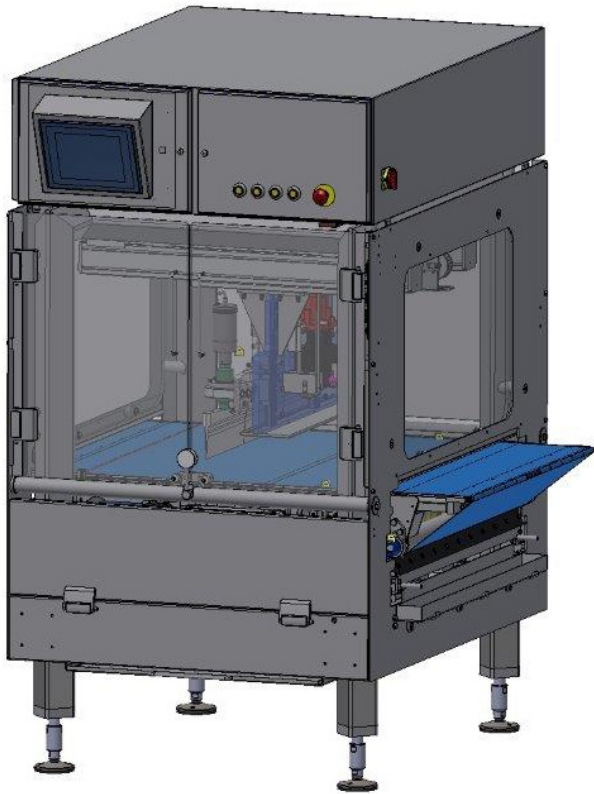
Informations about the ultrasonic cutter *U - 310*



Technical details about the crosswise cutter *U - 310*



Technical dimensions about the crosswise cutter *U - 310*



Technical dimensions: *U - 310*

Length:	1340 -1500 mm
Width:	1550 mm
Height:	2190 mm
Working height:	920 mm +/- 80 mm
Weight:	1550 kg
Belt width:	1050 mm
Working width:	950mm

Consumption data:

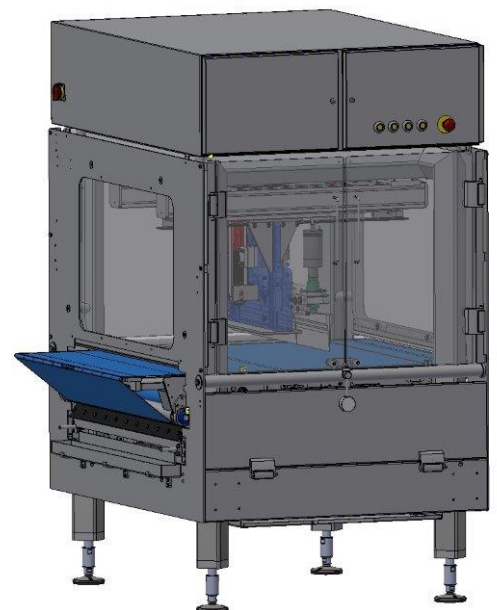
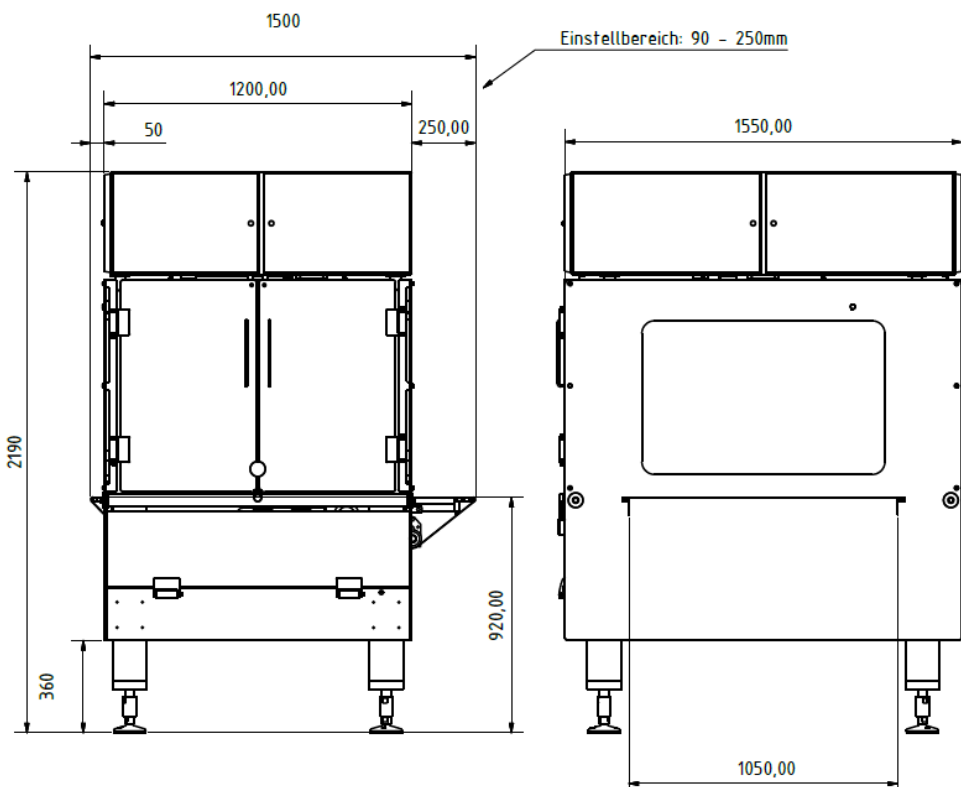
Power:	5.5 KW
Voltage:	3 x 400/230 V 50 Hz
Compressed air:	4 bar

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
- Stainless steel bases for secure standing of the machine
- Ultrasonic blades 20 kHz; 30 kHz; 40 kHz



Solution about machine model U - 300

