

UCM ULTRASONICS® – Precision That Performs

At UCM Ultrasonics®, we redefine food cutting with ultrasonic technology—engineered to solve the toughest challenges of mechanical slicing:

- No smearing or sticking
- No crumbling or deformation
- No displaced fillings
- No irregular cuts or wasted time
- No downtime for blade cleaning

Our high-frequency blades deliver ultra-thin, clean, and consistent slices—fast and flawless, even on delicate or filled products.

What Can We Cut?

- **Confectionery:** cakes, cheesecakes, pies, Swiss rolls, pastries, cookies, brownies, candy bars, soft candies, candied fruits
- **Bakery:** bread, sandwiches, wraps, tortillas, pizza, focaccia
- **Nougat and nougat-based products**
- **Snack bars:** granola, cereal, and health bars
- **Pasta:** lasagna sheets and pasta products
- **Frozen goods:** frozen cakes, pastries, and bakery items
- **Cheeses:** especially soft and semi-hard varieties
- **Sushi**

Even products with fillings—jams, creams, nuts, chocolate chip, or dried fruitss—are sliced cleanly, without shifting or compression.

Our Machines & Components

We design and manufacture complete ultrasonic cutting systems and components:

- GENERATOR
- TRANSDUCER
- BOOSER
- TITANIUM BLADES

All machines are equipped with remote control and 24/7 server connectivity for real-time support and diagnostics.

Featured Machines

- **AS-N:** *In-line ultrasonic cutting machine for sandwiches and wraps*
This machine is comprised of a conveyor, a programmable centering station, and a continuous cutting station. The machine capacity reaches up to 50 cuts/min.
- **ARD-N:** *High-capacity ultrasonic food cutting machine for rectangular products*
The machine is comprised of a feeding conveyor, a first cutting conveyor, a second cutting conveyor, an unloading conveyor, a long-side cutting station, and a short-side cutting station. Equipped with an automatic blade washing station for both cutting stations and a wastewater outlet
- **ATR:** *Stand-alone ultrasonic food cutting machine for round and rectangular products*
Our entry-level model, comprised of a 600x400 mm rectangular plate, two 320 mm-diameter round plates, and a 4-axle robot cutting station. Equipped with an automatic blade washing cycle and a wastewater outlet
- **ATR-N:** *Stand-alone/in-line cutter for ambient or frozen products—round or rectangular, tray-based or free-standing*
Equipped with a blade washing station and a wastewater outlet.
- **AT:** *Compact stand-alone cutter for round products*
Perfect for frozen or ambient cakes and pies.
- **AT-N:** *High-production stand-alone/in-line cutter for round products*
Designed for frozen or ambient cakes and pies. Equipped with an automatic blade washing cycle and a wastewater outlet
- **AFC-N:** *Continuous in-line cutter for high-volume production*
Intended for frozen and ambient products with seamless integration

All UCM machines are server-connected in real time—delivering nonstop 24/7 assistance, live diagnostics, and virtually zero downtime!



Milan-based. Globally Trusted.

UCM Ultrasonics® is your single-source partner for ultrasonic cutting:

- In-house component design for full tech control
- Competitive pricing across machines and parts
- Proprietary remote assistance system
- 90% real-time issue resolution
- Minimal downtime, maximum reliability

📍 Visit us at ProSweets 2026, **Hall 10.1 Booth B020**, to experience the future of food cutting. Let's talk precision, performance, and partnership.