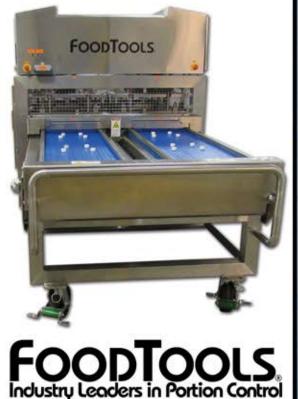
# **ACCUSLICE-400PC**





# **High Production Pizza Slicing**





# ACCUSLICE-400PC

#### Average Speed:

Up To 2,700 Products Per Hour 4 Products Per Cycle

#### Function:

This high-production inline machine is designed to cut frozen pizza, lasagna, or quesadilla products at high speed. The model features dual product lanes to cut four products every cycle. The machine can be customized to cut round, rectangle, or square products. Change over between product portions is quick and easy. This machine is great for high volume production facilities cutting frozen pizza and lasagna products.

#### Benefits

- Achieve a return on investment through labor savings and consistency
- Perfectly portion products every time in a high volume production process
- Accessories and blade sets require minimal change over time to slice new products
- Can slice round or square products into wedges, squares, rectangles, or triangles when equipped with the proper blades
- Reliable and durable equipment backed by manufacturer's warranty



# **High Production Pizza Slicing**

## FoodTools Corporate Office

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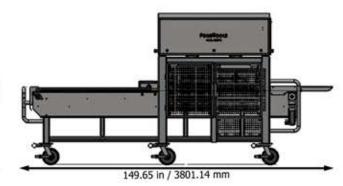
Zhuhai, Guangdong China 86.756.2127528

sales@foodtools.com





# 72.68 in / 1846.02 cm 66.60 in / 1691.53 mm



#### Power:

Compressed Air 40 CFM @ 80 PSIG (18.88 Liters/Sec, @ 5.5 Bar) Electric 200-240 VAC, Single Phase, 40 amp Full Load Current

### Product Size Ranges:

Up to 16" (40.64cm) Round or Square Maximum Product Height: 1" (2.54cm)

### **Portion Size Ranges**

Round 4 - 24 Portions Per Product Square Determined By 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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