

CS-8B-1

HORIZONTAL LAYER PORTIONING



FOODTOOLS®
Industry Leaders in Portion Control

CS-8B-1

HORIZONTAL LAYER PORTIONING

This model 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 a horizontal reciprocating Teflon-coated blade 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

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 115V-220V, 50/60Hz, Single-Ph
(Optional 240V, 50/60Hz, Three-Ph)

MACHINE DIMENSIONS

75" Long, 41" Wide, 54" Tall



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