

# CD-9B-HS

FROZEN CAKE DEPANNING



**FOODTOOLS®**  
Industry Leaders in Portion Control

# CD-9B-HS

## FROZEN CAKE DEPANNING

This model is designed to depan a wide variety of sheet products that freeze to the sides of a pan. The pusher plate pushes through the base of the bottomless pan and breaks the cake free of the sidewalls, eliminating the need for a blow torch and gloves to remove cakes from the pans. This model is best for bakeries that depan 200 or more cakes per run.

### SPEED

Up To 360 Products Per Hour

### PRODUCT TYPE

Half Sheet Cakes In Bottomless Pans

### PRODUCT TEMPERATURE

Frozen

### END USER

Frozen Cake Production Facilities



### PORTIONING TECHNOLOGY

Depanner Pusher

### DIVIDER INSERTS

n/a

### PRODUCT SIZE

Half Sheet Bottomless Pans

### PORTION SIZE

Half Sheet Products

### POWER

Compressed Air 5 CFM @ 90 PSI

### MACHINE DIMENSIONS

13" Long, 18" Wide, 15" Tall, 65 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**

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