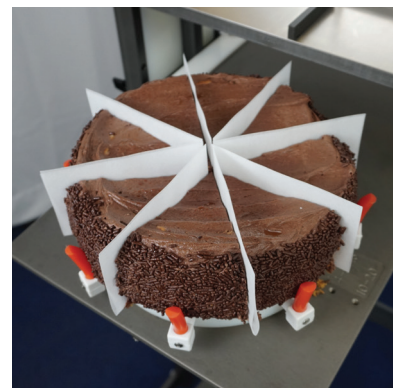
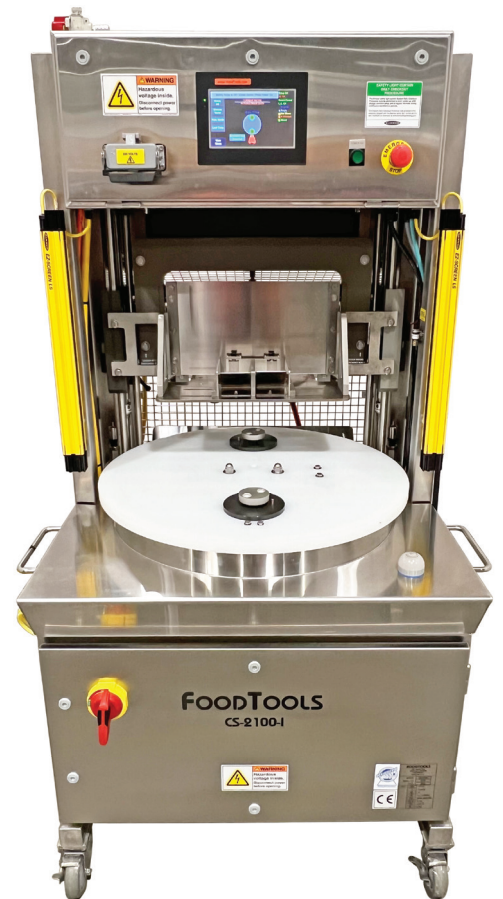


ROUND PRODUCT












PORTIONING EQUIPMENT



FoodTools®
Industry Leaders in Portion Control












FROZEN, CHILLED, & FIRM ROUND 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. Some machines can place our proprietary Divider Insert papers between each slice. Automation ranges from stand-alone human powered economical machines to fully automated inline systems, with solutions for every level of production in between.

MACHINE	SPEED	PRODUCT	PORTION	DIV INS	FEATURES
CS-1FP 	Up To 50 Products Per Hour	7" - 12" Diam. Up To 4.5" Tall	4 - 20 Portions Per Product	Manual Sheet Feed	Human Power Foot Pedal Blade Manual Indexing
CS-1A 	50 - 100 Products Per Hour	6" - 12" Diam. Up To 4.75" Tall	4 - 20 Portions Per Product	Manual Sheet Feed	Automatic Blade Manual Indexing
CS-RS 	50 - 100 Products Per Hour	Round: 6" - 16" Diam. Sheet: 16" x 16" Up To 4.5" Tall	Round: 4 - 24 Portions Sheet: 0.75" And Larger	Manual Sheet Feed	Automatic Blade Manual Indexing
CS-4AAC 	100 - 150 Products Per Hour	6" - 12" Diam. Up To 6.5" Tall	4 - 20 Portions Per Product	Manual Sheet Feed	Automatic Blade Automatic Indexing
CS-1000 	250 - 350 Products Per Hour	6" - 12" Diam. Up To 5.25" Tall	4 - 24 Portions Per Product	Automatic Sheet Feed	Automatic Blade Automatic Indexing
CS-2000 	350 - 450 Products Per Hour	6" - 12" Diam. Up To 5.25" Tall	4 - 24 Portions Per Product	Automatic Sheet Feed	Automatic Blade Automatic Indexing Dual Platform
ACCUSLICE-2100 	Up To 360 Products Per Hour	Round: 6" - 12" Diam. Up To 5" Tall	2 - 24 Portions Per Product	Automatic Sheet or Roll Feed	Automatic Blade Automatic Indexing Dual Platform
ACCUSLICE-200RS 	Up To 515 Products Per Hour	Round: 6" - 12" Diam. Up To 4" Tall	4 - 24 Portions Per Product	No Divider Inserts	Automatic Blade Conveyor Indexing 2 Cutting Stations
ACCUSLICE-200RF 	Up To 425 Products Per Hour	6" - 12" Diam. Up To 4" Tall	4 - 24 Portions Per Product	Automatic Roll Feed	Automatic Blade Conveyor Indexing 2 Cutting Stations
ACCUSLICE-300RF 	Up To 635 Products Per Hour	6" - 12" Diam. Up To 6" Tall	4 - 24 Portions Per Product	Automatic Roll Feed	Automatic Blade Conveyor Indexing 3 Cutting Stations
ACCUSLICE-400RS 	Up To 1025 Products Per Hour	6" - 12" Diam. Up To 4" Tall	4 - 24 Portions Per Product	No Divider Inserts	Automatic Blade Conveyor Indexing 4 Cutting Stations

WARM, AMBIENT, & DELICATE ROUND 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. Some machines can place our proprietary Divider Insert papers between each slice. Automation ranges from a tabletop slicer to fully automated inline systems, with solutions for every level of production in between.

MACHINE	SPEED	PRODUCT	PORTION	DIV INS	FEATURES
BT-1 	1 - 50 Products Per Hour	Up To 11.5" Diam. Up To 6" Tall	2 - 18 Portions Per Product	No Divider Inserts	Human Power Manual Lever Wire Manual Indexing
ACCUSONIC-10UCS 	50 - 100 Products Per Hour	Round: Up to 18" Diam. Sheet: 30" x 18" Up To 3.4" Tall	Round: 2 - 24 Portions Sheet: Determined By Product	No Divider Inserts	Automatic Blade Optional: Blade Cleaning System
ACCUSONIC-10UX SERIES 	50 - 100 Products Per Hour	Round: Up To 12" Diam. Sheet: Up To 38" Diag. Standard: 3.25" Tall Optional 4.5" Tall	Round: 4 - 24 Portions Sheet: Determined By Product	No Divider Inserts	Automatic Blade Dual Round Dials
ACCUSONIC-10UTS SERIES 	50 - 100 Products Per Hour	Round: Up To 12" Diam. Sheet: Up To 38" Diag. Standard: 3.5" Tall Optional: 5.5" Tall	Round: 4 - 24 Portions Sheet: Determined By Product	No Divider Inserts	Automatic Blade Blade Cleaning System
ACCUSONIC-2100 	Up To 360 Products Per Hour	6" - 12" Diam. Up To 5" Tall	2 - 24 Portions Per Product	Automatic Sheet or Roll Feed	Automatic Blade Dual Platform
RPS-100S 	Up To 360 Products Per Hour	Round: Up To 12" Diam. Sheet: Up To 18" x 30" Up to 3.25" Tall	Round: 2 - 24 Portions Sheet: 1" x 1" And Larger	No Divider Inserts	Robotic Blade Dual Round Dials Blade Cleaning System
RPS-100D 	Up To 360 Products Per Hour	Round: Up To 12" Diam. Sheet: Up To 18" x 30" Up To 3.25" Tall	Round: 2 - 24 Portions Sheet: 1" x 1" And Larger	No Divider Inserts	Robotic Blade Dual Platform Blade Cleaning System
RPS-100C 	Up To 720 Products Per Hour	Round: Up To 12" Diam. Sheet: Up To 18" x 30" Up To 3.25" Tall	Round: 2 - 24 Portions Sheet: 1" x 1" And Larger	No Divider Inserts	Robotic Blade Conveyor Indexing Blade Cleaning System
ACCUSONIC-200RS 	Up To 515 Products Per Hour	6" - 12" Diam. Up To 3.5" Tall	4 - 24 Portions Per Product	No Divider Inserts	Automatic Blade Conveyor Indexing 2 Cutting Stations
ACCUSONIC-200RF 	Up To 425 Products Per Hour	6" - 12" Diam. Up To 6" Tall	4 - 24 Portions Per Product	Automatic Roll Feed	Automatic Blade Conveyor Indexing 2 Cutting Stations
ACCUSONIC-300RS 	Up To 770 Products Per Hour	6" - 12" Diam. Up To 6" Tall	4 - 24 Portions Per Product	No Divider Inserts	Automatic Blade Conveyor Indexing 3 Cutting Stations

Round Product Portioning

FoodTools round 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 cakes by hand or currently using a portioning machine that is the bottleneck in your production line, FoodTools offers a full suite of equipment offerings to fit into any size bakery, with room to grow.

Wire Portioning

The BT-1 fresh product slicer uses a single wire to cut cakes, cheese, and other round products. This table top economical solution is used to cut fresh or ambient cakes and is best for a retail bakery or small batch fresh product production facility.

Mechanical Blade Portioning

Mechanical portioning machines use a single stainless steel blade to consistently and efficiently cut round products. Mechanical blades slice best when the cake, pie, or round product is firm, chilled, or frozen. Divider Inserts are used to avoid product buildup on the blade or transferring residue between slices as well as to improve the final product presentation.

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 extremely sticky products Divider Inserts can be used and an optional blade cleaning system may be available.

Custom Applications

Custom accessories can be designed to portion unique round products. Tapered blades are engineered to cut inside a pie pan or tin and a matching product holder supports the tapered walls of the pan. Other custom blades and custom product holders can be designed to portion unique or hard to slice products.

Frozen Cake Depanning

For bakeries removing frozen cakes from bottomless pans the CD-9B automatic cake depanner eliminates the need for blow torches and uses a pneumatic pusher to remove the frozen product from the pan walls.

Levels of Automation

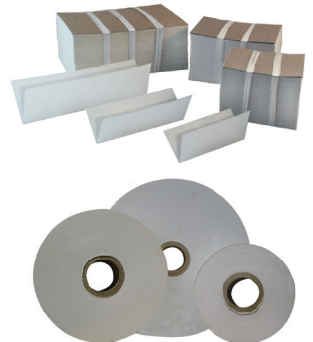
Our round product portioning line is designed to help bakers grow their production capacity by adding additional levels of automation and eliminating bottlenecks in the portioning process. From completely manual human powered machines to fully inline and automated equipment, there is not only a FoodTools 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.
- **Automatic Divider Inserts:** Uses a pneumatic and mechanical system to place either Sheet Feed or Roll Feed Divider Inserts.
- **Dual Platform:** Uses 2 platforms so one product can be loaded while another is being portioned.
- **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.

Divider Inserts

Utilizing FoodTools Divider Inserts in a round product portioning line improves the cut quality, reduces product buildup on the blade, extends product freshness, and enhances the presentation to the consumer. Our facilities are certified by AIB International for food safety and the Divider Inserts are processed with consistent grain rolls, sheeted, sheared, double chip board stacked and tied in bundles of 1,000 sheets.

For higher production machines Divider Inserts are also available in continuous rolls to reduce cost and improve efficiency. Divider Inserts are Kosher approved and are made from virgin bleached long-grain fiber product for strength and purity. We stock popular sizes and can cut virtually any size of Divider Inserts to fit perfectly into your unique round products.



SCAN HERE

For videos and photos of portioning solutions

FoodTools machines are 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. Consult FoodTools for accurate throughput rates and portion sizes for your unique products.



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FoodTools®

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