




LOAF & BISCOTTI







FOODTOOLS
Industry Leaders in Portion Control



ROTARY BLADE BISCOTTI SLICER

MACHINE	SPEED	PRODUCT	PORTION	DESCRIPTION	NOTES
ACCUSLICE-100BC 	Up To 300 Loaves Per Hour	Up to 25" Long Up to 1.75" Tall	0.63" Slices And Thicker	This machine uses a custom designed row of rotary blades to slice loaves of biscotti into pieces. The operator loads biscotti loaves into the machine and pushes the product holder through the blade set. In one motion, multiple loaves of biscotti are sliced into pieces.	

LOAF, BAR, & ROLL PORTIONING

MACHINE	SPEED	PRODUCT	PORTION	DESCRIPTION	NOTES
CS-RS 	Up To 6 Loaves Per Minute	16" Long, 16" Wide Up To 4.5" Tall	0.5" Slices And Thicker	This economical bar, loaf, and roll slicing machine is semiautomatic, with a mechanical blade and manual indexing platform. It is ideal for hard, frozen, or chilled products.	
CS-12 	Up To 60 Cuts Per Minute	Up To 24" Wide Up To 3.5" Tall	0.375" Slices And Thicker	This high-speed slicing machine uses a stainless steel blade to portion biscotti loaves and bars into portions as thin as 0.375". The conveyor offers continuous cutting for large production.	
ACCUSLICE-100LS 	Up To 18 Loaves Per Minute	Up to 30" Wide 8 Loaves Across Up to 5" Tall	0.375" Slices And Thicker	This inline machine uses a stainless steel blade to cut loaf products. The standard model can accommodate four loaves across the conveyor, but can be designed to accommodate more.	
ACCUSOINC-100LS 	Up To 1200 Loaves Per Hour	Up to 12" Wide Up to 18" Long Up to 5.5" Tall	0.375" Slices And Thicker	This custom inline machine uses ultrasonic blades to portion loaf products on a continuous conveyor with 1-10 loaves sliced side by side. It can include an automatic offload system.	

Mechanical & Ultrasonic

Mechanical machines, including the ACCUSLICE™ line, use a stainless steel blade, and can portion hard, frozen, or chilled products. Ultrasonic machines, including the ACCUSONIC™ line, use a titanium blade vibrating at 20,000 Hz to cut soft, sticky, delicate, warm, or ambient products.

Levels Of Automation

The CS-RS is our economical and semiautomatic entry level solution for portioning loaves, rolls, bars, and biscotti. Each subsequent machine incorporates additional automation, conveyor systems, automatic onload and offload, PLC controls, and more, offering faster speeds and cost savings.

FoodTools machines are manufactured with heavy duty anodized aluminum, stainless steel, and ultra-high molecular weight plastic. The equipment is designed for partial or complete wash down requirements in production facilities. Specifications, speeds, and portion sizes are subject to change and are dependent on the product type, makeup, size, and temperature as well as additional accessories to standard equipment.

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