ACCUSLICE-200RF ROUND PORTIONING











FOODTOOLS®
Industry Leaders in Portion Control

ACCUSLICE-200RF ROUND PORTIONING

This high production cake cutting machine features two slicing stations with manual product loading. This model includes the option to cut cakes and place Divider Inserts between the slices using roll stock Divider Inserts. Touch screen operation allows one operator to attain cutting speeds up to 20 cakes per minute depending on the portion size. The machine has quickchange product holders and can cut various cake diameters. The conveyor is servo-driven for accurate positioning and servo driven blades and automatic off-load accessories can be added as options. This machine is best for a high production facility slicing more than 400 cakes per hour.

SPEED

Up To 425 Products Per Hour

PROUDUCT TYPE

Round

PRODUCT TEMPERATURE

Frozen, Chilled, Hard

END USER

Large Commercial Bakeries





PORTIONING TECHNOLOGY

Stainless Steel Blades

DIVIDER INSERTS

Roll Feed

PRODUCT SIZE

6"-12" Dia., Up To 4" Tall

PORTION SIZE

4-24 Portions

POWER

Compressed Air 10 CFM @ 90 PSI Electric 400-460V, 50/60Hz, 23A, Three-Ph

MACHINE DIMENSIONS

180" Long, 54" Wide, 93.8" Tall



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.

