CS-8AW-2





Two Blade Horizontal Slabbing







CS-8AW-2

Average Speed:

Up To 1,800 Products Per Hour

Function:

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 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.

Benefits

- Achieve a return on investment through labor savings and improved portion quality and consistency
- Perfectly portion even layers every time
- Double cutting station for simple slabbing into multiple layers
- Remove cutting knives and blades from human hands and cut layers mechanically
- Reliable and durable equipment backed by manufacturer's warranty



Two Blade Horizontal Slabbing

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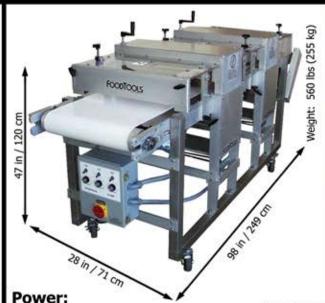
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Industry Leaders in Portion Control



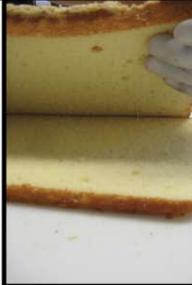
Electric 120V, 18A

Product Size Ranges:

18.5 in (47 cm) Dia. Round Products Up To 18.5 in (47 cm) Wide Sheet

Portion Size Ranges

3 Slabs - 0.3 in (0.8 cm) - 3.5 in (8.9 cm) product portioned or additional accessories to standard equipment.



FoodTools machines are manufactured with heavy duty anodized aluminum, stainless steel, and ultra-high molecular weight plastic. The equipment is designed for low pressure water hand washing, full washdown optional.

Specifications are subject to change and are dependent on the © FoodTools - 04/2019