

# AutoSONIC-Batch R Ultrasonic Slicing Machine

**newtech**  
— intelligent automation —

The **autoSONIC-Batch R** is an intelligent portioning machine with ultrasonic cutting technology, designed for fixed weight portioning of **round cheese** and other round products such as **pies and quiche**. This machine incorporates an integrated weigh-scale for pre-weighing in order to portion the product for optimum results – maximising yield and minimising giveaway.





### Key Features

- Designed for cutting cheese and other round products requiring fixed weight portioning
- Pre-weigh system manages variations in product weight
- Stabilising and centralising ensures optimum portion control
- Operated via full Colour touch screen with user friendly interface and easy-to-edit programs
- 3 user log in levels – Operator, Supervisor and Engineer
- 20kHz ultrasonic titanium blade
- Remote access capability

### Services Required

- 3 phase electrical supply 400VAC(3PH+N+E), 50Hz, 16A
- 6 bar Air
- Ethernet Connection for Remote Access

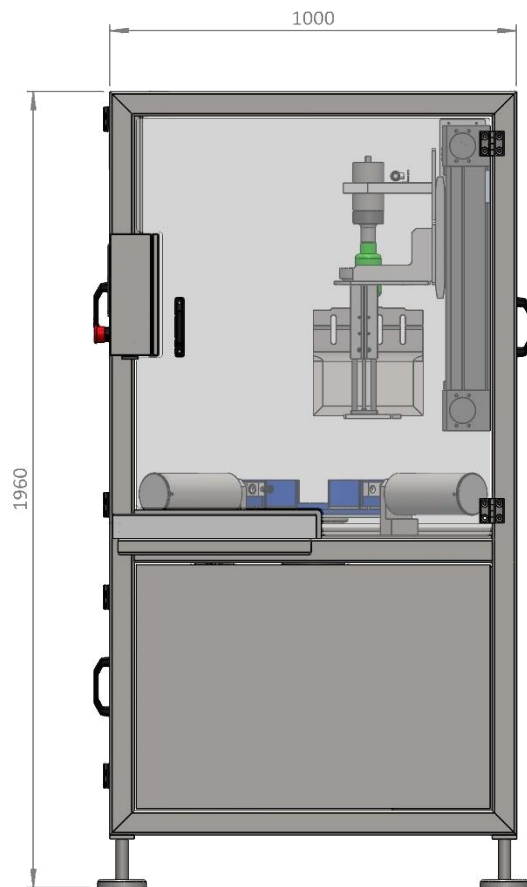
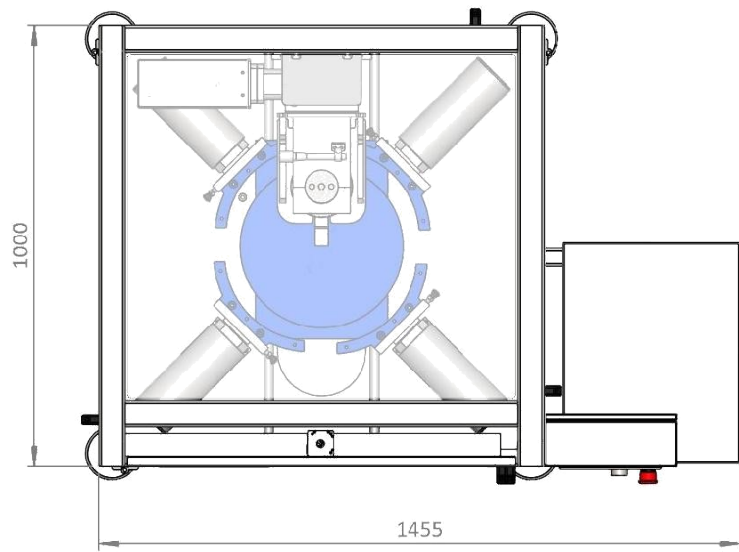
### Machine Dimensions (L x D x H)

- 1455 x 1000 x 1960mm

### Additional Features

- Small footprint
- Fully Stainless Steel construction & food grade plastics
- Different modes depending on whether catch weight or fixed weight is required
- Radius cut to optimise yield
- Range of blade size options to suit your application

## Machine Layout





**newtech intelligent automation**

Stoke Mill, Mill Road, Sharnbrook, Bedfordshire, England, MK44 1NP

Tel: +44(0)1234 783680 Fax: +44(0)1234 782093