

CS-12

LOAF & BISCOTTI PORTIONING



FOODTOOLS®
Industry Leaders in Portion Control

CS-12

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This continuous sheet cake cutting machine is designed for continuous portioning of loaf, sheet, and slab products or biscotti loaves. The machine can cut into portions as small as 0.375" bakery bites or larger. The machine works best in high production facilities where little time is available to load and unload product from the machine and the conveyor system reduces wasted steps in the production process. Drop this machine into an existing conveyor line to take full advantage of the benefits. This model is ideal for large scale loaf product facilities.

SPEED

Up To 60 Cuts Per Minute

PROUDUCT TYPE

Loaf Products

PRODUCT TEMPERATURE

Frozen, Chilled, Hard

END USER

Large Commercial Bakeries



PORTIONING TECHNOLOGY

Stainless Steel Blade

DIVIDER INSERTS

n/a

PRODUCT SIZE

Up To 24" Wide, Up To 3.5" Tall

PORTION SIZE

0.375" Thick And Larger

POWER

Compressed Air 8 CFM @ 90 PSI

MACHINE DIMENSIONS

158" Long, 34" Wide, 55" Tall, 1,200 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.



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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