

ACCUSLICE-300RF



Three Station Inline Cutting



ACCUSLICE-300RF

Average Speed:

Up To 720-900 Products Per Hour

Function:

This high-production inline machine features three cutting stations with manual product loading. This model includes the option to cut cakes and place Divider Inserts between the slices using roll stock Divider Inserts. Touch screen operation allows one operator to attain cutting speeds up to 12-15 cakes per minute depending on the portion size. The machine has quick-change product holders and can cut various cake diameters. The conveyor is servo driven for accurate positioning. Auto load, servo-driven blades and exit conveyors can be added as options. This machine is best for a high production facility slicing more than 600 cakes per hour.

Benefits

- Achieve a return on investment through labor savings and improved portion quality and consistency
- Utilizes roll stock Divider Inserts to increase efficiency of machine in operation
- Reliable and durable equipment backed by manufacturer's warranty



* Machine is shown with optional auto load conveyor

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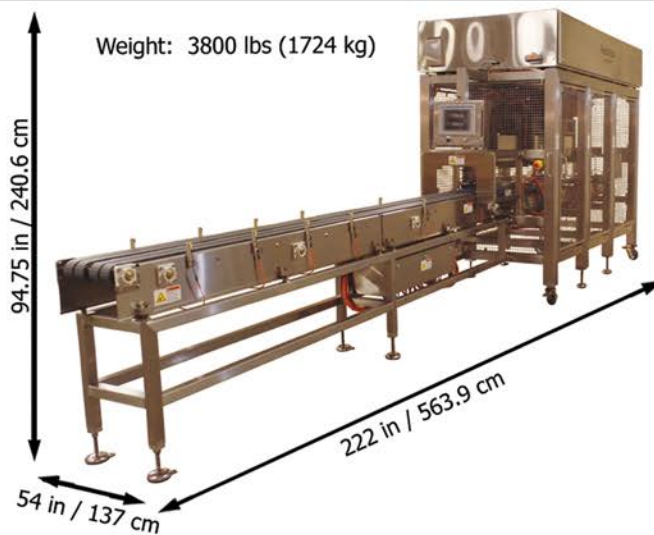
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FOODTOOLS
Industry Leaders in Portion Control



Power:

Compressed Air 17 CFM @ 90 PSIG
(8.02 Liters per second @ 6.2 Bar)
Electric 230/60/1PH, 70 amps
Optional 230/460/60/3PH

Product Size Ranges:

6-12 in (15-30 cm) Dia. & 6 in (15.2 cm) Tall

Portion Size Ranges

4 - 24 Portions Per Product



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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