

HORIZONTAL LAYER

PORTIONING EQUIPMENT



FoodTools®
Industry Leaders in Portion Control

MACHINE	SPEED	PRODUCT	PORTION	FEATURES	NOTES
CS-8AW-1 	Up To 1800 Per Hour	Round: Up To 18" Diam. Sheet: Up To 18" Wide Up To 5" Tall	2 Slabs 0.375" - 3.5" Thick	1 Adjustable Height Blade Variable Speed Blade & Conveyor Optional Top Drive Conveyor Belt	
CS-8AW-2 	Up To 1800 Per Hour	Round: Up To 18" Diam. Sheet: Up To 18" Wide Up To 5" Tall	3 Slabs 0.375" - 3.5" Thick	2 Independently Adjustable Height Blades Variable Speed Blades & Conveyor Optional Top Drive Conveyor Belt	
CS-8AW-3 	Up To 1800 Per Hour	Round: Up To 18" Diam. Sheet: Up To 18" Wide Up To 5" Tall	4 Slabs 0.375" - 3.5" Thick	3 Independently Adjustable Height Blades Variable Speed Blades & Conveyor	
CS-8B-1 	Up To 1800 Per Hour	Round: Up To 18" Diam. Sheet: Up To 18" Wide Up To 5" Tall	2 Slabs 0.375" - 3.5" Thick	1 Adjustable Height Blade Variable Speed Blade & Conveyor Optional Top Drive Conveyor Belt	
CS-8B-2 	Up To 1800 Per Hour	Round: Up To 18" Diam. Sheet: Up To 18" Wide Up To 5" Tall	3 Slabs 0.375" - 3.5" Thick	2 Independently Adjustable Height Blades Variable Speed Blades & Conveyor Optional Top Drive Conveyor Belt	
CS-8B-3 	Up To 1800 Per Hour	Round: Up To 18" Diam. Sheet: Up To 18" Wide Up To 5" Tall	4 Slabs 0.375" - 3.5" Thick	3 Independently Adjustable Height Blades Variable Speed Blades & Conveyor Optional Top Drive Conveyor Belt	

Horizontal Layer Portioning

Slicing horizontal layers by hand is time consuming and can lead to inconsistencies in slabs. Automated layer slabbing machines achieve consistent layers, increase throughput, and improve worker safety by removing knives from employee workstations. The Teflon coated reciprocating blade(s) speed, height position and conveyor speeds can be adjusted independently to achieve optimal quality. An optional top drive conveyor is utilized to hold both the top and bottom layers in place while slicing cakes, buns, breads and more.

Slicing Multiple Layers With A Single Blade

Multiple blade machines quickly & efficiently cut products into multiple layers, but the same can be achieved with a single blade machine by running the product through several times.

CS-8AW vs. CS-8B Series

The CS-8AW Series is our legacy layer portioning line. The CS-8B Series offers a reduced footprint, improved sanitation, and optional top drive conveyor for all models.



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 - 2023-08