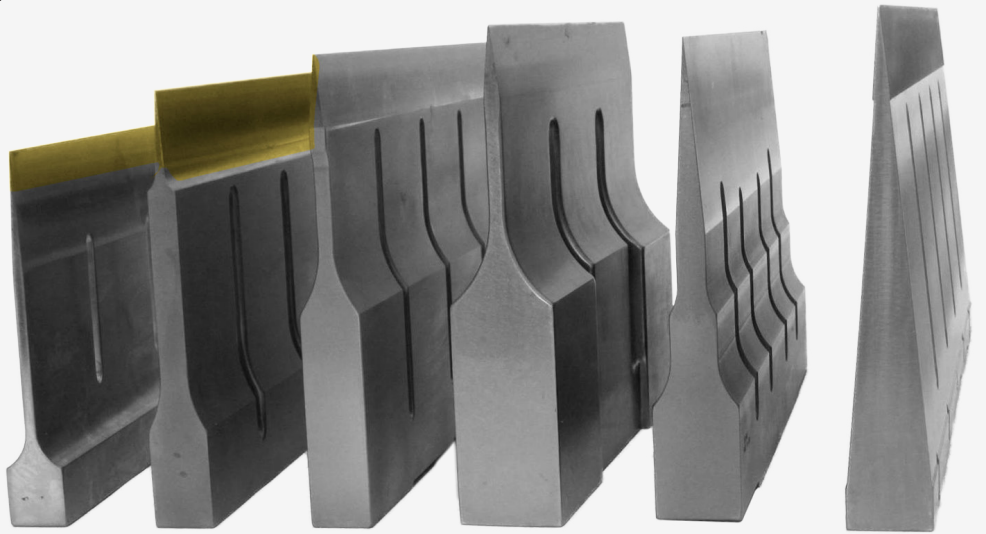




# ULTRASONIC FOOD CUTTING

Ultrasonic Food Cutting is an efficient way to cut/portion a variety of food product. The ultrasonic blades vibrate at 20, 30, 35, and 40kHz. This oscillating/vibration motion of the blades produces a nearly friction-free surface. Product sticking and build-up on the ultrasonic blades are minimized.



## Benefits

- Increased productivity by
  - Reducing downtime for cleaning
  - Reducing product waste
- Cleaner cuts for outstanding aesthetics on layered products
- Flawlessly cut nuts, fruits, and other inclusions without displacement
- Minimizes products sticking to the blades
- Ultrasonic components can be cleaned in place
- Easily adapts into existing production lines
- Consistent quality with faster process

# iQ AiM™

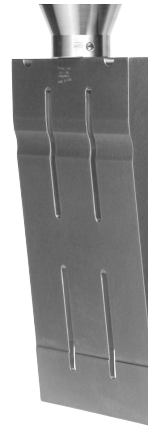
Designed for OEM's, the iQ AiM™ Ultrasonic Generator gets you ready to meet the challenges of modern food manufacturing. Easily integrates into electrical panels. The unit includes EtherNet/IP allowing you to control all process parameters via your PLC and Dukane's iQ LinQ software. The unit is also available with Profinet/ProfiBus, EtherCat, PowerLink, CC-Link along with standard analog i/o's for legacy controls.



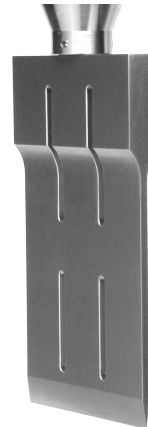
## ULTRASONIC CUTTING BLADES

Full portfolio of various blade designs including full-wave models for cutting tall products. The titanium blade construction makes them highly corrosion resistant, excellent strength to weight ratio and excellent acoustic properties.

Full Wave  
Guillotine



Full Wave  
Wedge



## 20kHz SEALED PROBES

- Sealed stainless steel probe can
- Hygienic design (Model 41SH30) for easy cleaning
- Titanium front driver for increased reliability
- MS connectors meets IP69K
- Built in hi-flex lead for increased reliability of probe
- Backwards compatible with all of Dukane's 20kHz HD probes



Visit us at  
[Dukane.com](http://Dukane.com)

