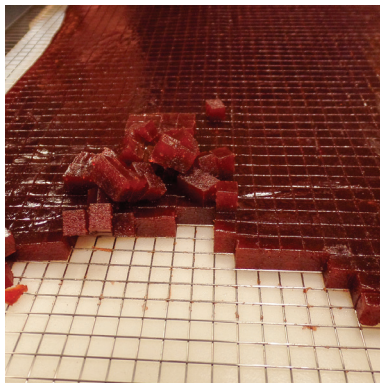


5-AF-GC

GELATIN CUBING



FOODTOOLS®
Industry Leaders in Portion Control

5-AF-GC

GELATIN CUBING

This model is designed to produce small cubes or rectangles for the dairy and baking industry. It can portion gelatin, bakery and confectionery products to be used as ingredients in other products. It incorporates FoodTools proven wire cutting technology powered by a pneumatic actuator. Custom harps and pushers can be designed for 1/4, 1/2 or full sheets. The product is placed on a wire harp which is manually positioned under the pusher. The pusher forces the product through the wire harp and is dropped below to an exit conveyor which delivers the cut product to the downstream process. The unit is safe to operate, accurate, reliable and easy to clean and sanitize.

SPEED

Determined By Product

PROUDUCT TYPE

Cheese Blocks, Gelatin Blocks

PRODUCT TEMPERATURE

n/a

END USER

Dairy Facilities, Large Food Processors



PORTIONING TECHNOLOGY

Wire Harp

DIVIDER INSERTS

n/a

PRODUCT SIZE

Block: Up to 14" x 19", Up To 3" Tall

PORTION SIZE

Determined By Product

POWER

Compressed Air 10 CFM @ 90 PSI

Electric 120V, Single Phase, 20A

MACHINE DIMENSIONS

Determined By Options



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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