CS-1FP





Professional Cost Saving Results





CS-1FP

Average Speed:

1-50 Products Per Hour

Function:

This industrial cake and pie portioning system cuts round products into perfectly even wedge slices. The machine operator places a cake or pie on the product dial. Using the foot pedal lever, the operator slices the product with a mechanical blade. The operator then turns the product to the next cut position and continues slicing. FoodTools Divider Inserts can be inserted between each slice of the cake or pie giving the round product a professional look and feel. This machine produces best results with chilled or frozen products.

Benefits

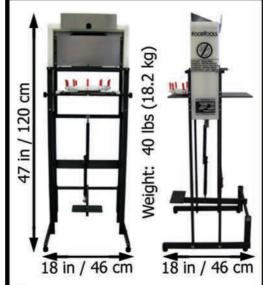
- Achieve a return on investment through labor savings and improved portion quality and consistency
- Perfectly portion cakes every time
- Small and compact design is perfect for locations with limited space
- Reliable and durable equipment backed by manufacturer's warranty
- Great starter machine for bakeries just beginning to portion cakes and pies



Professional Cost Saving Results

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Power:

Lever Advantage Foot Pedal

Product Size Ranges:

7-12 in (18-30 cm) Dia. Round Products Up To 4.5 in (11.5 cm) Tall

Portion Size Ranges

4 - 20 Portions Per Product



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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