

SHEET PRODUCT







PORTIONING EQUIPMENT



FOODTOOLS
Industry Leaders in Portion Control







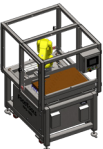


FROZEN, CHILLED, & FIRM SHEET PRODUCTS

For firm, frozen, or chilled products we recommend using the stainless steel blades of our mechanical cutting machines in the CS series and ACCUSLICE™ line. Cut quality is dependent on the ingredients, makeup, and temperature of products at the time of portioning. Special blade sets can be used to cut the x and y axis at the same time. Automation ranges from stand-alone semi-automatic machines to fully automated inline systems, with solutions for every level of production in between.

MACHINE	SPEED	PRODUCT	PORTION	FEATURES	NOTES
CS-RS 	50 - 100 Products Per Hour	Sheet: Up To 16" x 16" Round: Up to 16" Diam. Up To 4.5" Tall	Sheet: Larger Than 0.75" x 0.75" Round: 4 - 24 Portions	Automatic Blade Manual Indexing Divider Inserts Option	
CS-10TFWA 	50 - 100 Products Per Hour	Up To 18" x 30" Or 36" Diag. Up To 5" Tall	Larger Than 0.75" x 0.75"	Automatic Blade Hand Crank Indexing	
CS-10E 	100 - 150 Products Per Hour	Up To 18" x 28" Up To 4" Tall	Standard: Larger Than 0.75" x 0.75" Optional: Larger Than 0.50" x 0.50"	Automatic Blade Automatic Indexing Blade Set For X & Y Axis	
CS-10TWWA 	Up To 120 Full Sheets (240 Half Sheets) Per Hour	Up To 18" x 30" Or 36" Diag. Up To 5" Tall	Standard: Larger Than 0.75" x 0.75" Optional: Larger Than 0.50" x 0.50"	Automatic Blade Automatic Indexing	
ACCUSLICE-10MX 	100 - 150 Products Per Hour	Sheet: Up To 38" Diag. Round: Up To 12" Diam. Up To 4.5" Tall	Sheet: Larger Than 0.375" x 0.375" Round: 4 - 24 Portions	Automatic Blade Automatic Indexing PLC Cut Patterns Dual Round Dials	
CS-12D 	Up To 60 Cuts Per Minute	Up To 24" Wide Up To 3.5" Tall	Larger Than 0.375"	Automatic Blade Conveyor Indexing Custom Step Blade	
CS-5A3HC 	Up To 1500 Half Sheets Per Hour	Half Sheets: Up To 12" x 16" Up To 3.5" Tall	Determined By Product	Automatic Blade Conveyor Indexing 3 Cutting Stations	
ACCUSLICE-100FS 	Up To 180 Products Per Hour	Up To 18" x 30" 4" Tall Standard 6" Tall Optional	Determined By Product	Automatic Blade Conveyor Indexing PLC Cut Patterns	
ACCUSLICE-200HS 	Up To 1200 Half Sheets Per Hour	Half Sheets: Up To 12" x 16" Or 15" x 18" Up To 3.5" Tall	Larger Than 0.5" x 0.5"	Automatic Blade Conveyor Indexing PLC Cut Patterns 2 Cutting Stations	
ACCUSLICE-200FS 	Up To 360 Products Per Hour	Up To 18" x 30" Up To 3.5" Tall	Larger Than 0.5" x 0.5"	Automatic Blade Conveyor Indexing PLC Cut Patterns 2 Cutting Stations	

WARM, AMBIENT, & DELICATE SHEET PRODUCTS

For fresh, ambient, delicate, and sticky products we recommend using our ACCUSONIC™ line of equipment. These machines use ultrasonic technology vibrating finely tuned titanium blades at 20kHz so that products do not stick to the blade. Cut quality is dependent on the ingredients, makeup, and temperature of products while portioning. Automation ranges from semi-automatic slicers to fully inline systems, with solutions for every level of production between. The RPS line incorporates a robotic arm with an ultrasonic blade for more versatility.

MACHINE	SPEED	PRODUCT	PORTION	FEATURES	NOTES
ACCUSONIC-10UCS 	Up To 180 Products Per Hour	Sheet: Up To 30" x 18" Round: Up To 12" Diam. Up To 3.5" Tall	Determined By Product	Automatic Blade Automatic Indexing PLC Cut Patterns Blade Cleaning System* <i>*Optional</i>	
ACCUSONIC-10UX SERIES 	50 - 100 Products Per Hour	Sheet: Up To 38" Diag. Round: Up To 12" Diam. Standard: 3.25" Tall Optional 4.5" Tall	Sheet: Determined By Product Round: 4 - 24 Portions Per Product	Automatic Blade Automatic Indexing PLC Cut Patterns Dual Round Dials	
ACCUSONIC-10UTS SERIES 	50 - 100 Products Per Hour	Sheet: Up To 38" Diag. Round: 12" Diam. Standard: 3.5" Tall Optional: 5.5" Tall	Sheet: Determined By Product Round: 4 - 24 Portions Per Product	Automatic Blade Automatic Indexing PLC Cut Patterns Blade Cleaning System	
ACCUSONIC-100FS 	Up To 180 Products Per Hour	Up To 30" x 30" Standard: 3.4" Tall Optional: 6" Tall	Determined By Product	Automatic Blade Conveyor Indexing PLC Cut Patterns	
ACCUSONIC-200HS 	Up To 360 Half Sheets Per Hour	Half Sheets: Up To 12" x 16" Standard: 3.5" Tall Optional: 5.5" Tall	Larger Than 0.5" x 0.5"	Automatic Blade Conveyor Indexing PLC Cut Patterns 2 Cutting Stations	
ACCUSONIC-200FS 	Up To 360 Products Per Hour	Up To 18" x 30" Standard: 3.5" Tall Optional: 5.5" Tall	Larger Than 0.5" x 0.5"	Automatic Blade Conveyor Indexing PLC Cut Patterns 2 Cutting Stations	
RPS-100S 	Up To 360 Products Per Hour	Sheet: Up To 18" x 30" Round: Up To 12" Diam. Up To 3.25" Tall	Sheet: Larger Than 1" x 1" Round: 2 - 24 Portions Per Product	Robotic Blade Movement PLC Cut Patterns Blade Cleaning System	
RPS-100D 	Up To 360 Products Per Hour	Sheet: Up To 18" x 30" Round: Up To 12" Diam. Up To 3.25" Tall	Sheet: Larger Than 1" x 1" Round: 2 - 24 Portions Per Product	Robotic Blade Movement Dual Platform PLC Cut Patterns Blade Cleaning System	
RPS-100C 	Up To 720 Products Per Hour	Sheet: Up To 18" x 30" Round: Up To 12" Diam. Up To 3.25" Tall	Sheet: Larger Than 1" x 1" Round: 2 - 24 Portions Per Product	Robotic Blade Movement Inline Conveyor PLC Cut Patterns Blade Cleaning System	

Sheet Product Portioning

FoodTools sheet product portioning machines improve accuracy by removing human error from the production line, add consistency by using a repeatable mechanical process, and grow revenue by reducing waste and creating a more professionally presentable end product. Whether you're slicing sheet products by hand or currently using a portioning machine that is the bottleneck in your production line, FoodTools offers a full suite of equipment solutions to fit into any size bakery, with room to grow.

Mechanical Blade Portioning

Our mechanical portioning machines use a single stainless steel blade to consistently and efficiently cut sheet products. Mechanical blades slice best when the cake, brownies, bars, or other sheet products are firm, chilled, or frozen. Custom designed blades can slice products inside a pan, box or container.

Blade Set Mechanical Portioning

Some machines use blade sets, or multiple stainless steel blades assembled to cut both the x and y axis in the same cutting stroke. Cutting both axes at the same time reduces the cycle time by limiting the number of strokes per sheet. Not all products can be cut with a blade set, contact a FoodTools representative to discuss your specific bakery products.

Ultrasonic Blade Portioning

Ultrasonic portioning machines use an ultrasonic system to vibrate a finely tuned titanium blade at 20kHz, expanding and contracting the surface of the titanium making it difficult for cake products to stick to the blade. This allows the machine to slice more delicate, fresh, ambient, and sticky products without crushing the top of the cake or transferring residue from each slice to the top of the product. For products that leave residue on ultrasonic blades optional blade cleaning systems may be available.

Robotic Ultrasonic Portioning

Our RPS line of machines use a robotic arm to cut products with an ultrasonic blade. Robotic technology makes the machine more versatile, cutting a wide range of shapes and sizes without extra product holders, program strips, and dials. The RPS machines are designed for flexibility more than production speed.

Custom Applications

Custom accessories can be designed to portion unique sheet products, including x and y axis blade sets, contoured in-the-pan or box cutting blades, product holders, and more.

Levels of Automation

Our sheet product portioning line is designed to help bakers grow their production capacity by adding additional levels of automation to eliminate bottlenecks in the portioning process. From small stand-alone semi-automatic machines to fully inline and automated equipment, there is not only a FoodTools machine for your current production capacity but there are portioning solutions for you to grow into as you expand your business. Some of the automation options we offer include:

- **Automatic Blade:** Uses pneumatic, servo, or robotic power to move the blade.
- **Automatic Indexing:** Uses pneumatic or servo power to mechanically position the product.
- **Blade Sets:** Custom designed x and y axis blades to reduce cycle time.
- **In-The-Box or Pan Blades:** Custom designed blades to slice sheet products in a metal baking pan, in the cardboard box or tray to remove the time spent depanning before portioning.
- **Inline Conveyor:** Uses a conveyor to load and offload products, positioning them in the cutting station without human intervention.
- **Onload and Offload Conveyors:** Fits the machine into an established inline system eliminating manual loading and unloading of products.
- **PLC Computer:** Uses a computer system to manage, edit, and save operations of machine, recipes, cut patterns and other options.
- **Ultrasonic Blade Cleaning System:** Automated blade cleaning system used between cut cycles.

Product Dials

Product dials are designed for specific product sizes and cut patterns. Dial fingers hold the sheet in place as the portions are being sliced, with each finger containing a row of portions. Changing over between different products and sizes is as easy as changing out the product holders or working with our engineers to design a custom product holder to accommodate multiple cut patterns.

Divider Inserts

For bakeries using one machine to cut both sheet and round products and planning to use paper Divider Inserts between each round slice consult the Round Products brochure to confirm that the sheet and round cutting machine is capable of using Divider Inserts.



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