









The bench top machine from FoodTools is an economic round product wire slicer for bakeries needing to portion fresh round products. The machine is designed for a table top, making it versatile and easy to add to your production space. A single wire is used to slice the product as it sits on a manually rotating platform. The slicing function is a mechanical lever arm so that no matter who is using the machine the portions are always straight and accurate. This solution is good for bakeries slicing less than 50 products per hour.

SPEED

Up To 50 Products Per Hour

PROUDUCT TYPE Round, Cheese Wheels

PRODUCT TEMPERATURE

Round: Fresh & Ambient Cheese: n/a

END USER Small Bakeries, Dairy Facilities





PORTIONING TECHNOLOGY Single Wire

DIVIDER INSERTS No

PRODUCT SIZE Up To 11.5" Dia., Up To 6" Tall

PORTION SIZE

2-18 Portions

POWER Human Power Lever Arm

MACHINE DIMENSIONS 22" Long, 12" Wide, 10" Tall, 12 Lbs



 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.

Industry Leaders in Portion Control



www.foodtools.com

sales@foodtools.com

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