

Ultrasonic Cutters:

Versatile cutting machines to cut products in tray,
without tray, rectangular and round products



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Background

The BAKON Ultrasonic cutting machines are used in many sectors (e.g. bakery, confectionery, butchery, cheese industry and catering), creating beautifully shaped products while generating less cutting waste, safe cleaning and more profit. Unlike other cutting machines, the ultrasonic cutters feature a boosted transducer that drives the vibration of the titanium blade to a frequency of 19KHz. This ultrasonic vibration results in clean, smear free cuts that easily separate, unlike typical manual cutters. The ultrasonic cutter's fast and dynamic cutting bridges are capable of one cut per second which make it an even faster cutting solution than waterjet tools. Being designed and manufactured for hotels, caterers, small/mid-size confectioneries, and production lines, the ultrasonic cutting machines are very adaptable to products ranging from 'one-bite' to family size portions. This ultrasonic cutting machine is available in the Nano, Compact, and Inline versions.



Highlights:

- Programming is done using the touch screen (LCD). Different parameters like numbers of portions, cutting speed, size trim edge, etc. can easily be set or changed.
- Equipped with an internet modem for online support.
- Possible to cut products in or out of the baking trays, blisters and cartons.
- Perfect for round and rectangular products; both fresh and soft frozen.
- Customized Titanium cutting blades available
- Fast and precise because of unique servo technology.

Technical Specifications

Our ultrasonic cutting machines offer a wide range of different types of portioning and various effects to distinctively present your products. The different ultrasonic cutting lines can perform a variety of cuts and tackle many different types of products with different shapes and temperatures.

Product Capacity and fixturing:

Blade selection and programming depends on the type of tray the product is placed in. The ultrasonic cutting machines can be adapted to products in and out of trays with different programming. Products in rectangular trays with raised edges will require cutting programs that fall short of or trim the edge in order to protect the titanium blade. However, products that have no trays or that are placed in flat cardboard trays can be cut across the whole product. Once products are manually or automatically placed on the cutting plate, the machine is activated by pressing the start button and the products are shifted into cutting position. Machines equipped with multiple bridges can cut multiple products at once, speeding up production.



Cutting:

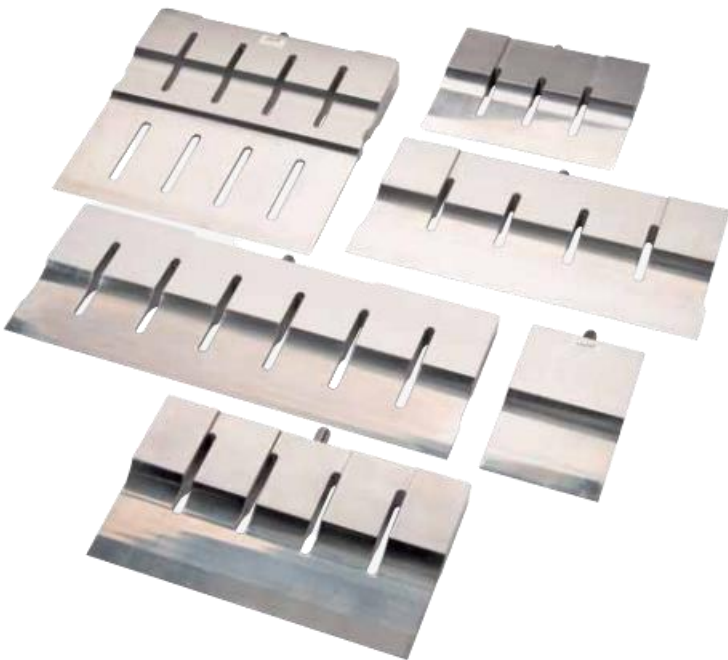
The length and height of the ultrasonic titanium blade can vary depending on the trays or products to be cut.

Half Wave Blade: Cuts Products up to 60mm

Full Wave Blade: Cuts Products up to 120mm

Custom Blade: Cuts products higher than 120mm depending on need

The precise slicing is accomplished by moving the cutting table in a servo driven x-y movement underneath the ultrasonic cutting knife which is mounted on a fixed bridge with an up and down movement. The servo controlled x-y movement makes it possible to bring the products on the cutting table in every desired slicing position and allows the cutting of various sized portions. Because the cutting blade is equipped with a servo drive rotation movement, it is possible to cut rectangular products into triangles and diamond shaped forms and round products into portions. The ultrasonic titanium blade can cut through fresh or even soft frozen products.



Options and Add-ons

Cleaning Station:

First the blades are cleaned on both sides with water in a fully waterproof sealed station; next a scraper removes any residues and then dries the blade with compressed air. The compact and inline ultrasonic cutting machines take disinfection to the next level with water/air cleaning and UV-C light sanitation. The complete cycle requires 20 seconds and can be done after any number of products.

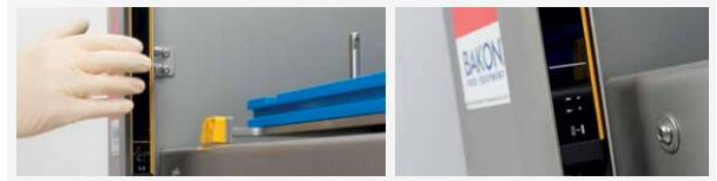


Quick-fit system:

Change blades for efficient cutting in smaller or larger trays.

Safety Beam:

A Safety Beam is a reliable protecting system which prevents access to the cutting area when the machine is in operation. It enables you to work fast and safe without having to open security doors.



Positioning Mold:

Positioning mold places the cakes in the right position underneath the cutting blade.

Product Unloader:

Takes products automatically out of the tray and places them on the infeed conveyor



Personal key cards:

Safe and fast login (to prevent unwanted login with other codes).

In & Outfeed conveyors:

Increase production capacity by extending your ultrasonic slicer.

Contact Bakon USA:

Simply contact us for more information and to discuss your specific needs.