# ACCUSLICE-100BC BISCOTTI PORTIONING









This rotary blade biscotti cutter uses a row of custom saw blades to slice biscotti loaves into pieces. The blades are built for the individual customer and can be designed to meet most any product specifications. The machine is loaded with several biscotti loaves and in a matter of seconds the loaves are portioned into thin slices. An automated process removes the tedious and inaccurate task of slicing the loaves by hand. The ACCUSLICE-100BC is best for bakeries producing a high volume of biscotti and needing to cut it quickly and efficiently.

### **SPEED**

Up To 300 Loaves Per Hour

**PROUDUCT TYPE Biscotti Loaves** 

**PRODUCT TEMPERATURE** n/a

**END USER Biscotti Bakers** 





## **PORTIONING TECHNOLOGY Rotary Bladeset**

**DIVIDER INSERTS** n/a

**PRODUCT SIZE** Up To 25" Long, Up To 1.75" Tall

#### **PORTION SIZE** 0.63" And Larger

Industru Leaders in Portion Control

**POWER** Electric 110V-240V

**MACHINE DIMENSIONS** 60" Long, 31" Wide, 39" Tall, 300 Lbs



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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