

# CS-8B-2

## HORIZONTAL LAYER PORTIONING



**FoodTools®**  
Industry Leaders in Portion Control

# CS-8B-2

## 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 2 horizontal reciprocating Teflon-coated blades to cut consistent layers from 0.375" and thicker and is great for bakeries producing layer cakes or slicing the crown off of cakes.

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

### MACHINE DIMENSIONS

65" Long, 36" 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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