

CS-2000



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High Speed Dual Platform Slicing



FOODTOOLS
Industry Leaders in Portion Control

CS-2000

Average Speed:

350-450 Products Per Hour

Function:

This high-production model is capable of cutting a variety of frozen round products. The machine features dual product holders and fully automatic product positioning, indexing, and Divider Insert feeding. Dual product holders eliminate lost time loading and unloading products as the machine is continuously slicing product. A single operator can double production speed by using two machines simultaneously. Portions will all be a consistent size no matter who is operating the machine. A simple switch can change from cutting with Divider Inserts to cutting without. This machine is best for bakeries producing 300 or more products per hour.

Benefits

- Achieve a return on investment through labor savings and improved portion quality and consistency
- Perfectly portion cakes every time
- Use Divider Inserts for a professional display
- Reliable and durable equipment backed by manufacturer's warranty

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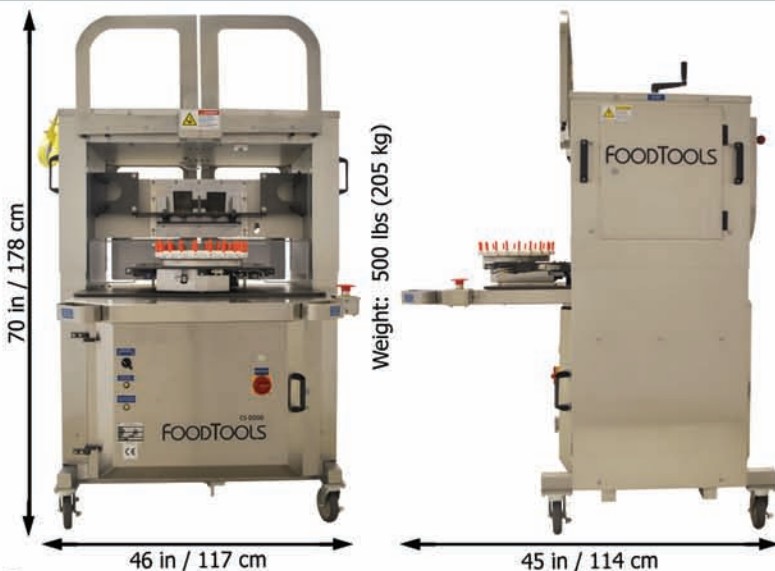
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Power:

Compressed Air 8 CFM @ 90 PSI
Electric 110V-240V, 1A

Product Size Ranges:

6-12 in (15-30 cm) Dia. Round Products

Portion Size Ranges

4 - 24 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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