



ULTRASONIC FETA CHEESE CUTTING LINE

Specially For Dairy Industry



The Ultrasonic Feta Cheese Cutting Line is a specialised food processing system designed for accurate and uniform cutting of feta cheese and other soft dairy products. The machine operates using high-frequency ultrasonic technology, which enables clean, precise cuts while maintaining the texture and structural integrity of the product. Designed for dairy processing facilities and large-scale food production environments, the machine ensures uniform portioning, minimal product wastage, high hygiene standards, and efficient continuous operation.

SPECIFICATION

Cutting Tray Size	200 X 150 X 110 mm
Cutting Capacity	High cutting efficiency and fastest with 1.5-2s/ Knife
Frequency	20 kHz
Input Voltage	AC 230 V, 50/60 Hz, 16 Amp
Cutting Length	150 mm
Ultrasonic Knife Size	150 mm
Cutter Material	Titanium (Food Grade)
Maximum Cutting Height	110 mm
Total Power Consumption	5 kW
Cutter Type	Full Wave Length
Frame and Body	SS 304 and Aluminium
Machine Weight	700 kg
Machine Base	SS Pad
Overall Dimensions (Approx.)	3000 mm (L) × 1000 mm (W) × 1800 mm (H)
Blade Material	Titanium

FEATURES

1. Maintains Texture & Moisture
2. High-Speed & Automation Ready
3. Improved Hygiene & Food Safety
4. Versatility (Fresh, Frozen, Flavoured Feta Cheese)
5. Consistent Quality for Large-Scale Production
6. Minimal Product Loss (Higher Yield)
7. High Precision & Uniform Size
8. Advanced Sensor Integration

APPLICATION



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ULTRAUTOSONIC LLP

World Class Ultrasonic Machines Manufacturer & Exporter

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