



PROVIDING INNOVATIVE TECHNOLOGY SINCE 1980

AUTOMATIC PASTRY CUTTING MACHINE  
ULTRASONIC X PRO 60

ONE MACHINE - ENDLESS APPLICATIONS



### **AUTOMATIC CUTTING MACHINE FOR PASTRY AND FOOD PRODUCTS**

The Ultrasonic X Pro 60 is the ideal solution for factories and large pastry workshops seeking precision, speed, and reliability. It offers advanced cutting technology for both frozen and fresh products, thanks to its state-of-the-art ultrasonic technology.

The X Pro 60 features advanced cutting technology for both frozen and fresh pastry products, with a strong focus on precision, ease of use, and safety.

It cuts round and square products with absolute precision, maintaining excellent aesthetics and uniformity in every piece. Through the integrated 10" touchscreen, the user can easily adjust portion sizes, cutting patterns, and speeds, ensuring full control over every application.

The cutting area is 60 x 40 cm, capable of processing round products up to 35 cm in diameter.

It is equipped with a multi-cutting dosage that utilizes ultrasonic blade technology and 4-axis movement (x, y, z, r), it delivers precise, efficient performance.

A user-friendly touchscreen ensures intuitive and simple operation, while the design meets hygiene standards for safe food contact and easy cleaning.

A built-in safety system prevents access to the cutting area during operation, and remote connectivity allows our technicians to perform diagnostics and support without being physically present.

## **ULTRASONIC X PRO 60**



### **Highlights**

- Innovative design with compact dimensions.
- Cuts directly on the product or inside the tray.
- High-speed and precise cutting with SERVO technology.
- Advanced software with customizable settings and program storage.
- With the ULTRASONIC X PRO 60, the cutting process becomes simpler and more efficient, delivering top-quality results.

# TECHNICAL SPECIFICATIONS

MODEL

ULTRASONIC X PRO  
60

WORK CUTTING AREA

60x40 cm

VOLTAGE:

400/50/3ph

POWER SUPPLY

5,5 kW

DIMENSIONS

155x100x200 cm





# WE PROVIDE TECHNOLOGY

PRECISION IN PASTRY & CHOCOLATE MACHINERY

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