## **ACCUSLICE-200HS**





# **Inline Half Sheet Slicer**







### **ACCUSLICE-200HS**

### Average Speed:

Up To 1,200 Products Per Hour

#### Function:

This high speed inline slicing machine is built to cut half sheet bakery products. The model can be designed with a conveyor surface or in the box/pan holders. The 200 series features 2 cutting stations to increase production speed. The first cutting station slices the x axis, and the second station cuts the y axis. Bakeries slicing more than 2 half sheets per minute find this machine valuable.

### **Custom Applications**

- Slice in a container, bake-in box, on a pallet or directly on the conveyor
- Manual load and auto offload
- Optional auto load, exit conveyor, spreader, gapping, and retracting conveyors for downstream enrobing or packaging
- Optional third cutting station to slice triangle portions
- Optional edge trim removal system

#### **Benefits**

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 Reliable and durable equipment backed by manufacturer's warranty



## **Inline Half Sheet Slicer**

### **FoodTools Corporate Office**

Santa Barbara, CA Ú.S.A. 805.962.8383 877.836.6386

### FoodTools Central

South Haven, MI U.S.A. 269.637.9969 800.644.2377

### FoodTools United Kingdom

Ongar, Essex U.K. 44.1277.364869

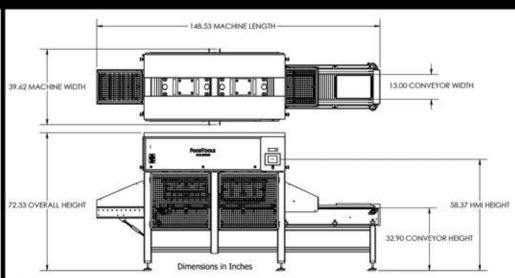
### FoodTools Asia

Zhuhai, Guangdong China 86.756.2127528

sales@foodtools.com



FOODTOOLS.
Industry Leaders in Portion Control



#### Power:

Compressed Air 40-50 CFM @ 90 PSIG (18.87-23.60 Liters / Second @ 6.2 bar) Electric 240/60/1 PH, 30 amp Optional 240/460/60/3PH

### **Product Size Ranges:**

12" x 16" or 15" x 18" Rectangle, 3.5" Tall

Portion Size Ranges 0.5" (1.2 cm) and Larger Slices 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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