

Product Name :
Ultrasonic Swiss Roll Cake Cutting Machine

Product Code :
MM-CHINA11003-008



Description :

Ultrasonic Swiss Roll Cake Cutting Machine

Technical Specification :

When high-volume commercial bakeries rely on standard mechanical reciprocating blades or fast-moving band saws, the friction forces physically rip the bread's cellular structure, generating massive raw material loss. By upgrading to a highly calibrated commercial ultrasonic bread cutting machine, factory violent mechanical shearing with a perfectly smooth, 20,000-cycle-per-second acoustic vibration. Our localized piezoelectric digital generators excite exclusively forged sonotrodes, causing the cutting horn to expand and contract microscopically. This entirely vaporizes the coefficient of surface friction against the bread's carbohydrate structure, slicing effortlessly through rigid sourdough crusts without exerting any downward physical compression that would otherwise crush the delicate inner crumb base.

For facility plant managers aggressively optimizing daily throughput, this active slicing mechanism guarantees flawlessly uniform retail portions ranging selectively from 10mm to 30mm thicknesses. The total absence of blade drag permanently prevents highly sticky, high-hydration gluten-free loaves from adhering to the cutting surface, completely eliminating the costly necessity for continuous food-grade oil spray applications across the slicing deck.

System Engineering Parameter: Heavy-Duty Export Specification
Throughput Slicing Capacity: 60 to 120 loaves per minute (Servo-drive dependent)
Acoustic Blade Metallurgy: Ti-6Al-4V Aviation-Grade Titanium (Zero-porosity)
Digital Generator Output: 20 kHz / 35 kHz with Active Auto-Tuning Feedback

Total Connected Power Load: 4.5 KW (Standard 3-Phase 380V/50Hz Customization)
Hygiene Enclosure Rating: Fully TIG-Welded // IP65 Moisture Washdown Rated



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