

Continuous Sheet Slicing







CS-12

Average Speed:

Up To 60 Cuts Per Minute

Function:

This high speed model is designed for continuous portioning of sheet and slab products or biscotti loaves. The machine can cut into portions as small as 0.375" or larger. The conveyor system reduces the number of steps in the production process, making the machine ideal for high production facilities where little time is available to load and unload products. The CS-12 is best for bakeries cutting more than 250 sheets per hour.

Benefits

- Achieve a return on investment through labor savings and improved portion quality and consistency
- Perfectly portion products every time
- Versatile machine: Slice sheets into bars or loafs into biscotti slices and more
- Allow the machine to run continuously while placing products on the conveyor, never stopping to load or unload the cut product
- Reliable and durable equipment backed by manufacturer's warranty



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FoodTools Corporate Office

Santa Barbara, CA Ü.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

www.foodtools.com

FoodTools Asia

Zhuhai, Guangdong China 86.756.2127528

sales@foodtools.com









Power:

Compressed Air 8 CFM @ 90 PSI

Product Size Ranges:

24 in (61 cm) Wide Products Up To 3.5 in (8.9 cm) Tall

Portion Size Ranges 0.375" (1 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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