

CD-9B

FROZEN CAKE DEPANNING



FOODTOOLS®
Industry Leaders in Portion Control

CD-9B

FROZEN CAKE DEPANNING

This frozen round cake depanning machine is designed to depan a wide variety of round products that freeze to the sides of a pan. The pusher plate passes 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. Removing the blow torch saves time, cost, and liability for the bakery and management team. This model is best for bakeries that depan 200 or more cakes per run, or any bakery wanting to remove the use of a blow torch from the production line.

SPEED

Up To 360 Products Per Hour

PROUDUCT TYPE

Round Cakes In Bottomless Pans

PRODUCT TEMPERATURE

Frozen

END USER

Frozen Cake Production Facilities



PORTIONING TECHNOLOGY

Depanner Pusher

DIVIDER INSERTS

n/a

PRODUCT SIZE

6"-11" Dia. Bottomless Pans

PORTION SIZE

Round 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.



© 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