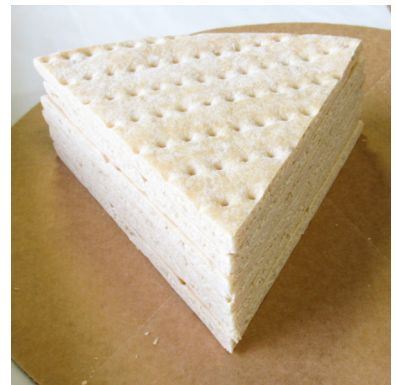


ACCUSLICE-200PC

PIZZA PORTIONING



FoodTools®
Industry Leaders in Portion Control

ACCUSLICE-200PC

PIZZA PORTIONING

This large production pizza cutting machine is designed to cut frozen pizza, lasagna, or quesadilla products inline at high speeds. The model features a single product lane and two cutting stations. The machine can be customized to cut round, rectangle, or square products and change over between product portions is quick and easy. A conveyor system allows the machine to be included in an inline, automated production process. The product is loaded on to the conveyor either automatically or by hand, sliced, and then offloaded for packaging. This machine is great for high volume production facilities cutting frozen pizza and lasagna products.

SPEED

Up To 1,800 Products Per Hour, 2 Products Per Cycle

PROUDUCT TYPE

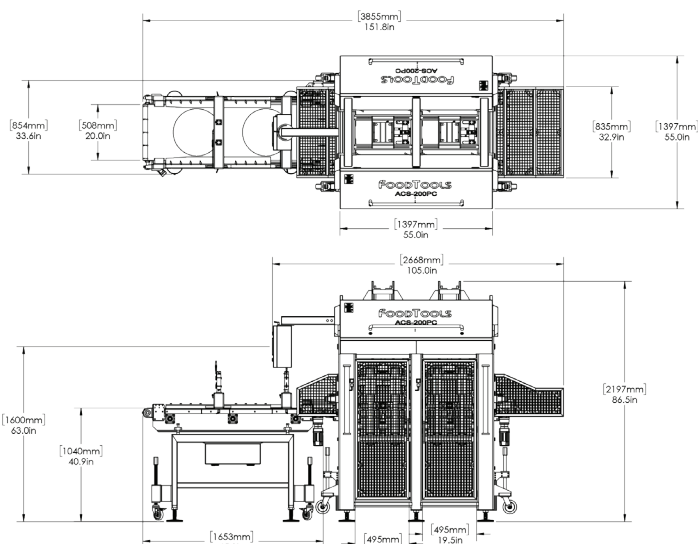
Pizza, Dough, & Frozen Entrees

PRODUCT TEMPERATURE

Frozen, Chilled, Hard

END USER

Large Food Processors



PORTIONING TECHNOLOGY

Stainless Steel Bladesets

DIVIDER INSERTS

n/a

PRODUCT SIZE

Sheet: Up To 16" x 16"

Round: Up To 16" Dia.

Up To 1" Tall

PORTION SIZE

Determined By Product

POWER

Compressed Air Determined By Options

Electric Determined By Options

MACHINE DIMENSIONS

Determined By Options



SCAN HERE

For videos and photos of portioning solutions

FoodTools machines are engineered based on industry standards set by BISSC, CE, and other food safety and sanitation organizations. The equipment is manufactured and assembled in the United States of America and supported by a network of international distributors.



Specifications and production rates are subject to change and are dependent on the product makeup, temperature, upstream or downstream processing, and additional accessories to standard equipment. Always consult a FoodTools representative for accurate throughput rates and portion sizes for your unique process and products. © FoodTools - 2023-09