


LOAF, ROLL & BISCOTTI





PORTIONING EQUIPMENT



FoodTools®
Industry Leaders in Portion Control

MACHINE	SPEED	PRODUCT	PORTION	FEATURES	NOTES
ACCUSLICE-100BC 	Up To 300 Loaves Per Hour	Up to 25" Long Up to 1.75" Tall	0.63" Slices And Thicker	This machine uses a custom designed row of rotary blades to slice loaves of biscotti into pieces. The operator loads biscotti loaves into the machine and pushes the product holder through the blade set. In one motion, multiple loaves of biscotti are sliced into pieces.	

LOAF, ROLL & BISCOTTI

MACHINE	SPEED	PRODUCT	PORTION	FEATURES	NOTES
CS-RS 	Up To 6 Loaves	16" Long 16" Wide Up To 4.5" Tall	0.5" Slices And Thicker	This economical bar, loaf, and roll slicing machine is semiautomatic, with a mechanical blade and manual indexing platform. It is ideal for hard, frozen, or chilled products.	
CS-12 	Up To 60 Cuts Per Minute	Up To 24" Wide Up To 3.5" Tall	0.375" Slices And Thicker	This high-speed slicing machine uses a stainless steel blade to portion biscotti loaves and bars into portions as thin as 0.375". The conveyor offers continuous cutting for large production.	
ACCUSLICE-100LS 	Up To 18 Loaves Per Minute	Up to 30" Wide 8 Loaves Across Up to 5" Tall	0.375" Slices And Thicker	This inline machine uses a stainless steel blade to cut loaf products. The standard model can accommodate four loaves across the conveyor, but can be designed to accommodate more.	
ACCUSONIC-100LS 	Up To 1200 Loaves Per Hour	Up to 12" Wide Up to 18" Long Up to 5.5" Tall	0.375" Slices And Thicker	This custom inline machine uses ultrasonic blades to portion loaf products on a continuous conveyor with 1-10 loaves sliced side by side. It can include an automatic offload system.	

Mechanical & Ultrasonic

Mechanical machines, including the ACCUSLICE™ line, use a stainless steel blade and can portion hard, frozen, or chilled products. Ultrasonic machines in the ACCUSONIC™ line use a titanium blade vibrating at 20kHz to cut soft, sticky, delicate, warm, or ambient products.

Levels Of Automation

The CS-RS is our economical and semiautomatic entry level solution for portioning loaves, rolls, bars, and biscotti. Each subsequent machine incorporates additional automation, conveyor systems, automatic onload and offload, PLC controls and more, offering faster speeds and cost savings.



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