



## Ultrasonic Layer Cake Cutting Machine

Cutting effect of poor ordinary cutting knife, when cutting cream, chocolate and other sticky material easy sticky knife. And the cut surface of the cake is not flat.

For layered cakes, the color of the cutting surface is easy to string or mix color, seriously affecting the appearance of the cake.

Cheersonic Ultrasonic Layer Cake Cutting Machine Professional for layer cake slices. The advantage of using ultrasonic equipment is that ultrasonic knife cutting high frequency vibration, reduce friction, smooth cut surface without debris, long service life. It is worth mentioning that when cutting layers of cake, there is absolutely no mix of colors to make customers pleasantly surprised, efficient high-quality machines to help many customers simplify the production line.

## Layer Cake Cutting Diagram

