

Ultrasonic food cutting is a groundbreaking technology aimed at solving the drawbacks and challenges encountered in conventional mechanical food cutting, i.e. smearing of the food product/cutting tool, sticking of softer products to the cutting tool, shattering, dragging and/or deformation of the products, displacement of the fillings, inconsistent cuts and longer cutting times, as well as down time for cleaning of the cutting tool. By means of one or multiple blades vibrating at a given frequency, food products can be cut in up to extremely thin slices at a very high speed, resulting in extremely precise, clean, flat, and consistent cuts. Suitable products pertain to the following types:

- Confectionery: cakes, cheesecakes, pies, Swiss rolls, pastries, cookies, brownies, candy bars, soft candies, candied fruits, etc.
- Bakery: breads, sandwiches, wraps, tortillas, pizzas, focaccias, etc.
- Nougat and nougat products
- Snack bars, healthy bars, granola bars, cereal bars etc.
- Pastas, lasagna sheets and pasta products
- Frozen products: frozen cakes and confectionery and bakery items
- Cheeses, especially soft and semi-hard
- Sushi

Some of these food items may also contain fillings, such as jams/creams/nuts/chocolate chips/dried fruits etc., which can be conveniently cut without their displacement nor squeezing of the external dough.

At **UCM ULTRASONICS®** we design and manufacture the full range of ultrasonic cutting components (also available for separate purchase) and standard or bespoke ultrasonic food cutting machinery. The full range of components is comprised of a generator, a transducer, a booster, and one or more blades (depending on the type of machinery). Due to constant upgrading of our generators and blades, which meets the ever-evolving trends of the food industry, as well as to an innovative remote control integrated on our machinery, we provide a reliable up-to-date cutting system. In fact, all our machines are real-time 24/h connected to our server in order to provide our customers with nonstop online assistance.

All blades are made of titanium, the most suitable metal sourced for the hygienic requirements of food manufacturing facilities due to its inertness as well as for its useful mechanical properties.

UCM ultrasonics®, a company based in Milan (Italy), applies the skills and experience achieved in the ultrasonic cutting technology to the food industry.

We manufacture GENERATORS, TRANSDUCERS, BOOSTERS and ULTRASONIC BLADES, i.e. the full range of components that run our machines, thus resulting in:

- A single interlocutor and supplier.
- Full exploitation of the ultrasonic technology since directly designed by UCM ultrasonics®.
- The most competitive prices found on the market for ultrasonic cutting components and machines.
- Quick resolution of the problems.
- A remote assistance system designed by UCM ultrasonics® provided on all ultrasonic cutting machines.
- real-time 24/h assistance in the use of the machines.
- 90% real-time resolution of the problems.
- Minimization of production downtime.