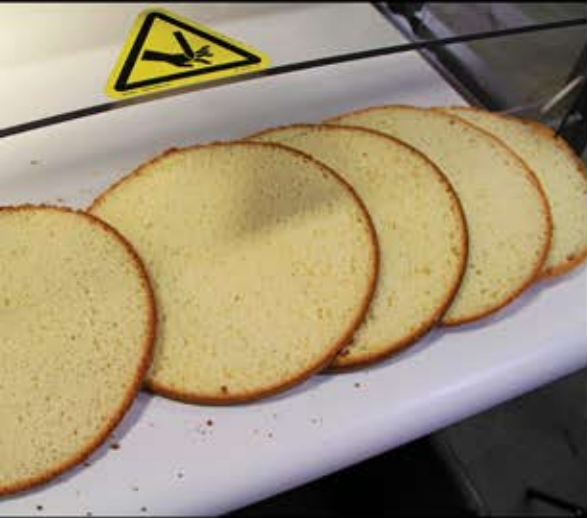


CS-8AW-3



Three Blade Horizontal Slabbing



FOODTOOLS
Industry Leaders in Portion Control

CS-8AW-3

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 3 horizontal reciprocating Teflon-coated blades to cut consistent layers from 0.3" to 3.5" thick. This machine is great for a bakery producing layer cakes or slicing the top crown off of cake products.

Benefits

- Achieve a return on investment through labor savings and improved portion quality and consistency
- Perfectly portion even layers every time
- Three cutting stations for simple slabbing into multiple layers
- Remove cutting knives and blades from human hands and cut layers mechanically
- Reliable and durable equipment backed by manufacturer's warranty



Three Blade Horizontal Slabbing

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Power:

Electric 208V-240V, 12A

Product Size Ranges:

18.5 in (47 cm) Dia. Round Products
Up To 18.5 in (47 cm) Wide Sheet

Portion Size Ranges

4 Slabs - 0.3 in (0.8 cm) - 3.5 in (8.9 cm)

FoodTools machines are manufactured with heavy duty anodized aluminum, stainless steel, and ultra-high molecular weight plastic. The equipment is designed for low pressure water hand washing, full washdown optional.

Specifications are subject to change and are dependent on the product portioned or additional accessories to standard equipment.
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