

CD-9B



Depan Frozen Round Cakes



FOODTOOLS
Industry Leaders in Portion Control

CD-9B

Average Speed:

Up To 360 Products Per Hour

Function:

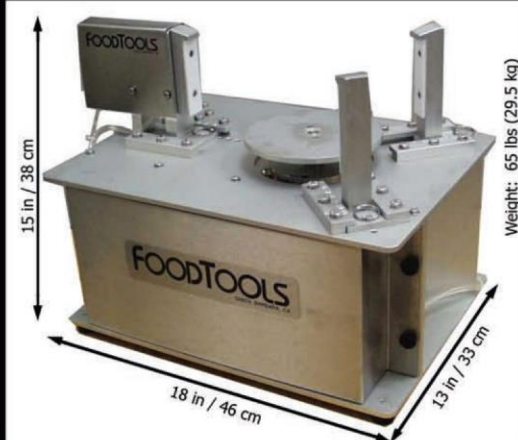
This model is designed to depan a wide variety of round products that freeze to the sides of a pan. The pusher plate pushes through the base of the bottomless pan and breaks the cake free of the sidewalls, eliminating the need for a blow torch and gloves to remove cakes from the pans. This model is best for bakeries that depan 200 or more cakes per run.

Benefits

- Achieve a return on investment through labor savings and improved efficiency in depanning cakes
- Remove safety risks of employees using a blow torch to heat the sides of the pans
- Quickly remove round cakes from frozen pan every time no matter who uses the machine
- Small and compact table top design is perfect for locations with limited space
- Operates on compressed air only
- Reliable and durable equipment backed by manufacturer's warranty



Depan Frozen Round Cakes



FOODTOOLS
Industry Leaders in Portion Control

Power:

Compressed Air 5 CFM @ 90 PSI

Product Size Ranges:

6" - 11" Diameter Product Pans

Portion Size Ranges

Aluminum & Foil Round Pans

FoodTools machines are manufactured with heavy duty anodized aluminum, stainless steel, and ultra-high molecular weight plastic. The equipment is designed for complete wash down requirements in production facilities.

Specifications are subject to change and are dependent on the product portioned or additional accessories to standard equipment.
© FoodTools - 8/2011