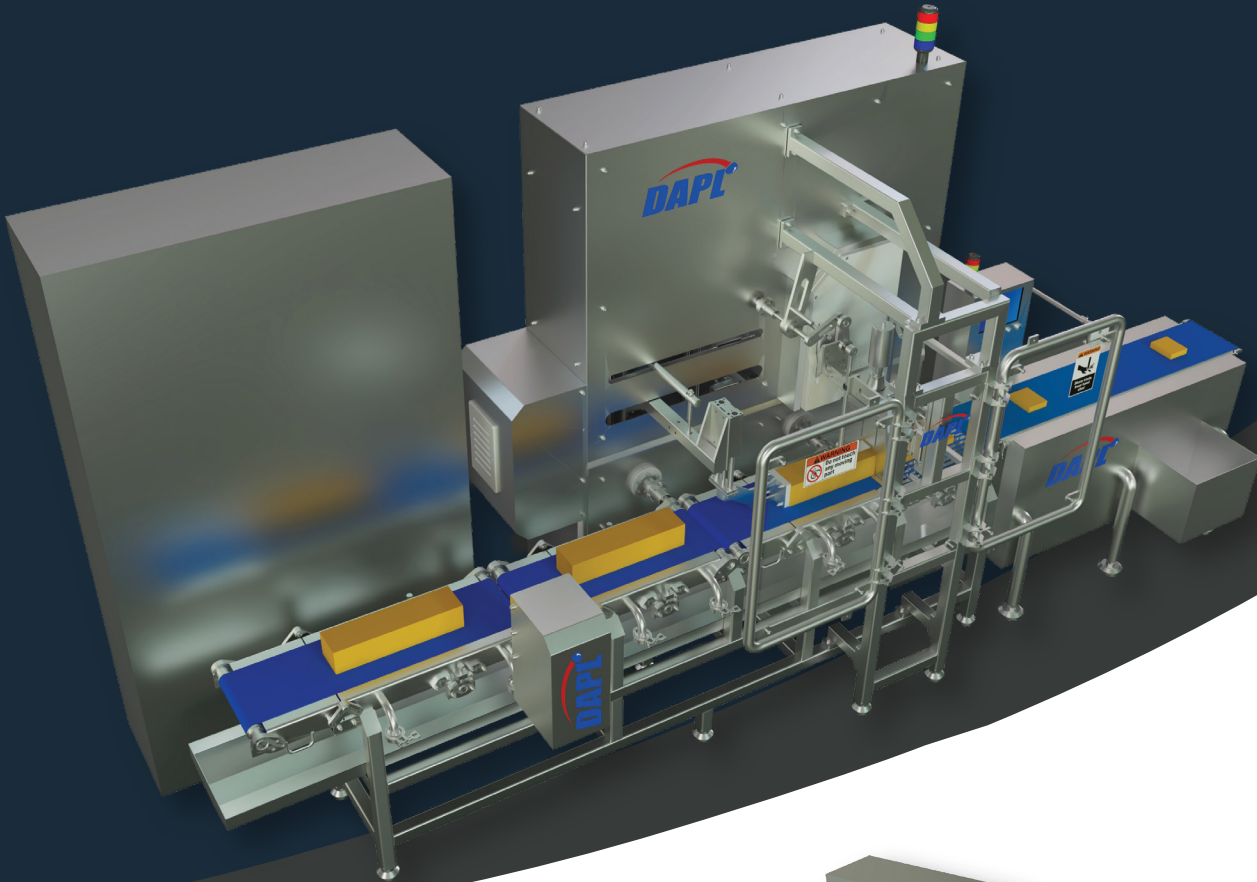


Ultracut Portioner™

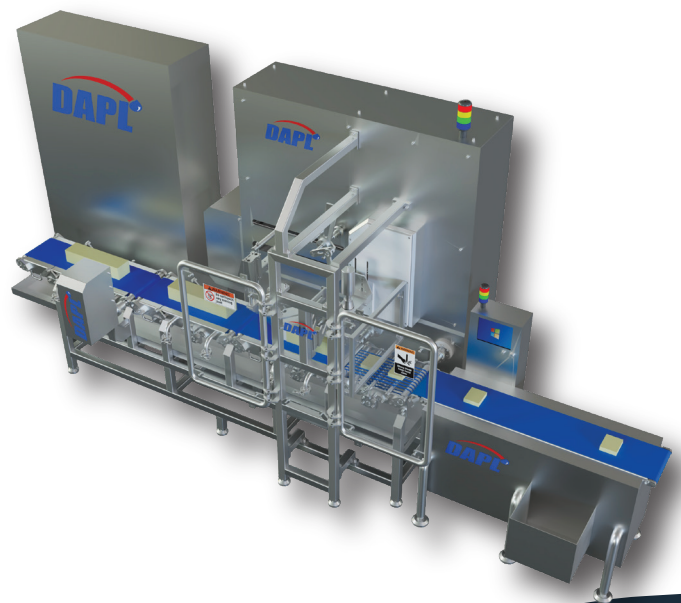
Ultrasonic Cheese/Paneer Cutting & Portioning System



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

