

CS-8AW-1TD

HORIZONTAL LAYER PORTIONING



FoodTools®
Industry Leaders in Portion Control

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This horizontal bakery cutting machine is built to precisely and efficiently cut products into horizontal slabs. Slice off the top of a cake, biscuit, muffin, or other bread products for an evenly cut professional look. The top drive allows for high speed slicing of bread products by holding the tops and bottoms in place as buns, rounds, and more are sliced into top and bottom halves. This machine uses a horizontal reciprocating Teflon-coated blade to cut consistent layers from 0.3" to 3.5" thick. This machine is great for any production facility needing to slice products into multiple horizontal layers.

SPEED

Up To 1,800 Products Per Hour

PROUDUCT TYPE

Round, Sheet, Rolls, & More, Horizontal Layer Slabs

PRODUCT TEMPERATURE

Fresh & Ambient

END USER

Small Bakeries, Medium Size Bakeries, Large Commercial Bakeries



PORTIONING TECHNOLOGY

Reciprocating Blade

DIVIDER INSERTS

n/a

PRODUCT SIZE

Up To 18" Wide, Up To 5" Tall

PORTION SIZE

2 Slabs – 0.375"-3.5" Thick

POWER

Electric 120V, 12A

MACHINE DIMENSIONS

71" Long, 28" Wide, 47" Tall, 355 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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