

Ultrasound cutter ERMA 4P - Ermatec Patented



Operating sequence

The ultrasound cutting machine ERMA 4P is designed to cut rectangular fresh or frozen cakes into rectangular portions. An operator manually loads the cake longitudinally onto an infeed conveyor. This conveyor is an integral part of the machine. The product moves forwards to the ultrasonic cutting station. A stainless steel cutting head equipped with 2 ultrasonic blades allows for the cutting of the product into rectangular portions. This head is equipped with a turning system in order to cut the cake into longitudinal and transversal lines (number of lines adjustable). An option enables automatic trimming and ejection of the edges. A parameter allows for the automatic cleaning of the blades between each cake. A special programme allows for the cutting of round cakes into angular portions. The operator selects the number of portions to be cut. After cutting the portions are discharged to be manually unloaded by the operator.

Cutting options



Applications

- Products: Fresh or frozen bakery products.
- Dimensions: Rectangular – 600 * 400 mm.
: Round – various diameters.
- Speed rectangular cakes: 100 to 120 rectangular cakes / hour depending on number of portions per cake, on the height and texture of the product.
- Speed round cakes: 4 to 5 round cakes / minute depending on number of portions per cake, on the height and texture of the product.

Options

- Automatic trimming and ejection of the edges.
- Automatic blade cleaning system.
- Cutting of round cakes into angular portions.

Technical characteristics

- Stainless steel frame AISI 304.
- Adjustable feet for levelling of the unit.
- Waterproof stainless steel cabinet containing the electrical and pneumatic components.
- Entirely wash down with jet hose.
- Belts, gripper systems and all parts in contact with the product can be quickly disassembled without any tools.
- Electrical supply 380V/400V neutral + earth.