



## One Blade Top Drive Slabbing







CS-8AW-1TD

### 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, biscuit, muffin, or other bread products for an evenly cut professional look. The top drive allows for high speed slicing of bread products by holding the tops and bottoms in place as buns, rounds, and more are sliced into top and bottom halves. 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 any production facility needing to slice products into multiple horizontal layers.

#### **Benefits**

www.foodtools.cor

- 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
- Remove cutting knives and blades from human hands and cut layers mechanically
- Reliable and durable equipment backed by manufacturer's warranty



# **One Blade Top Drive Slabbing**

## 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

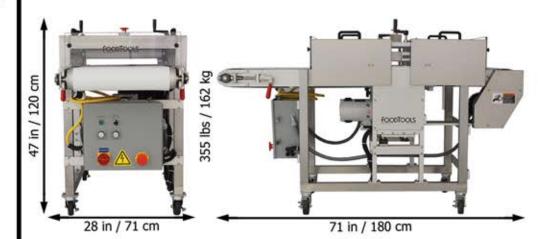
## FoodTools Asia

Zhuhai, Guangdong China 86.756.2127528

sales@foodtools.com



## FOODTOOLS. Industry Leaders in Portion Control



#### Power:

Electric 120V, 12A

## Product Size Ranges:

18.5 in (47 cm) Dia. Round Products Up To 18.5 in (47 cm) Wide Sheet Up To 6.5 in (16.5 cm) Tall

### **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 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.

© FoodTools - 04/2019