

ACCUSONIC-100SRS

ROLL & LOAF PORTIONING



FOODTOOLS®
Industry Leaders in Portion Control

ACCUSONIC-100SRS

ROLL & LOAF PORTIONING

This machine uses a flying guillotine blade and continuous conveyor system so that the product does not have to stop moving during the cutting process. The blade frame can be fitted with a mechanical blade or an ultrasonic blade system to cut fresh and sticky products. The portion size can be selected from the HMI and the speed of the conveyor is controlled by an encoder connected to the up-stream conveyor. The machine features Allen Bradley controls and the Y & Z axis are both servo driven motors with absolute encoders for accurate portion & speed control.

SPEED

Up To 90 Cuts Per Minute

PRODUCT TYPE

Loaf Products

PRODUCT TEMPERATURE

Fresh, Ambient, Sticky

END USER

Large Commercial Bakeries



PORTIONING TECHNOLOGY

Ultrasonic Blades

DIVIDER INSERTS

n/a

PRODUCT SIZE

Up To 39" Wide, Up To 6" Tall

PORTION SIZE

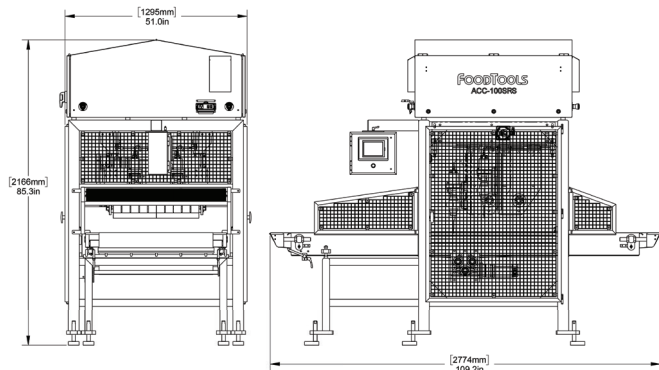
0.394" And Larger

POWER

Compressed Air 5 CFM @ 90 PSI
Electric 200-460V/3-Phase, 30-60A

MACHINE DIMENSIONS

109" Long, 51" Wide, 85" Tall, 2,500 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.



MADE IN USA

© FoodTools - 2025-06

FoodTools®

Industry Leaders in Portion Control

www.foodtools.com

California, USA +1.805.962.8383 | Michigan, USA +1.269.637.9969 | China 86.756.2127528 | London, UK (+44) 01277 364869

sales@foodtools.com