









This dessert slicing machine is designed to cut round cakes with or without Divider Inserts as well as half sheet cakes in or out of the container, ice cream products, frozen pizzas, and more. In round cake production the Divider Inserts are manually fed before each slice and the dial is manually turned and indexed for each cut. In half sheet cake production the platform is manually moved and indexed for each cut position and manually rotated for the x and y cut axis. The machine can also be used as a loaf or bar cutter. The economical cost, flexibility, ease of adjustment and simplicity of the machine is a perfect match for a bakery producing 50-100 round and/or sheet products per hour.

### **SPEED**

Up To 100 Products Per Hour

### **PROUDUCT TYPE**

Half Sheet Or Round

## **PRODUCT TEMPERATURE**

Frozen, Chilled, Hard

END USER Small Bakeries





# **PORTIONING TECHNOLOGY**

Stainless Steel Blade

DIVIDER INSERTS Manual Feed

## **PRODUCT SIZE**

Sheet: Up To 16" x 16" Round: Up To 16" Dia

#### **PORTION SIZE**

Sheet: 0.75" x 0.75" And Larger Round: 4-24 Portions

#### POWER

Industru Leaders in Portion Control

Compressed Air 3 CFM @ 90 PSI

#### **MACHINE DIMENSIONS**

49" Long, 29" Wide, 46" Tall, 250 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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