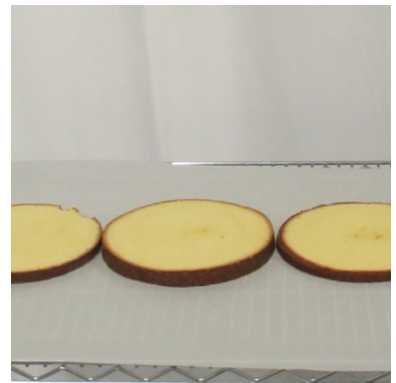


# CS-8AW-2

## HORIZONTAL LAYER PORTIONING



**FOODTOOLS®**  
Industry Leaders in Portion Control

# CS-8AW-2

## HORIZONTAL LAYER PORTIONING

This automatic horizontal cake slicer is built to precisely and efficiently cut products into horizontal slabs. Slice off the top of a cake for an evenly cut professional look. Increase production and lower costs by baking one cake and slab cutting it into several thin layers for a layer cake. This machine uses two horizontal reciprocating Teflon-coated blades to cut consistent layers from 0.3" to 3.5" thick. This machine is great for a bakery producing layer cakes or slicing the top crown off of cake products.

### SPEED

Up To 1,800 Products Per Hour

### PRODUCT 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 Blades

### DIVIDER INSERTS

n/a

### PRODUCT SIZE

Up To 18" Wide, Up To 5" Tall

### PORTION SIZE

3 Slabs – 0.375"-3.5" Thick

### POWER

Electric 120V, 18A

### MACHINE DIMENSIONS

98" Long, 28" Wide, 47" Tall, 560 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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Industry Leaders in Portion Control

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