

# Flexcut 1

## ROBOTIC ULTRASONIC CUTTING SYSTEM

Flexcut is the most versatile ultrasonic cutting solution for food products that must be divided into portions with cuts in all directions. Blade movement via the 4-axis robotic arm, allows unparalleled levels of flexibility to be obtained. All of this completed by maximum attention to easy cleaning and safety.

### TECHNICAL FEATURES

Type of infeed product	Square, rectangular, circular
Cut depth	Standard 50 mm
	Special 100 mm
Type of cut	Rectangles, triangles, elimination of edges
Production	Up to 1 cut/sec
Number of blades mountable	1
Tracking mode possible	No
Ultrasonic frequency	20 kHz
Control system	PLC, touch-screen control panel, tele-assistance
Marking	CE, CSA, UL

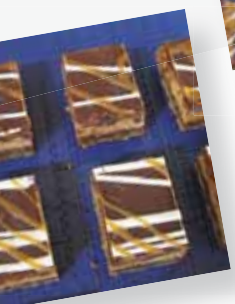
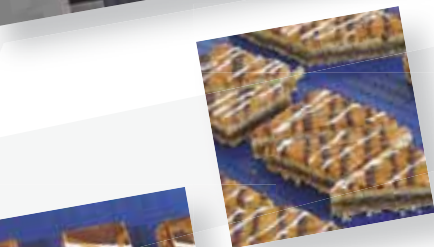


MADE IN ITALY

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**ABRIGO**  
ROBOTIC SYSTEMS FOR FOOD INDUSTRY



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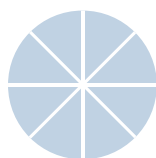
Flexcut is a machine which uses ultrasonic blade technology applied to cutting food products. The oscillation with frequency of 20,000 periods/second, which is induced in the titanium tool, allows the product to be cut with the following advantages:

- minimum product deformation due to very low pressure of the blade
- minimum cutting waste
- minimum product adherence to the blade

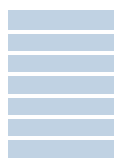
This means very high aesthetic quality of the cut and of the general hygiene of the production process. The product enters the machine on a conveyor belt directly from the upstream line. It is cut here and returned automatically.

The following can be selected from the operator panel: cutting speed, number of portions per round cake, distance between the cuts for rectangular cakes, for quick format change over. Customised machine versions are available on request.

## TYPES OF CUT



CUTS INTO SEGMENTS



TRANSVERSAL CUTS



SQUARE CUTS



OBLIQUE CUTS

