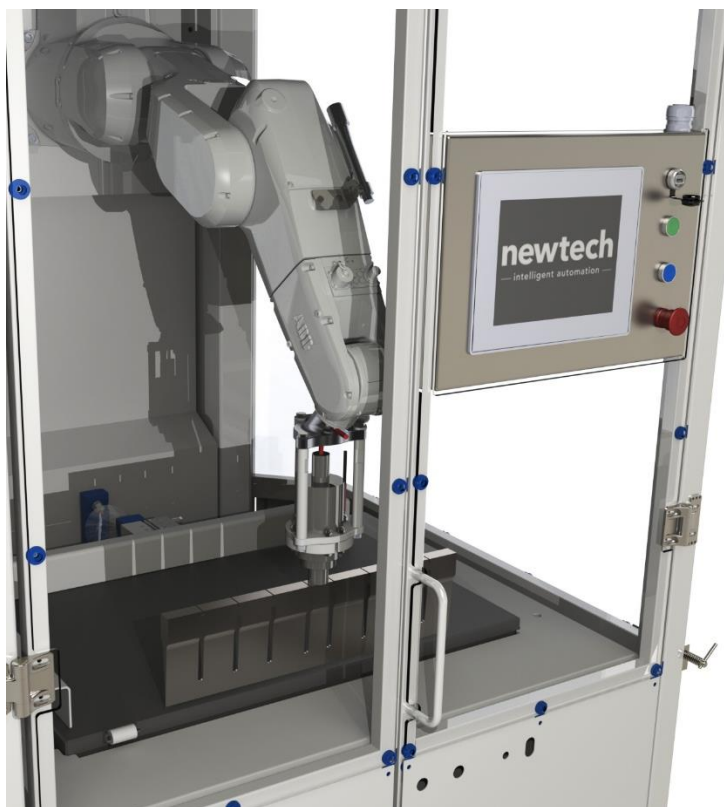


# RoboSONIC-Batch Ultrasonic Slicing Machine

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The **roboSONIC-Batch** is a highly flexible, robotic cutting machine incorporating ultrasonic cutting technology. It is designed to portion a large range of products, which include **tray bake, round, and loaf cakes, cheese, pies** and **quiche**. Compact in design, this stand-alone solution requires minimal factory floor space.





### Key Features

- Designed for cutting numerous products, which include tray brake, round and loaf cakes, cheese, pies and quiche
- 6-Axis robot providing flexibility, reliability and accuracy
- 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
- Integrated cleaning tank with air-dry
- Remote access capability

### Services Required

- Single Phase 230V 16A
- 6 bar Air
- Mains Water Supply for Cleaning Tank
- Ethernet Connection for Remote Access

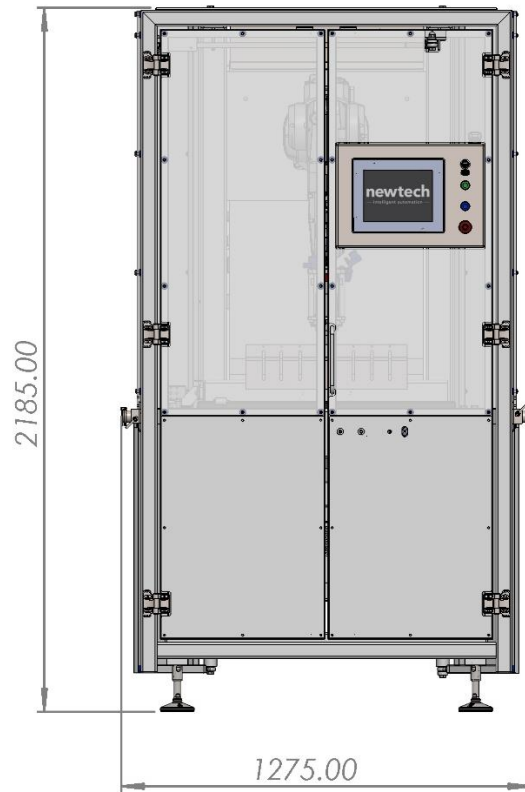
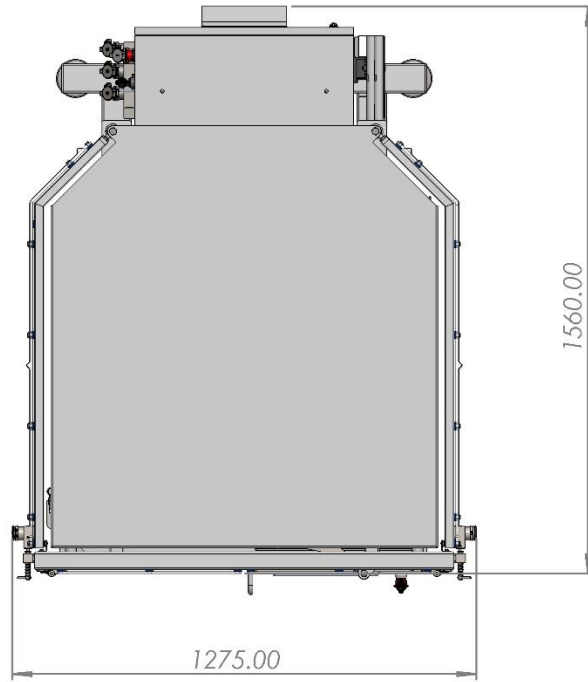
### Machine Dimensions (L x D x H)

- 1275 x 1560 x 2185mm

### Additional Features

- Cut on product boards
- Small footprint
- Fully Stainless Steel construction & food grade plastics
- Range of blade size options to suit your application
- Also available with a mechanical blade

## Machine Layout





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