

## **BAKON Pico Ultrasonic Cutting machine**



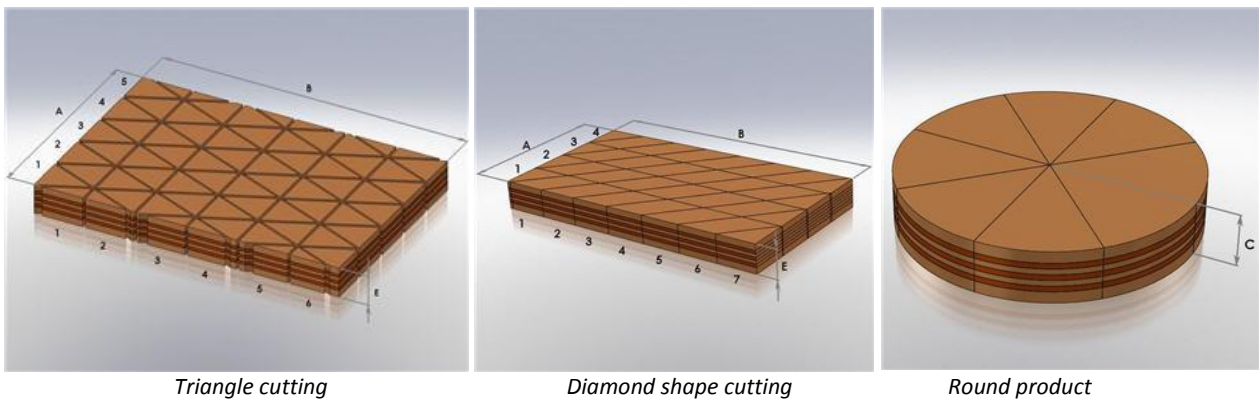
*BAKON Pico ultrasonic cutting machine*

The BAKON Pico ultrasonic cutting machine is the latest addition to the BAKON ultrasonic cutting machines range. From tailor-made high capacity inline cutting machines to the stand-alone BAKON Nano for medium capacity production, the new Pico is specifically designed for those customers with a smaller production that still want to add value to their products, while saving valuable labor. With smaller capacities, this machine is perfectly suitable for SME's.

The BAKON Pico ultrasonic cutting machine can be used to cut rectangular products in a tray, as well as free on the cutting board. The machine is also able to make triangles and to cut round cakes. The capacity of this machine is roughly 2 seconds per cut.

The product is manually placed in the machine on the cutting table. In the full colour touch screen, you can set, save and select your recipes for different products. All kinds of parameters can be accessed, like product dimensions, cutting pattern, amplitude (energy in the blade) and more to fine-tune the recipe for your specific products. This saves time every day. Once you have selected your recipe and placed the product on the cutting board, the machine can be started by pressing start.

The BAKON Pico is equipped with a Full Wave 180 mm Titanium cutting blade. This 30 Khz blade can cut products up to 100 mm high. The blade moves over the product with an x- and y- movement and can also rotate to cut triangles and round cakes. The product remains on the same position.



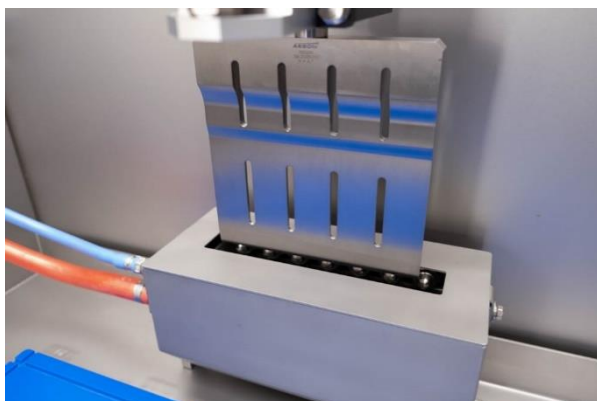
*Triangle cutting*

*Diamond shape cutting*

*Round product*

After the start button is selected, the blade moves to the cake and starts cutting. When finished, it returns to a safe position in the back of the machine, so the operator would not touch the blade. Another safety measure is the safety light screen to access the machine. Whenever the safety light screen is crossed, the machine stops immediately to avoid injury.

The BAKON Pico is standard equipped with a cleaning device. The blade can be cleaned after a number of cuts or products, depending on the settings in the recipe. The blade will move towards the cleaning device and lower itself into the device. Here it is sprayed with water to remove residue of the product. After this, the water is blown off by air and ultrasonic vibration. When the cleaning cycle is finished, the blade moves back to its starting position or continues cutting.



*Cleaning device*



*PICO undercarriage*

The machine is prepared on a sturdy undercarriage. On the undercarriage, the different cutting boards for different products can be stored. The undercarriage is equipped with 4 heavy duty casters, of which 2 with brakes.



screen



Safetyscreen

### **Technical specifications BAKON Pico ultrasonic cutting machine**

Blade	: 180 mm, Full wave Titanium blade
Voltage	: 230 VAC, 50 Hz + Pe
Power	: 900 Watt
Air consumption	: 6 bar 20 Ltr. p/min Ultra Sonic and 100 Ltr. per 5 sec. cleaning cycle <b>(clean dry air)</b>
Capacity	: 2 seconds per cut
Measurements	: 1340x1070x2000mm.
Weight	: app. 300 kg

### **Standard components**

Electrical components	: Eaton
Sensors	: IFM
Pneumatic components	: SMC
Actuator	: SMC

### Ultrasonic components:

- Generator : BAKON
- Ultrasonic cutting blade : BAKON
- Booster/converter : BAKON