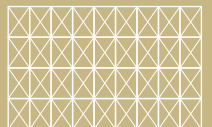


# UC-200

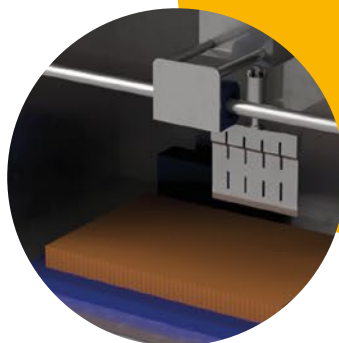
Ultrasonic Cutter



**RENS**  
Bakery Solutions

# UC-200

## Ultrasonic Cutter



## Respecting the Craft of Baking

### Ultrasonic cutting of round and plate pastrie

As a baker, you pay an awful lot of attention to the quality of your pastries. Taste and appearance should be downright perfect, even when you want to portion it. Cutting your carefully prepared products into tight cuts is manually quite a challenge. With the Ultrasonic Cutting Machine from Rens Bakery Solutions it will be a pleasure to achieve this. At the touch of a button you get perfectly cut pie slices or, for example, brownie cubes. Your tasteful product can be cut in any desired size.

*"This little powerhouse takes over your work and brings the cutting quality to the next level. A welcome addition to your bakery"*

Johan van Rens

### General description

The compact UC-200 can be placed on your own workbench or be equipped with an undercarriage with a warehouse for the product carriers. With its limited size, there is always room for this exceller in cutting technique. The ultrasonic cutter is suitable for cutting:

- Round cakes and flans into slices;
- Plate pastries into rectangular cubes;
- Rectangular products into slices.

Via the user-friendly touchscreen, recipes can be pre-programmed, ensuring constant production. The entire machine consists of contiguous stainless steel material with a very high cleanability and it therefore meets the highest hygiene standards. The UC-200 is provided with all necessary (food) safety certificates.

### Characteristics UC-200

- High reliability
- High cutting quality by means of ultrasonic cutting method
- Easy operation and adjustable recipes via touchscreen
- Removable product carriers for round or rectangular products
- Manual input and output of product
- Executable with safety light barrier or physical transparent barrier
- Wheeled
- Maximum product size 600 x 400 x 120 mm (LxWxH)
- Easy to keep clean thanks to hygienic design

### Optional

- Diagonal cutting
- Additional removable product carriers
- Cleaning unit (wet cleaning)

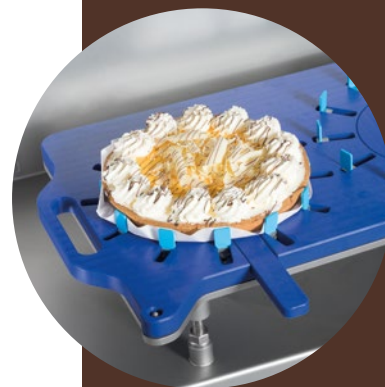
### Technical specifications

Power supply: 1 phase 230V 16A  
Dimensions: 1350 x 1000 x 2000 mm (LxWxH)

### About Rens Bakery Solutions

With more than 20 years of experience, we understand our trade and **respect the craft**. We understand the challenges of our time and know better than anyone that cake and pastry processing needs to be better, faster and simpler.

Quality is the pride of true craftsmanship. With love and passion for the end product, we closely work with our partners to carry out innovative solutions. User friendly, hygienic and cost effective. **Customer-specific solutions** that stem from ambition and challenge, and result in efficient production.



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