

UCM 660 liteCUT

# ULTRASONIC CUTTING MACHINE

The solution for pastry shops, cafés and in-store bakeries





durable

compact

precise

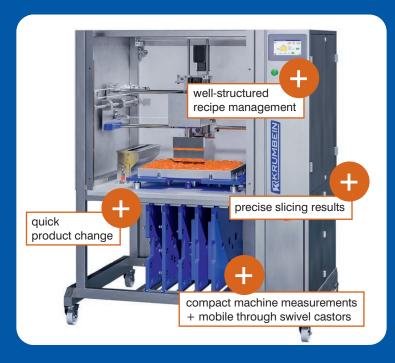
made in Germany



For more information:









### **BENEFITS**

- √ huge time-savings in production
- ✓ gentle on the product whilst cutting
- ✓ precise slicing results
- ✓ consistent quality of the sliced products
- √ quick product change
- √ takes off the burden from staff in store
- √ individual adjustment of slicing size and speed through touch screen
- √ highest hygiene standards
- easy to maintain
- durable
- user-friendly



#### **MAIN FEATURES**

- > simple insertion of the products into the cutting area
- > suitable for products containing soft and solid parts, as well as products with multiple layers (gateaux/cake)
- fresh or frozen
- quiet, energy-saving drive concept



#### AVAILABLE OPTIONS

- > modular basic design of the machine can be expanded with add-ons / extra configurations to customer's requirements
- > optional cleaning through automatic blade cleaning station (hot-steam system)
- > individual cutting angles possible
- ▶ the following product measurements can be sliced: Round products up to max. Ø 360 mm, rectangular max. 650 x 450 mm















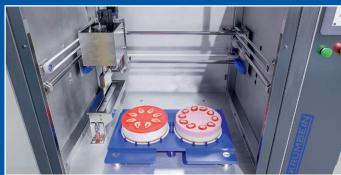


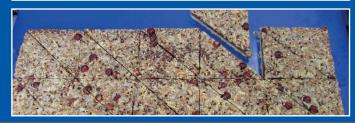
## PRODUCT GALLERY













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