

**CD-9H**



## Half Sheet Depanning Machine



**FOODTOOLS**  
Industry Leaders in Portion Control



# CD-9H

**Average Speed:**

Up To 360 Products Per Hour

**Function:**

This model is designed to depan a half sheet size product that is frozen to the sides of a pan. The pusher plate pushes through the base of the bottomless pan and breaks the cake free of the sidewalls, eliminating the need for a blow torch and gloves to remove cakes from the pans. This model is best for bakeries that depan 200 or more cakes per run.

**Benefits**

- Achieve a return on investment through labor savings and improved portion quality and consistency
- Quickly depan half sheets mechanically
- Remove safety risks of employees using a blow torch to heat the sides of pans
- Avoid risks of using knives and other tools to depan frozen products
- Operates on compressed air only
- Reliable and durable equipment backed by manufacturer's warranty
- Full wash down for sanitation standards
- Accessories can be made for custom sizes and styles of half sheet pans



## Half Sheet Depanning Machine

**Power:**

Compressed Air 3 CFM @ 90 PSI

**Product Size Ranges:**

Up To 12" (30.48 cm) x 16" (40.64)

Half Sheet Pans

**Pan Styles**

Custom Depanning Accessories Available

FoodTools machines are manufactured with heavy duty anodized aluminum, stainless steel, and ultra-high molecular weight plastic. The equipment is designed for complete wash down requirements in production facilities.

Specifications are subject to change and are dependent on the product portioned or additional accessories to standard equipment.  
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