



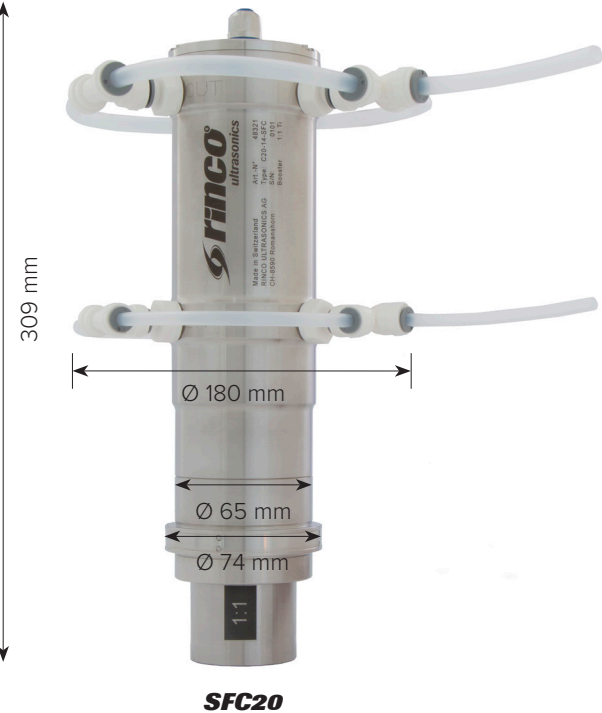
Special Food Converter **SFC20**




 **rinco**[®]
ultrasonics

AROUND YOU EVERY DAY

SFC20 – Special Food Converter



KHZ Operating frequency: 20 kHz

 **Weight:** 4.0 kg

Compatible generators:

- AGM Pro20
- AGM2-20
- AGM20
- SDG20
- RDG20

Integrated amplification: from 1:0.5 to 1:1.5



Clean cuts

The SFC20 ultrasonic converter enables **automatic cutting and portioning of food items** to be carried out quickly and cleanly.

Thanks to its **waterproof and dustproof housing (IP69)** made from stainless steel, it can be used in wet areas and is suitable for on-the-spot cleaning. A **sophisticated cooling system** keeps the operating temperature at a consistently low level, enabling **continuous operation**.

The SFC20's design and accessories make it a perfect partner for industrial bakeries, cheese dairies and confectionery factories, where it can be installed in automation lines and robots.



AGM PRO ULTRASONIC GENERATOR
You can find more information about the performance and features in the “AGM Pro series” product brochure

SFC20 – Benefits at a glance

IP69

HYGIENIC DESIGN | IP69

The form and material ensure improved hygiene and easy **on-the-spot cleaning**. The housing is made from **stainless steel**, while the HF cable is made from **acid-resistant and alkali-resistant Teflon**.

RIGID CONSTRUCTION

The stable design of the SFC20 ensures optimum ultrasound transmission, enabling high-quality, reproducible cuts.

BOOSTER – AMPLITUDE AMPLIFICATION

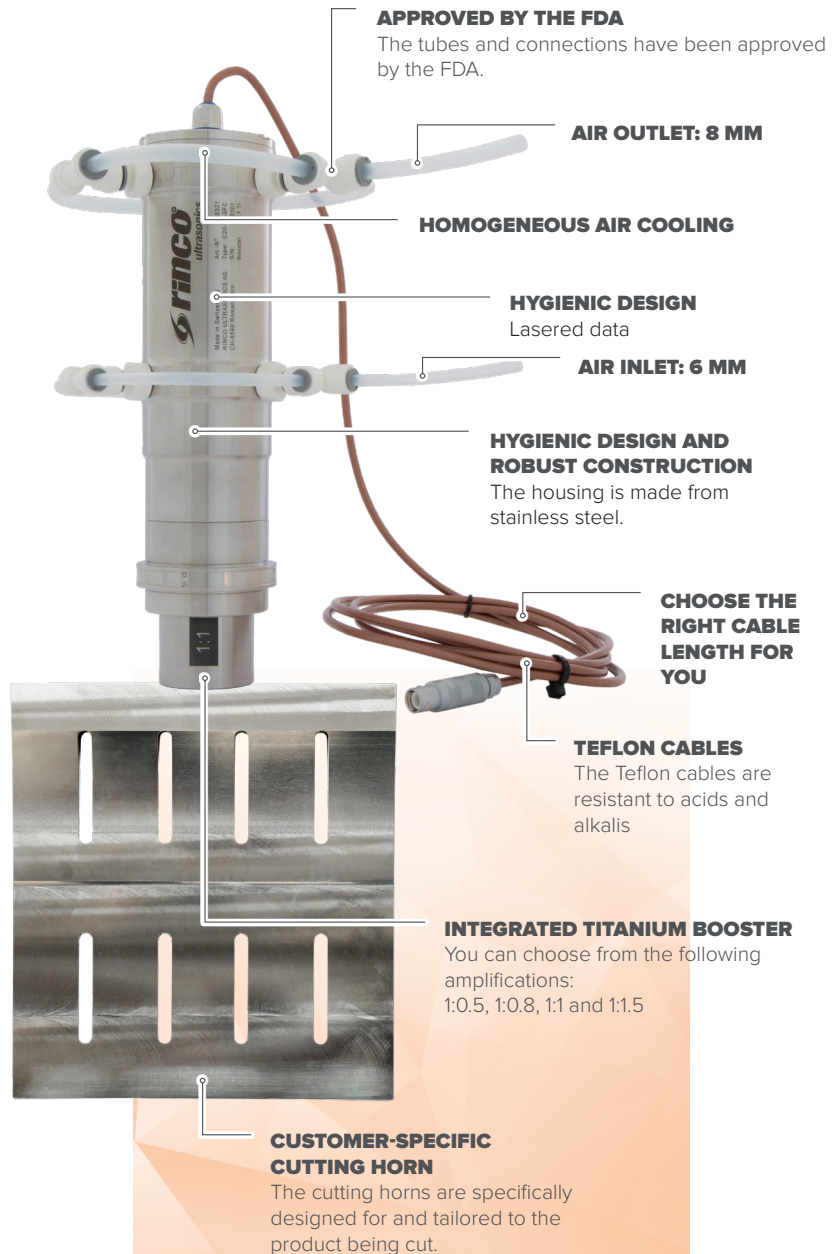
The booster enables you to amplify the amplitude. You can choose the amplification ratio:

- 1:0.5
- 1:0.8
- 1:1
- 1:1.5

CHOOSE THE RIGHT CABLE LENGTH

The acid-resistant and alkali-resistant Teflon HF cable is available in various lengths, so you can choose the right option for your cutting system. The following cable lengths are available for the SFC20:

- 1 m
- 2.5 m
- 5 m
- 8 m
- 15 m



CUTTING HORNS

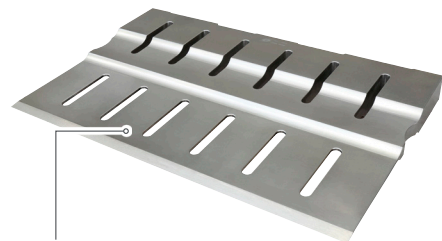
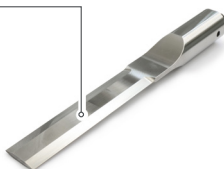
The SFC20 features custom-made, high-quality cutting horns with an acid-resistant, alkali-resistant or non-stick coating. Thanks to the low build-up of force, **the ultrasonic blades slide effortlessly through food** without deforming the products. Even items with fillings such as nuts can be cut cleanly **without deformation**.

A **quick, clean, reproducible cut** that leaves no residues on the blade will improve the quality of your products and the productivity of your company.

The non-stick coating ensures that no residues are left on the blade when cutting foods such as Gorgonzola.



The shape of the cutting blade can be adapted to suit customers' specific products.



Coatings protect the blade against acids and alkalis; for example, when cutting goat's cheese or pretzel rolls.



Our cutting horns feature a razor-sharp edge to ensure a clean cut.



Toothed blades are ideal for cutting food items packed in film.

INTEGRATION INTO AUTOMATION LINES

The SFC20 is specially designed for cutting and portioning food items using ultrasonic technology and complies with the strict hygiene standards in the food industry.



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HOMOGENEOUS AIR COOLING



SOPHISTICATED COOLING SYSTEM

A sophisticated air cooling system is integrated into the SFC20 to ensure that the ultrasonic components do not heat up, even during continuous operation. There is 360° ventilation for the components in the housing. To ensure a constant exchange of air, the air outlets have a larger diameter than the inlets.



ATTRACTIVE CUTS

Ultrasonic technology is extremely versatile. Whether it's cheese, bread or a roulade, the ultrasonic technology ensures a quick, clean cut without deforming the product.



COME AND DISCOVER THE OUTSTANDING QUALITY OF RINCO PRODUCTS FOR YOURSELF

RELIABLE

RINCO products operate very **reliably** and have a **long service life**.

SAVE TIME

Our products are practically maintenance-free.

GLOBAL SERVICE

Our global network is always on hand should your equipment ever require servicing. Our employees and partners are available to provide you with comprehensive on-site support before, during and after purchase. Here at RINCO, you can expect first-class service.

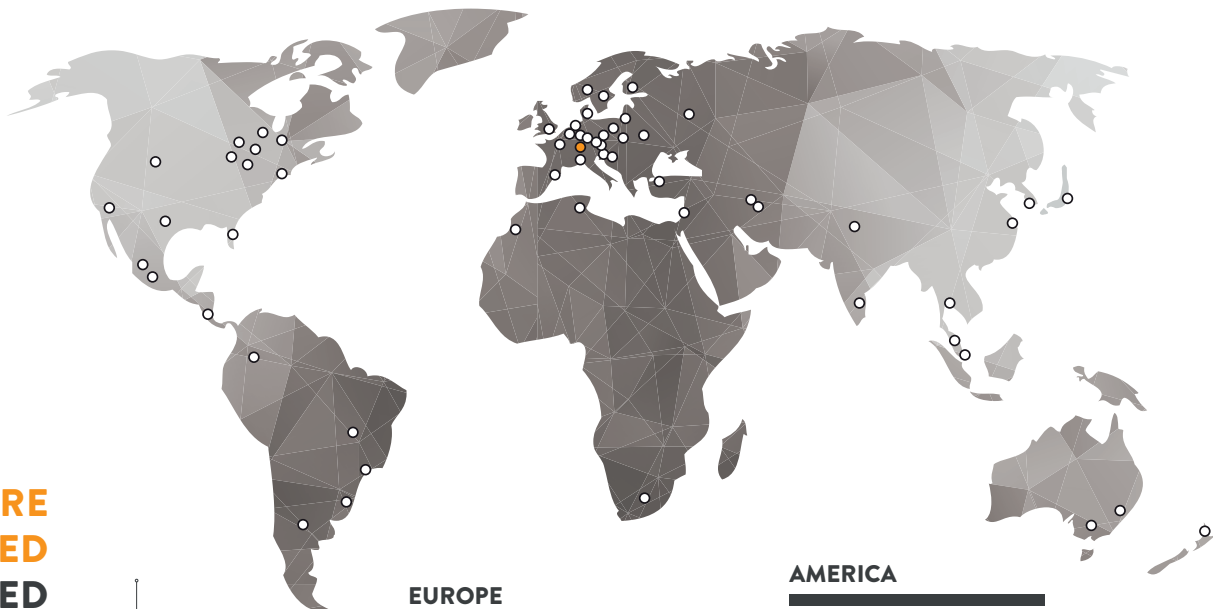


**EFFICIENT RINCO
AFTER SALES SERVICE**

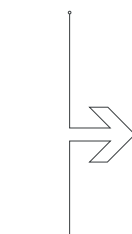
We would be delighted to assist you should you require further information. Contact us at: info@rincoultrasonics.com or on +41 (0)71 466 41 00.

SFC20

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