









This automatic cake cutting machine will portion a variety of frozen or chilled round products such as cheesecakes, layer cakes, pies, frozen pizzas, and more. User-friendly operation requires little skill to produce portions in consistent sizes at high production speeds, so no matter who is operating the machine the results will always be the same. Divider Inserts are deposited between each wedge in one smooth operation while cutting the slices, giving the finished cake a professional look. This model works well for bakeries producing from 100-150 frozen products per hour.

SPEED

Up To 150 Products Per Hour

PROUDUCT TYPE Round

PRODUCT TEMPERATURE

Frozen, Chilled, Hard

END USER

Small Bakeries, Medium Size Bakeries





PORTIONING TECHNOLOGY Stainless Steel Blade

DIVIDER INSERTS Manual Feed

PRODUCT SIZE 6"-12" Dia., Up To 6.5" Tall

PORTION SIZE 4-24 Portions

4-24 Portions

Industry Leaders in Portion Control

POWER Compressed Air 5 CFM @ 90 PSI

MACHINE DIMENSIONS 27" Long, 21" Wide, 54" Tall, 150 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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