

CS-8B-4



Multiple Blade Horizontal Slicing



FOODTOOLS
Industry Leaders in Portion Control



CS-8B-4

Average Speed:

Up To 1,800 Products Per Hour

Function:

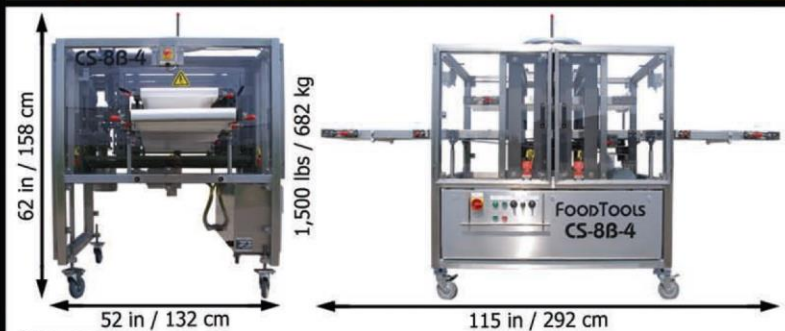
This model is built to precisely and efficiently cut products into horizontal slabs. Slice off the top of a cake for an evenly cut professional look. Increase production and lower costs by baking one cake and slab cutting it into several thin layers for a layer cake. This machine uses 4 horizontal reciprocating Teflon-coated blades to cut consistent layers. This machine is great for a bakery producing various layer cakes.

Benefits

- Achieve a return on investment through labor savings and improved portion quality and consistency
- Adjustable top drive conveyor to guide product and prevent slipping and ramping
- Four independently adjustable cutting heads to cut from one to five layers in one pass
- Load and unload conveyors fold down for convenient storage
- Remove cutting knives and blades from human hands and cut layers mechanically
- Reliable and durable equipment backed by manufacturer's warranty



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Power:

Electric 208V-240V, 30A

Product Size Ranges:

Up To 18 in (45.7 cm) Wide Products

Up To 6 in (15.2 cm) Tall Products

Portion Size Ranges

5 Slabs - As Small As 0.375 in (9.5 mm)

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.
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