FOOD PROCESSING

Ultrasound cuts food perfectly

Ultrasound is the technique of using high energy sound waves to cut through a variety of food products in a clean and hygienic manner.

This process has over the last decade become the recognized technology for improving quality and efficiency in the food processing industry.

It's ability to effortlessly cut through frozen or otherwise difficult products, has made this technique internationally a first choice in most modern food processing lines.

The food processing industry now has the benefit of using ultrasound to achieve remarkable accuracy and perfection in straight-cut products.

The process is quiet and efficient and can easily be retro-fitted into existing lines to improve productivity.

The system design meets food grade equipment standards for programmed self-cleaning and sanitizing online.

This feature then allows different products to flow through a line with a minimal amount of disruption during product changeovers.

Precision cutting of a vast range of products

Locally engineered to suit your production needs

While ultrasound provides the science of neat, repetitive food cutting routines, our engineering design and manufacturing facility allows us to offer turnkey solutions to meet your specific production requirements.

Our expertise allows us to evaluate and work with you to better understand your constraints and requirements to develop the ideal solution in meeting your specific long-term objectives.

This includes re-engineering existing facilities or the design and manufacture of new manual, semi-automated and fully automated production machines or lines.

Inside Story

Special points of interest:

- Quick and reliable food cutting technology
- Dimensionally accurate cutting results
- Accomplish any product size variable
- Locally engineered and custom designed