



## **Ultrasonic Cutter**

**Automated Cutting Systems to Increase  
Production Output**

KLEENLine custom material handling equipment for cutting a variety of foodstuffs such as cakes, pies, cheese, confectionery products, bread, and candy utilizing ultrasonic technology .

### **Features and Benefits**

- Ultrasonics provide a new way to cut, slice, divert, align or transfer a variety of food products that streamlines production, minimizes product waste and lowers maintenance costs.
- The ultrasonic cutter blade vibrates using high-frequency sound vibrations, enabling the blade to cut a wide range of materials. The necessary cutting forces are reduced by approx. 75%. The cutting speed and the related productivity of the cutting process are considerably increased.
- Clean product cuts through multiple layers produce visual appeal. Fillers, such as nuts or raisins, are cut cleanly and produce less fragmentation than with conventional cutting methods,
- Reduced down time for cleaning



***Ultrasonic Vibrations make  
Fast Clean Cuts***



***No Residue on Cutting  
Surface***