





HIGH PRODUCTIVITY AND MINIMAL CLEANING TIMES

Quick and clean cuts result in increased productivity and minimal cleaning times. The advantage of the RINCO cutting system is that it is splashproof and can **therefore be cleaned in situ**, meaning there is no need for any components to be removed. RINCO ULTRASONICS components also promise exact reproducibility, the highest levels of precision and a long service life.

- Quick and clean cuts without deforming the product
- Accurate cuts which can be reproduced
- Economical, energy-saving and efficient
- Very short maintenance times, as cleaning takes place in situ
- Environmentally friendly
- Short process cycles and high process speed





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FREQUENCIES FROM 20, 30, 35, 40 AND 70 kHz

OUR TOOLS – WELL-CHOSEN MATERIALS, SUITABLE COATINGS, LOW WEAR AND TEAR

Our tools are custom-developed and calculated and simulated using **FEM analysis**. They are made from select materials and can be provided with an acid-resistant or non-stick coating. The high quality of our tools guarantees a long service life. RINCO is a leader in the development of custom-produced food horns



PROCESS THE WIDEST VARIETY OF FOODS WITH ULTRASOUND

With product properties such as: soft, creamy, crumbly, compound, fresh, frozen. For foods such as: hard and soft cheese, all types of cakes, wraps, sandwiches, baked goods, vegetables, fast food, snacks and much more.





Since its foundation in 1976, RINCO ULTRASONICS has been developing and constructing machines and generators, as well as components and tools, to the highest levels of precision and quality for ultrasonic solutions.



RINCO ULTRASONICS offers tailored solutions where there is a need for a high degree of efficiency and precision, a high processing speed, reproducibility, as well as a manageable investment volume. This also includes pilot trials in the laboratory, which involve testing the product and developing optimal solutions.

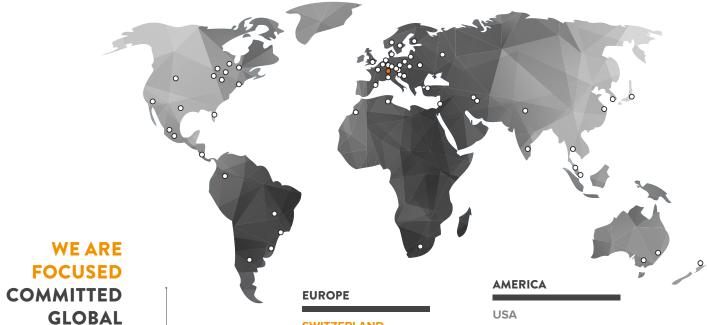
We also invest our many years of experience into the development of new and innovative products, and this guarantees our customers the ideal solution to meet their requirements every time. Our company is also certified in accordance with ISO 9001, ISO 13485 and ISO 14001, and is therefore familiar with high quality standards and quality assurance, with expert project management for sectors including the medical industry.

The global network of representatives and subsidiaries ensures that the established RINCO after-sales support team is always on-hand to provide the highest degree of security and process reliability. RINCO products are virtually maintenance-free and demonstrate long service lives.

ECONOMICAL, ENERGY-SAVING & EFFICIENT TECHNOLOGY

The right cutting system for every food. We provide you with tailored technology. Contact us and we will be happy to advise you.







LOCAL

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