

ACCUSLICE-200FS



High Production Inline Slicing



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Average Speed:

Up To 360 Products Per Hour

Function:

This high speed inline slicing machine is built to cut various sheet style bakery products. The models use a conveyor surface or in the box/pan holders to cut full sheet products into individual portions. The 200 series features 2 cutting stations to increase production speed. The first cutting station slices the x axis and the product is indexed to the second station to cut the y axis. Bakeries slicing more than 2 full 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 or automatic load and offload
- Custom discharge portion spreader & gapping conveyor for enrobing or packaging solution
- Custom edge trim removal system

Benefits

- Perfectly portioned slices at high speed production rates
- Reliable and durable equipment backed by manufacturer's warranty



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FOODTOOLS
Industry Leaders in Portion Control

Dimensions:

Dimensions Depend
Upon Specific
Needs,
Capabilities,
and Custom
Accessories



Power:

Compressed Air 5-10 CFM @ 90 PSI
Electric 400-460V, 60 Hz, 3 Phase, 46 A

Product Size Ranges:

18" (45.7 cm) x 30" (76.2 cm) Rectangle
Up To 3.5" (8.9 cm) Tall Products

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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