



ULTRASONS / ULTRASONICS

# ULTRASONIC RANGE

## FOOD CUTTING



**MECASONIC**  
Plastic Welding Solutions

mecasonic.com





We are

PWS+

Offreurs  
de solutions  
Industrie du futur

Founded in 1969 for the manufacture of ultrasonic welding equipment, MECASONIC joins the Crest Group in 2000 and becomes one of its technology centers by developing six welding technologies: ultrasound, rotation, heating blade, vibration, the laser and the hot air

Our leadership is fueled by our ability to innovate and meet the expectations of our customers in sectors such as food, automotive, cosmetics, household appliances, electronics, recreation, medical, metals, food and beverage, packaging, textiles and many more.

Member of the French alliance industry of the future, and recognized as suppliers of 4.0 industry solutions, we are also a connected player of the 4th industrial revolution to become.

\* Plastic welding solutions



# Food cutting with ultrasonics

Mecasonic makes effective cutting tools available to the food industry which will extend your performance and the quality of your cutting operations.

In partnership with our customers, we can do customized assemblies to best meet each one's needs.

## Principle

One simple principle: the vibrating cutting edge (sonotrode) is programmed at a defined amplitude (30 to 100  $\mu$ ) and frequency (20 or 30 MHz), depending on the needs. It creates acceleration of more than 105 g to cut different products with an up/down movement.

Slicing is done quickly, cleanly and precisely in the agrifood industry even with products with bits (nuts, pistachios, olives, raisins, etc.) which remain in place in the overall texture in addition to cheeses, quiches, pastries, nougats, pâté, pizzas, sandwiches, cold cuts and sausages, foie gras, fresh or frozen products and much more...

The ultrasonic vibrations avoid any collision against the titanium plate and, thus, limit blade cleaning.

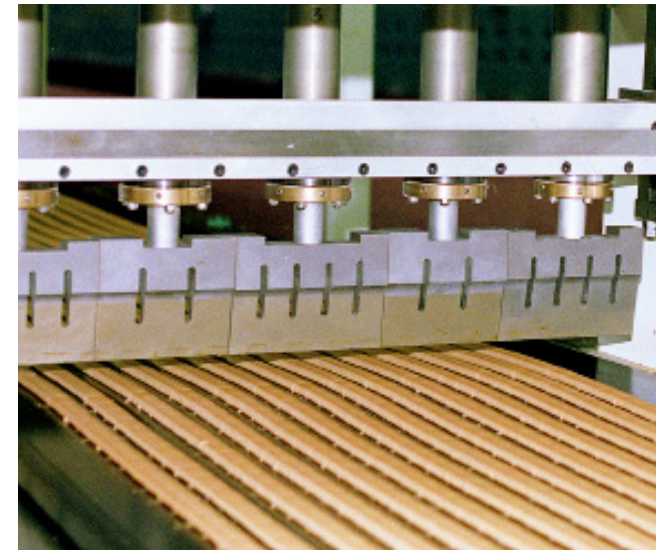
You can get extremely fine and well-calibrated slices with a tolerance that has never been seen before in any other process!

No disintegration and very low product losses with high productivity.

It's the ideal equipment for your slicers!

The ultrasonic material meets foodstuff, textile and pneumatic requirements and can be perfectly integrated into production lines and special machines so you can cut your products with parts of equal weight.

You may also add an ultrasonic cutting head at the end of a multi-axis robot.



## Sonotrodes adapted to different cases of cutting

Mecasonic makes effective custom made cutting tools for the food industry: different shapes, different sizes for different uses!  
Tell us all about your projet and we will develop the most adapted product to your needs.

### Advantages

- ✓ Slice thickness can be adjusted up to 0.1 mm
- ✓ Adjustment of the speed up to 120 cycles per minute
- ✓ Enhanced tuning with amplitude variation settings
- ✓ Self-cleaning blade
- ✓ Continuous cutting possible
- ✓ No disintegration of the product

### Characteristics of the available angles, in waves and waves length

- Symmetrical
- Right angle
- Exponential
- Asymmetrical

**20 kHz**



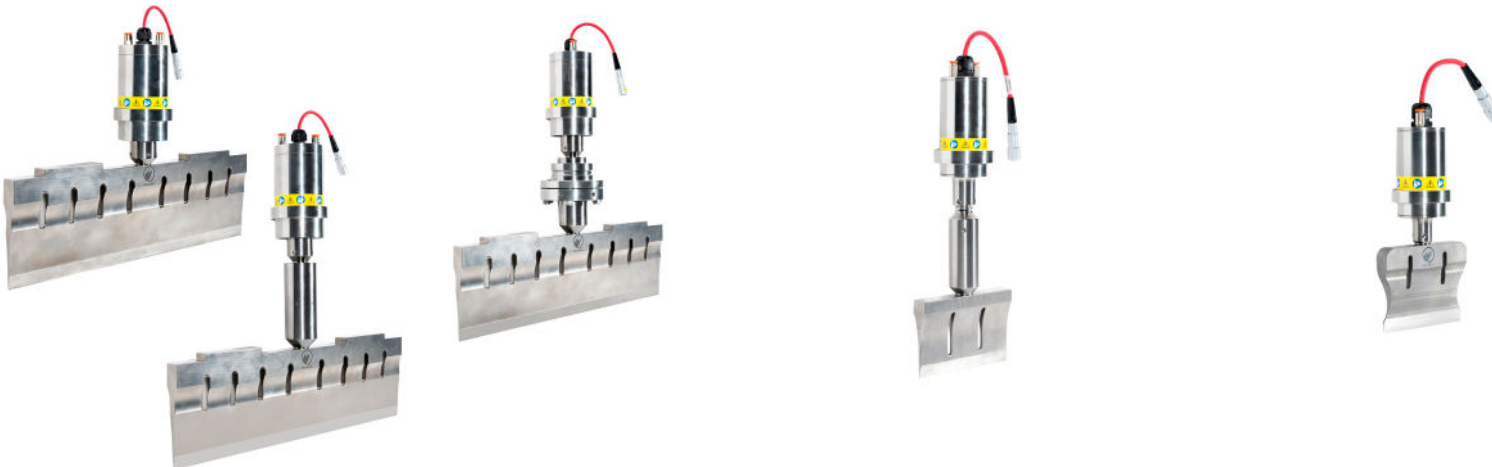
**30 kHz**



**40 kHz**



**Ensembles acoustiques : sonotrodes 20kHz, 30 kHz et 40 kHz, avec emmetteur, avec ou sans rallonge, avec ou sans booster**



## Standard equipment + food cutting kit

Pulse Touch or Pulse One generator + custom made cutting kit with sonotrode / booster / transmitter



Générateur Pulse One

Fréquence	Puissances disponibles	
20 kHz	1 500 W	2 000 W
30 kHz	1000W	
40 kHz	800 W	



Emetteur 20 kHz - 30 kHz - 40 kHz



Sonotrodes 20 kHz, 30 kHz ou 40 kHz



Booster

Non-contractual pictures

# Numerous applications

Cheeses, Pastries, Nougat, Pizzas, Sandwiches, Cold cuts, Foie gras, Fresh and frozen products and many more!



## From our industrial site in Juvigny, France...

We are steering operations linked to our local and international markets. The support of our various partners across all five continents has helped us expand our field of activity and offer our clients personalised service effective throughout the world.



Germany  
England  
Argentina  
Belgium  
Brazil  
China  
South Korea  
Denmark

Spain  
Finland  
Indonesia  
Italy  
Japan  
Malaysia  
Morocco  
Mexico  
Netherlands  
Philippines  
Poland  
Portugal

Serbia  
Singapore  
Slovakia  
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Tunisia  
Turkey  
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**Welcome line**  
**+33 (0)4 50 877 300**  
**After sales service**  
**+33 (0)4 50 877 316**



**Technosite Altéa**  
**234 rue Georges Charpak**  
**74100 Juvigny**  
**France**



**mecasonic.com**  
[contact@mecasonic.com](mailto:contact@mecasonic.com)

