

ACCUSLICE-100BC



High Speed Biscotti Slicing



ACCUSLICE-100BC

Average Speed:

Up To 300 Loaves Per Hour

Function:

This rotary blade biscotti slicing machine uses a row of custom rotary blades to slice a loaf of biscotti into pieces. The blades are built for the individual project and can be designed to meet most any product specifications. The ACCUSLICE-100BC can help bakeries who make a high volume of biscotti and need to cut it quickly and efficiently.

Benefits

- Achieve a return on investment through labor savings and improved portion quality and consistency
- Perfectly portion biscotti loaves every time in a high volume production process
- Reliable and durable equipment backed by manufacturer's warranty
- Multiple blades to cut the entire loaf into slices in one single pass
- Designed to cut several loaves in each cycle
- Remove the need for sharp knives and slow cut by cut process portioning products
- Can be customized to fit specific needs



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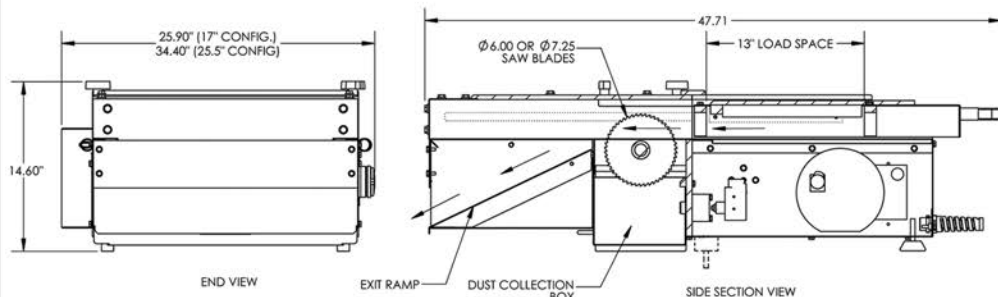
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FOODTOOLS
Industry Leaders in Portion Control



Power:

Electric 110V-240V

Product Size Ranges:

Up To 25 in (63.5 cm) Long Products
and 1.75 in (4.45 cm) High

Portion Size Ranges

.63 in (1.60 cm) Minimum

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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