

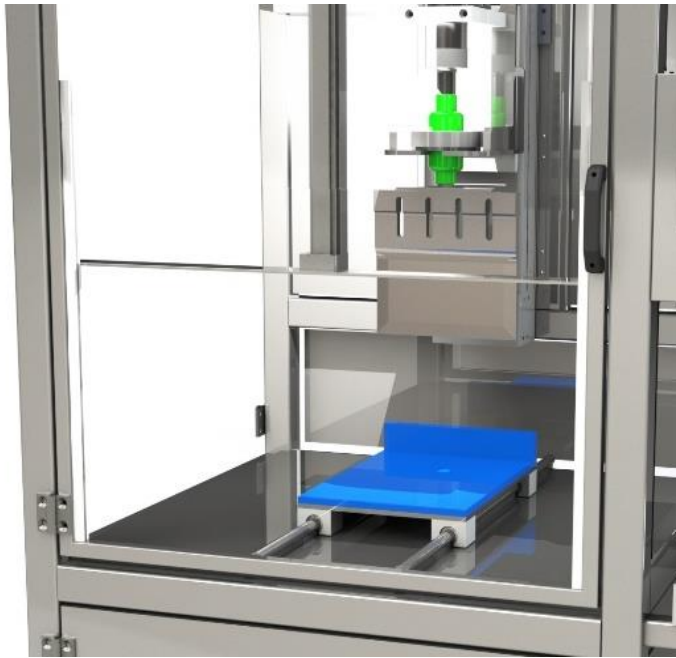
AutoSONIC-Batch S

Ultrasonic Slicing Machine

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— intelligent automation —

The **autoSONIC-Batch S** is an intelligent portioning machine with ultrasonic cutting technology, designed for fixed weight portioning of **stick cheese** and other products such as **pies, quiche and sushi**. This machine incorporates an integrated weigh-scale for pre-weighing in order to portion the product for optimum results – maximising yield and minimising giveaway.





Key Features

- Designed for stick cheese and other products requiring fixed weight portioning, such as pies, quiche and sushi
- Operated via full Colour touch screen with user friendly interface and easy-to-edit programs
- 3 user log in levels – Operator, Supervisor and Engineer
- 20kHz ultrasonic titanium blade
- Remote access capability

Services Required

- 3 Phase supply 230V 16A
- 6 bar Air
- Ethernet Connection for Remote Access

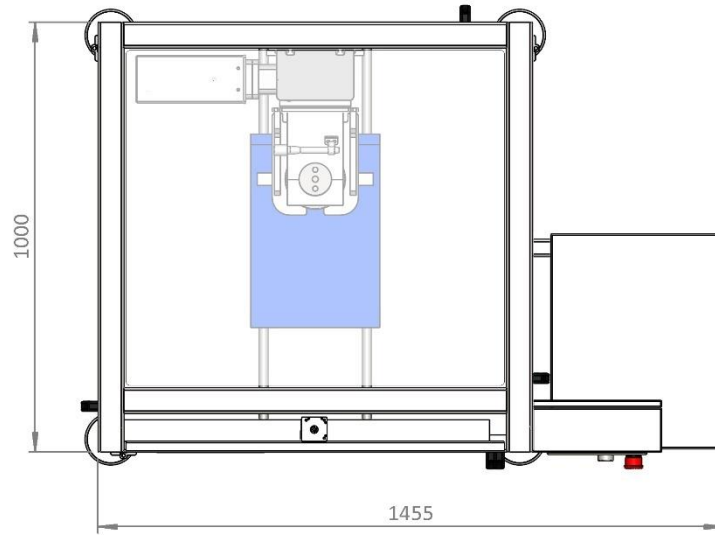
Machine Dimensions (L x D x H)

- 1455 x 1000 x 1960mm

Additional Features

- Small footprint
- Fully Stainless Steel construction & food grade plastics
- Different modes depending on whether catch weight or fixed weight is required
- Range of blade size options to suit your application
- Available with and without a weigh scale

Machine Layout





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