

CS-8



Economical Horizontal Slabbing



FOODTOOLS
Industry Leaders in Portion Control

CS-8

Average Speed:

Up To 1,200 Products Per Hour

Function:

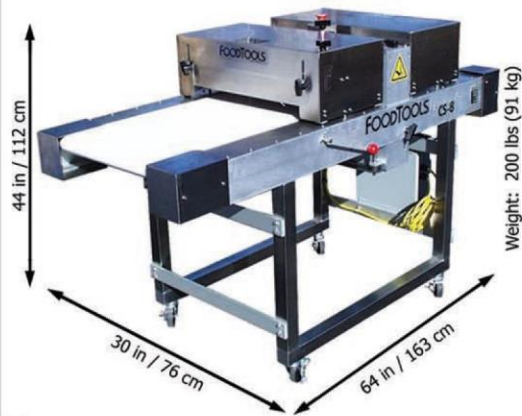
This model is the light duty version of the CS-8AW-1 and is built to precisely and efficiently cut fresh products into horizontal slabs. Slice off the top of a cake for an evenly cut professional look. Increase production and lower costs by baking one cake and horizontal slab cutting it into several thin layers for a layer cake. This machine uses a horizontal reciprocating Teflon-coated blade to cut consistent layers from 0.5" 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
- Remove cutting knives and blades from human hands and cut layers mechanically
- Reliable and durable equipment backed by manufacturer's warranty



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**Power:**

Electric Power 120V, 4A

Product Size Ranges:

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

Portion Size Ranges

2 Slabs - 0.5 in (1.3 cm) - 3.5 in (8.9 cm)

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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