ROUND PRODUCTS

Round Product Portioning

FoodTools round product portioning machines improve accuracy by removing human error from the production line, add consistency by using a repeatable mechanical process, and grow revenue by reducing waste and creating a more professionally presentable end product. Whether you’re slicing cakes by hand, or currently using a portioning machine that is the bottleneck in your production line, FoodTools offers a full suite of equipment offerings to fit into any size bakery, with rooms to grow.

Portioning Solutions

Wire Portioning

The BT-1 fresh product slicer uses a single wire to cut cakes, cheese, and other round products. This tabletop economical solution is used to cut fresh or ambient cakes and is best for a retail bakery or small batch fresh product production facility.

Mechanical Blade Portioning

Mechanical portioning machines use a single stainless steel blade to consistently and efficiently cut round products. Mechanical blades slice best when the cake, pie, or round product is firm, chilled, or frozen. Divider Inserts are used with products that leave residue on the blade between slices as well as to improve the production presentation.

Ultrasonic Blade Portioning

Ultrasonic portioning machines use an ultrasonic system to vibrate a finely tuned titanium blades at 20,000 Hz, expanding and contracting the surface of the titanium, making it difficult for cake products to stick to the blade. This allows the machine to slice more evenly, fresh, ambient, and sticky products without crushing the top of the cake, or transferring residue from each slice to the top of the product. For products that leave residue on ultrasonic blades, optional blade cleaning systems may be available.

Divider Inserts

Utilizing FoodTools Divider Inserts in a round product portioning line improves the cut quality, reduces product build-up on the Blade, extends product freshness by sealing each portion before being served, and enhances the professional presentation to the customer. Our Divider Inserts are processed with consistent grain cells, sheeted, sheared, double slip board stacked and tied in bundles of 1,400 sheets. For higher production machines they are also available in continuous runs to reduce cost and improve efficiency. Divider Inserts are feather-approximated and are made from virgin bleached long-grain fiber product for strength and purity. We stock popular sizes and can cut virtually any size of Divider Inserts to fit perfectly into your unique round products.

Levels of Automation

Our round product portioning line is designed to help bakers grow their production capacity by adding additional levels of automation and eliminating bottlenecks in the portioning process. From completely manual human powered machines, to fully automated and equipped, there is not only a FoodTools machine for your current production capacity, but there are portioning solutions for you to grow into as you expand your business. Some of the automation options we offer include:

- Automatic Blade: Uses pneumatic, servos, or robotic power to move the blade
- Automatic Indexing: Uses pneumatic or servo power to mechanically position the product
- Automatic Divider Inserts: Uses a pneumatic and mechanical system to place Divider Inserts
- Dual Platforms: Uses 2 platforms so one product can be loaded while another is being portioned
- In-line Conveyors: Uses a conveyor to load and offload products, positioning them in the cutting station without human intervention
- Unload and Offload Conveyors: Fits the machine into an established inline system, eliminating manual loading and unloading of products
- PLC Computers: Uses a computer system to manage, edit, and some operations of machine, recipes, cut patterns, and other options

Frozen Cake Depanning

For bakers removing frozen cakes from bottomless pans, the CO-98 automatic cake depanner eliminates the need for blow torches, and uses a pneumatic cutter to remove the cake from the pan walls. The round cake can then be moved to a cake slicing machine to be portioned.

Custom Applications

Custom accessories can be designed to portion unique round products. Topped blades are engineered to cut in a given pan or tin and a matching product holder supports the tapered walls of the pan. FoodTools engineers are eager to work with clients to find innovative solutions to unique product portioning needs, contact our staff to discuss your project today.

Quality Manufacturing

FoodTools machines are engineered and designed to meet and exceed the industry standards set by NSF, CE, and other various food safety and sanitation organizations. The equipment is manufactured and assembled in the United States of America and is installed in food production facilities around the world.

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### FROZEN, CHILLED, & FIRM ROUND PRODUCTS

For frozen, chilled, or firm products, we recommend using our ACCUSLICE™ line of equipment. These machines use ultrasonic technology, vibrating finely honed titanium blades at 20,000 Hz, so fast that products do not stick to the blade. Cut quality is dependent on ingredients, makeup, and temperature of products at the time of purifying. Automation ranges from stand-alone, human-powered, economical machines, to fully automated online systems, with solutions for every level of production in between.

#### MACHINE | SPEED | PRODUCT | PORTION | DIV INS | FEATURES | NOTES
---|---|---|---|---|---|---
**CS-1FP** | Up To 50 Products Per Hour | Round: 7” - 12” Diameter, Up to 4.5” Tall | 4 - 20 Portions Per Product | Manual | Powder Divider Inserts | Human Power | Fast Probe Drive | Manual Indexing | **Notes**

**CS-1A** | 50 - 100 Products Per Hour | Round: 6” - 12” Diameter, Up to 4.25” Tall | 4 - 20 Portions Per Product | Manual | Divider Inserts | Automatic Drive | Manual Indexing | **Notes**

**CS-RS** | 50 - 100 Products Per Hour | Round: Up to 16” Diameter, Sheets: 16” x 16” to Up to 4.5” Tall | 4 - 20 Portions Per Product | Manual | Divider Inserts | Automatic Blade | Manual Indexing | **Notes**

**CS-4AAC** | 100 - 150 Products Per Hour | Round: 6” - 12” Diameter, Up to 6.5” Tall | 4 - 20 Portions Per Product | Manual | Divider Inserts | Automatic Blade | Automatic Indexing | **Notes**

**ACCUSLICE-10MX** | 100 - 150 Products Per Hour | Round: Up to 12” Diameter, Sheets: 12” x 12” | 4 - 20 Portions Per Product | Ne | Divider Inserts | Automatic Blade | Automatic Indexing | Dual Round Disks | **Notes**

**CS-1000** | 250 - 350 Products Per Hour | Round: 6” - 12” Diameter, Up to 5.25” Tall | 4 - 20 Portions Per Product | Automatic | Divider Insert | Automatic Blade | Automatic Indexing | **Notes**

**CS-2000** | 250 - 450 Products Per Hour | Round: 6” - 12” Diameter, Up to 5.25” Tall | 4 - 20 Portions Per Product | Automatic | Divider Insert | Automatic Blade | Automatic Indexing | Dual Platform | **Notes**

**CS-21000RFr** | Up to 360 Products Per Hour | Round: 6” - 12” Diameter, Up to 5” Tall | 2 - 24 Portions Per Product | Roll Feed | Divider Insert | Automatic Blade | Conveyor Indexing | Two Cutting Stations | **Notes**

**ACCUSLICE-200RS** | Up to 700 Products Per Hour | Round: 6” - 12” Diameter, Up to 4” Tall | 4 - 20 Portions Per Product | Ne | Divider Insert | Automatic Blade | Conveyor Indexing | Two Cutting Stations | **Notes**

**ACCUSLICE-200RF** | Up to 1200 Products Per Hour | Round: 6” - 12” Diameter, Up to 4” Tall | 4 - 20 Portions Per Product | Roll Feed | Divider Insert | Automatic Blade | Conveyor Indexing | Two Cutting Stations | **Notes**

**ACCUSLICE-300RF** | 750 - 900 Products Per Hour | Round: 6” - 12” Diameter, Up to 4” Tall | 4 - 20 Portions Per Product | Roll Feed | Divider Insert | Automatic Blade | Conveyor Indexing | Three Cutting Stations | **Notes**

### WARM, AMBIENT, & DELICATE ROUND PRODUCTS

#### MACHINE | SPEED | PRODUCT | PORTION | DIV INS | FEATURES | NOTES
---|---|---|---|---|---|---
**BT-1** | Round: Up to 11.5” Diameter, Up to 6” Tall | 1 - 30 Portions Per Hour | 2 - 16 Portions Per Product | No | Divider Insert | Automatic Blade | Automatic Indexing | **Notes**

**ACCUSLICE-10UCS** | Round: Up to 18” Diameter, Sheets: 30” x 18” to Up to 3.4” Tall | 50 - 100 Products Per Hour | No | Divider Insert | Automatic Blade | Automatic Indexing | Optional Blade Cleaning System | **Notes**

**ACCUSLICE-21000RFc** | Up to 360 Products Per Hour | Round: 6” - 12” Diameter, Up to 5” Tall | 2 - 24 Portions Per Product | Roll Feed | Divider Insert | Automatic Blade | Automatic Indexing | Dual Platform | **Notes**

**ACCUSLICE-10UX SERIES** | Round: Up to 12” Diameter, Sheets: 30” x 18” Standard: 3.25” Tall Optional: 5.5” Tall | 50 - 100 Products Per Hour | No | Divider Insert | Automatic Blade | Automatic Indexing | Dual Round Disks | **Notes**

**ACCUSLICE-10UX SERIES** | Round: Up to 12” Diameter, Sheets: 30” x 18” Standard: 3.25” Tall Optional: 5.5” Tall | 50 - 100 Products Per Hour | No | Divider Insert | Automatic Blade | Automatic Indexing | Dual Round Disks | **Notes**

**RPS-100S** | Round: Up to 360 Products Per Hour | Round: Up to 12” Diameter, Sheets: 18” x 30” to Up to 2.5” Tall | 2 - 24 Portions Per Product | No | Divider Insert | Robot Blade Movement | Automatic Indexing | Dual Round Disks | Blade Cleaning System | **Notes**

**RPS-100D** | Round: Up to 360 Products Per Hour | Round: Up to 12” Diameter, Sheets: 18” x 30” to Up to 2.5” Tall | 2 - 24 Portions Per Product | No | Divider Insert | Robot Blade Movement | Automatic Indexing | Dual Round Disks | Blade Cleaning System | **Notes**

**RPS-100C** | Round: Up to 720 Products Per Hour | Round: Up to 12” Diameter, Sheets: 18” x 30” to Up to 2.5” Tall | 2 - 24 Portions Per Product | No | Divider Insert | Robot Blade Movement | Automatic Indexing | Dual Round Disks | Blade Cleaning System | **Notes**

**ACCUSLICE-200RS** | Round: 6” - 12” Diameter, Up to 5.5” Tall | 4 - 24 Portions Per Product | No | Divider Insert | Automatic Blade | Conveyor Indexing | Two Cutting Stations | **Notes**

**ACCUSLICE-200RF** | Up to 1200 Products Per Hour | Round: 6” - 12” Diameter, Up to 6” Tall | 4 - 24 Portions Per Product | Roll Feed | Divider Insert | Automatic Blade | Conveyor Indexing | Two Cutting Stations | **Notes**

**ACCUSLICE-300RF** | 750 - 900 Products Per Hour | Round: 6” - 12” Diameter, Up to 6” Tall | 4 - 24 Portions Per Product | Roll Feed | Divider Insert | Automatic Blade | Conveyor Indexing | Three Cutting Stations | **Notes**

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Food tools machines are manufactured with heavy duty anodized aluminum, stainless steel, and ultra high modulus weight plugs. The equipment is designed for partial or complete wash-down environments in production facilities. Specifications, speeds, and power sizes are subject to change and are dependent on the product type, makeup, size, and temperatures. All variable frequency work to standard equipment.

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