CS-10TFV/A SHEET PORTIONING













CS-10TFWA

This dessert cutting machine slices a variety of frozen cakes, pizza products, and dessert bars in or out of the box or pan. The manual operation of indexing and automatic x/y axis rotation makes it a great economical value to a lower production bakery or a new product line just being launched. The CS-10TFW is simple to operate, easy to change between products or cut patterns, and quick to clean and sanitize. The biggest benefit is that the portions will be the same no matter who is operating the machine. Bakeries cutting 50-100 products per hour find the best value in this machine.

SPEED

Up To 100 Products Per Hour

PROUDUCT TYPE

Full Sheet

PRODUCT TEMPERATURE

Frozen, Chilled, Hard

END USER

Medium Size Bakeries



PORTIONING TECHNOLOGY

Stainless Steel Blade

DIVIDER INSERTS

n/a

PRODUCT SIZE

Up To 18" x 30" Or 36" Diagonal, Up To 5" Tall

PORTION SIZE

0.75" x 0.75" And Larger

POWER

Compressed Air 5 CFM @ 90 PSI

MACHINE DIMENSIONS

77" Long, 47" Wide, 54" Tall, 250 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.



