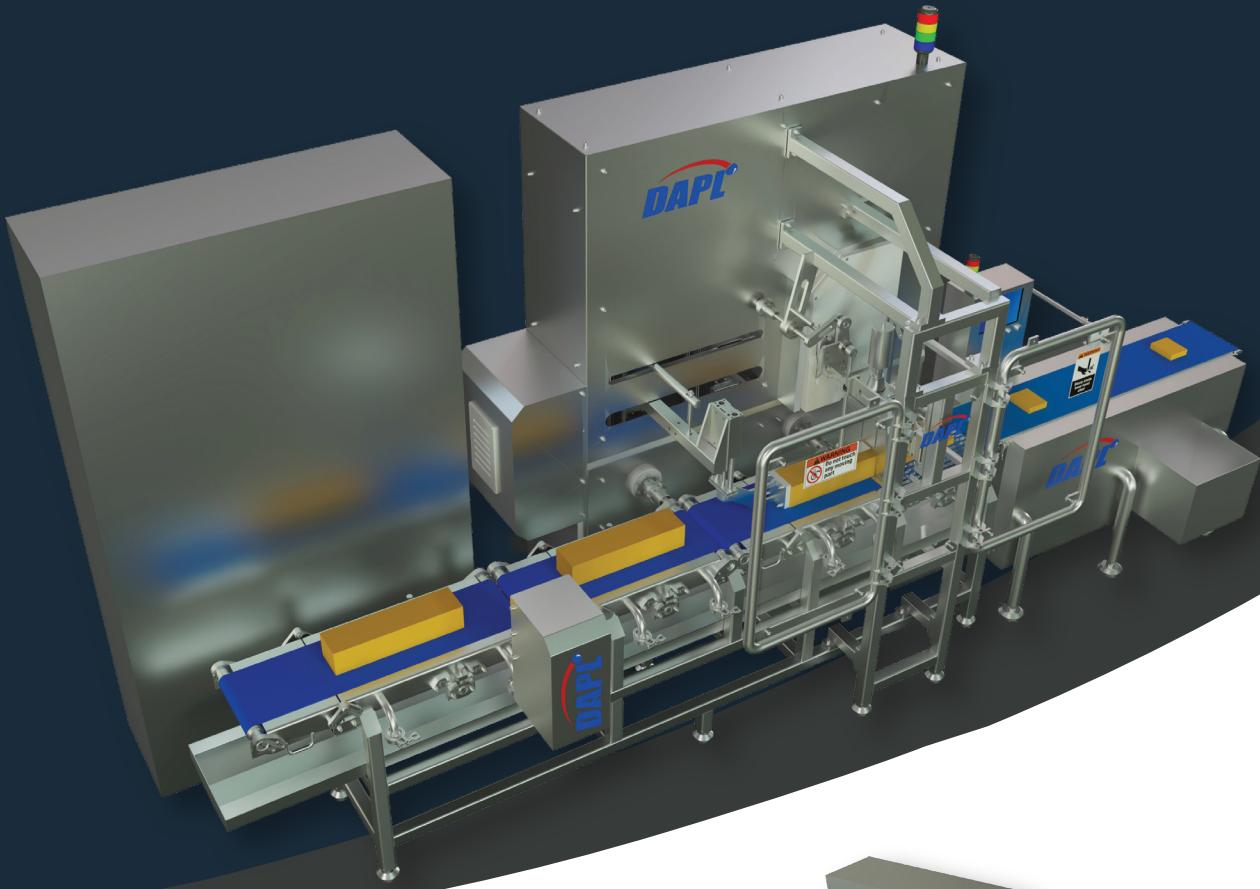


Ultracut Portioner™

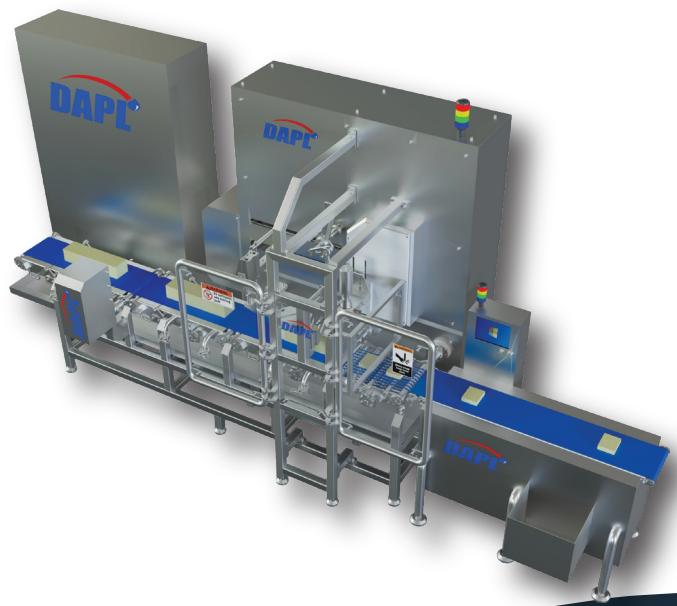
Ultrasonic Cheese/Paneer Cutting & Portioning System



Capacity: 500 - 2000 kg/hr

Why Choose Ultrasonic Technology?

Ultrasonic vibration reduces friction during cutting, producing smooth surfaces, clean edges, and minimal residue, preserving paneer texture & structure while maximizing output.



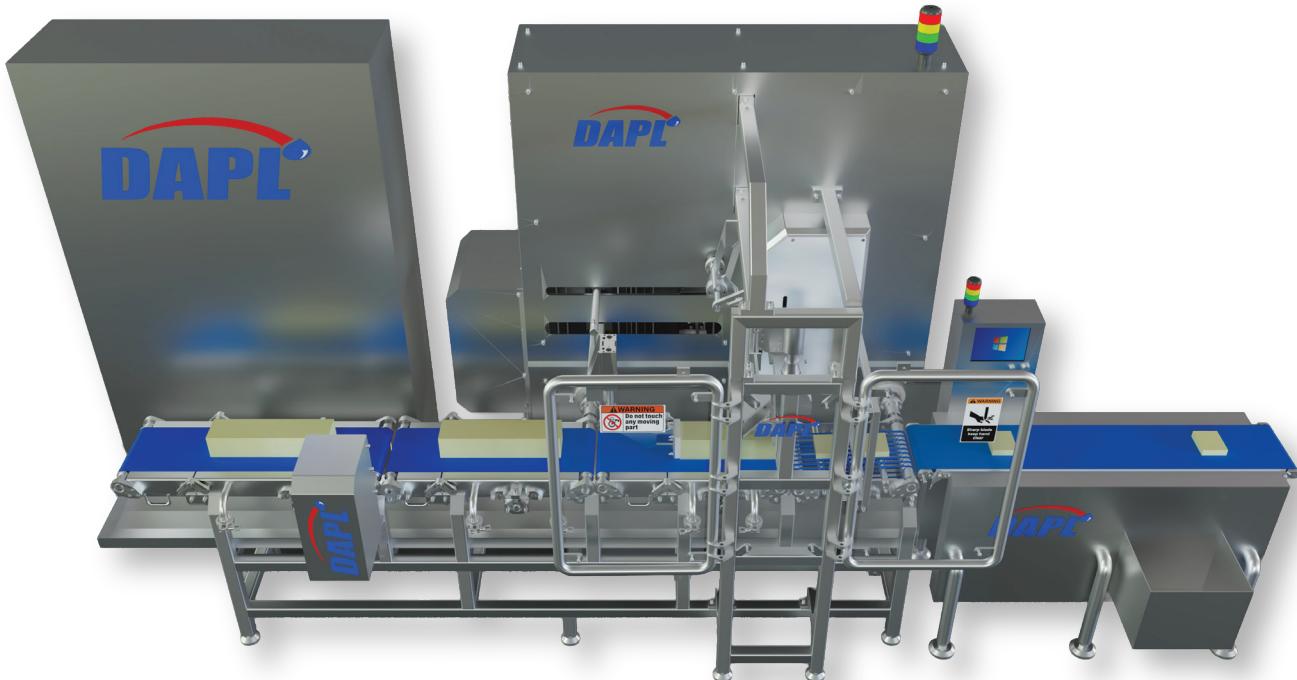
Ultrasonic. Precise. Reliable.

Transform your cheese / paneer production with automation that delivers speed, accuracy, and hygiene—all in one system

Highlights

- | Consistent Portioning
- | No wastage or cutting loss
- | Programmable cutting for cubes/slices
- | Reduced labor dependency
- | Higher yield and throughput

This advanced system combines **Ultrasonic Cutting** with **automatic weighing and positioning** to deliver unmatched accuracy & hygiene in cheese / paneer production. Engineered for continuous operation, it integrates seamlessly with existing dairy lines to boost productivity and maintain quality



Ultrasonic Cutting Technology

Clean, smooth, and precise cuts without sticking or deformation.

Automatic Weighing & Positioning

Each block is automatically positioned, cut, and weighed for accuracy.

High-Speed Automation

Fast operation reduces cycle time and increases overall productivity

Hygienic & Safe

Minimal human contact ensures food safety and consistent quality

User-Friendly Interface

Simple touch-screen operation for easy monitoring and control

TO KNOW MORE SCAN THE QR CODE



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OUR CERTIFICATIONS

