

The right cut

TO CUT FILLED, SOFT AND FRAGILE PRODUCTS YOU NEED A SOPHISTICATED TECHNIQUE – FOR EXAMPLE AN ULTRASONIC GUILLOTINE



++ Reading ultrasonic blade close-up

+ High frequency ultrasonic guillotine cutters are able to set a precise cut without accumulations on the blade, even when the filling is sticky. Under the brand name of T.L. Green Biscuit and Cracker, Reading Bakery Systems, Robesonia, Pennsylvania, USA, offers this type of cutter. The cutting mechanism is mounted on an arm fixed to two ec-

centric cams. These cams move relative to one another and allow for a wide range of sweep and stroke lengths for the cutting blade. Adjustments include depth of cut and blade sweep to maintain product registration without deformation. The blade assembly itself consists of an ultrasonic converter, booster, and a cutting horn constructed of special metal for durability during ultrasonic motion. A full width cutter may consist of multiple blade assemblies. The Ultrasonic Cutter can handle product lengths as small as 25 mm and cut up to 300 cuts per minute.

The control panels control every aspect of the cutting process from cuts per minute to sweep and stroke of the cutting mechanism. The frequency of vibration is determined by product requirements. The machine may be designed as a portable unit that is removable from the main production line. It can be completely independent, housing its drives and controls in its own panel, as well as being part of a line with a built-in conveyor where the variable frequency drives are mounted in the main panel with the rest of the line controls.

All Guillotine Cutters are constructed from stainless steel, food grade plastics and anodized aluminum. All guarding included on the unit is either interlocked with the control safety circuit or is mechanically fastened to prevent operator injury. The Ultrasonic Guillotine Cutters can also be designed and built to USDA and CE certification standards. +++



++ Reading ultrasonic guillotine cutter



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FOOD PROCESSING EQUIPMENT

Via Buonarroti - SAN GIORGIO IN BOSCO (PD) - ITALY
Tel. +39.049.9453111 - Fax +39.049.9453100
info@tecnopool.it - www.tecnopool.it