

# CS-8B-1



## Horizontal Slabbing Machine



**FOODTOOLS**  
Industry Leaders in Portion Control

# CS-8B-1

## 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 a horizontal reciprocating Teflon-coated blade 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
- Single cutting station for simple slabbing
- Small footprint and wheels for easy storage in busy production facilities
- Remove cutting knives and blades from human hands and cut layers mechanically
- Reliable and durable equipment backed by manufacturer's warranty



# Horizontal Slabbing Machine

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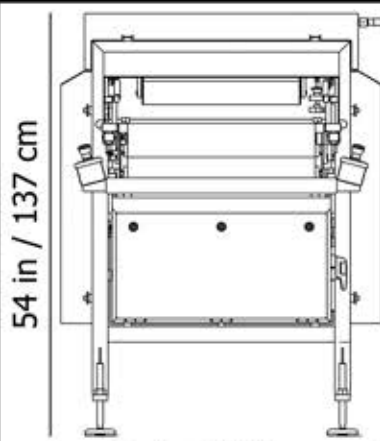
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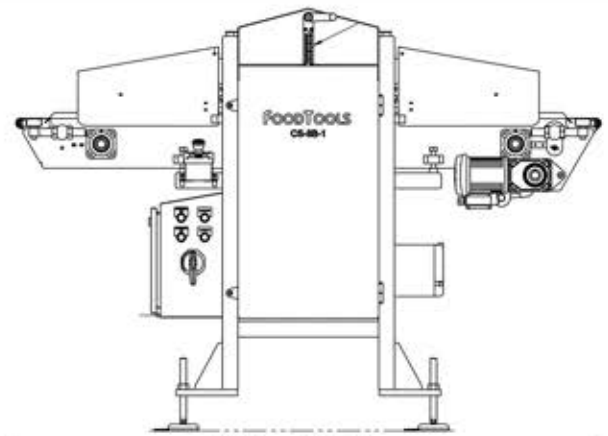
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41 in / 104 cm



75 in / 190 cm

## Power:

Electric 115/60/1 or 220/60/1

Optional 240-480/60/3

## Product Size Ranges:

18.5 in (47 cm) Dia. Round Products

Up To 18.5 in (47 cm) Wide Sheet

## Portion Size Ranges

2 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 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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