CS-8AW-1

One Blade Horizontal Slabbing

FOODTOOLS
Industry Leaders in Portion Control

CS-8AW-1

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 a horizontal reciprocating Teflon-coated blade 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
- Single cutting station for simple slabbing
- Small footprint and wheels for easy storage in busy production facilities
- Remove cutting knives and blades from human hands and cut layers mechanically
- Reliable and durable equipment backed by manufacturer's warranty

One Blade Horizontal Slabbing

FoodTools
Industry Leaders in Portion Control

47 in / 120 cm
28 in / 71 cm
355 lbs / 162 kg
71 in / 180 cm
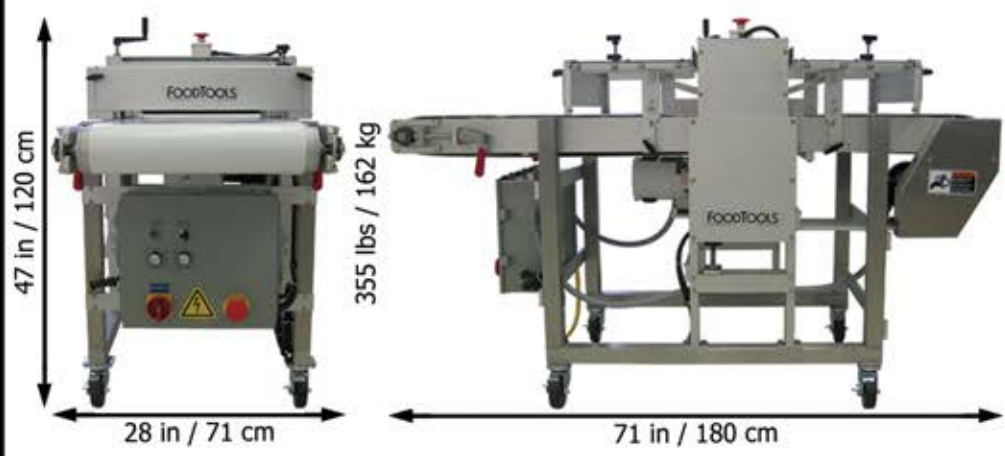
Power:
Electric 120V, 12A
Product Size Ranges:
18.5 in (47 cm) Dia. Round Products
Up To 18.5 in (47 cm) Wide Sheet
Portion Size Ranges
2 Slabs - 0.3 in (0.8 cm) - 3.5 in (8.9 cm)

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

Specifications are subject to change and are dependent on the product portioned or additional accessories to standard equipment.
© FoodTools - 04/2019