



# SHEET PRODUCTS



## Sheet Product Portioning

FoodTools sheet 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 sheet products by hand, or currently using a portioning machine that is the bottleneck in your production line, FoodTools offers a full suite of equipment solutions to fit into any size bakery, with room to grow.

## Portioning Solutions

### Mechanical Blade Portioning

Our mechanical portioning machines use a single stainless steel blade to consistently and efficiently cut sheet products. Mechanical blades slice best when the cake, brownies, bars, or other sheet products are firm, chilled, or frozen. Custom blades can cut products inside a pan.

### Blade Set Mechanical Portioning

Some machines use blade sets, or multiple stainless steel blades, assembled to cut both the x and y axis in the same cutting stroke. Cutting both axes at the same time reduces the cycle time by limiting the number of strokes per sheet. Not all products can be cut with a blade set, contact a FoodTools representative to discuss your specific bakery products.

### Ultrasonic Blade Portioning

Ultrasonic portioning machines use an ultrasonic system to vibrate a finely tuned titanium blade 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 delicate, 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.

### Robotic Ultrasonic Portioning

Our RPS line of machines use a robotic arm to cut products with an ultrasonic blade. Robotic technology makes the machine more versatile, cutting a wide range of shapes and sizes without extra product holders, program strips, and dials. The RPS machines are designed for flexibility in product sizes and are not the best solution for a bakery looking for high production throughput.

## Divider Inserts

For bakeries using one machine to cut both sheet and round products and planning to use paper Divider Inserts between each round slice, consult the Round Products brochure to confirm that the sheet and round cutting machine is able to use Divider Inserts.

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.

## Levels of Automation

Our sheet product portioning line is designed to help bakers grow their production capacity by adding additional levels of automation to eliminate bottlenecks in the portioning process. From small stand-alone semi-automatic machines, to fully inline and automated equipment, 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, servo, or robotic power to move the blade
- Automatic Indexing: Uses pneumatic or servo power to mechanically position the product
- Blade Sets: Custom designed x and y axis blades to reduce cycle time
- In-The-Box or Pan Blades: Custom designed blades to slice sheet products in a metal baking pan, or in the cardboard box or tray to remove the time spent depanning before portioning
- Inline Conveyor: Uses a conveyor to load and offload products, positioning them in the cutting station without human intervention
- Onload and Offload Conveyors: Fits the machine into an established inline system eliminating manual loading and unloading of products
- PLC Computer: Uses a computer system to manage, edit, and save operations of machine, recipes and cut patterns, and other options
- Ultrasonic Blade Cleaning System: Automated blade cleaning system used between cut cycles

## Custom Applications

Custom accessories can be designed to portion unique sheet products, including x and y axis blade sets, contoured in-the-pan or box cutting blades, product holders, and more. 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.

## Product Dials

Product dials are designed for specific product sizes and cut patterns. Dial fingers hold the sheet in place as the portions are being sliced, with each finger containing a row of portions. Changing over between different products and sizes is as easy as changing out the product holders, or working with our engineers to design a custom product holder to accommodate all of your cut patterns.

## Quality Manufacturing

FoodTools machines are engineered and designed to meet and exceed the industry standards set by BISSC, 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.

**FOODTOOLS**  
Industry Leaders in Portion Control

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# FROZEN, CHILLED, & FIRM SHEET PRODUCTS

# WARM, AMBIENT, & DELICATE SHEET PRODUCTS

For firm, frozen, or chilled products, we recommend using the stainless steel blades of our mechanical cutting machines included in the CS series and ACCUSLICE™ line. Cut quality is dependent on ingredients, makeup, and temperature of products at the time of portioning. Special blade sets can be used to cut the x and y axis at the same time. Automation ranges from stand alone, semi-automatic, economical machines, to fully automated inline systems, with solutions for every level of production in between.

For fresh, ambient, delicate, and sticky products, we recommend using our ACCUSONIC™ line of equipment. These machines use ultrasonic technology, vibrating finely tuned 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 portioning. Automation ranges from a semi-automatic slicer, to fully inline systems, with solutions for every level of production in between. Additionally, the RPS line incorporates a robotic arm controlled ultrasonic blade for improved versatility.

MACHINE	SPEED	PRODUCT	PORTION	FEATURES	NOTES
<b>CS-RS</b> 	50 - 100 Products Per Hour	<b>Sheet:</b> 16" x 16" <b>Round:</b> Up to 16" Dia. Up To 4.5 in Tall	<b>Sheet:</b> Larger Than 0.5" <b>Round:</b> 4 - 24 Portions	Automatic Blade Manual Indexing	
<b>CS-10TFWA</b> 	50 - 100 Products Per Hour	<b>Sheet:</b> 32" x 32" Up To 5" Tall	Larger Than 0.5" x 0.5"	Automatic Blade Hand Crank Indexing	
<b>CS-10E</b> 	100 - 150 Products Per Hour	<b>Sheet:</b> 18" x 28" Up To 4" Tall	Larger Than 0.5" x 0.5"	Automatic Blade Automatic Indexing Blade Set For X & Y Axis	
<b>CS-10TWWA</b> 	100 - 150 Products Per Hour	<b>Sheet:</b> 32" x 32" Up To 5" Tall	Larger Than 0.5" x 0.5"	Automatic Blade Automatic Indexing	
<b>ACCUSLICE-10MX</b> 	100 - 150 Products Per Hour	<b>Sheet:</b> Up To 38" Diagonal <b>Round:</b> Up To 12" Dia. Up To 4.5" Tall	<b>Sheet:</b> Larger Than 0.375" x 0.375" <b>Round:</b> 4 - 24 Portions	Automatic Blade Automatic Indexing PLC Cut Patterns Dual Round Dials	
<b>CS-12D</b> 	Up To 60 Cuts Per Minute	<b>Sheet:</b> Up To 24" Wide Up To 3.5" Tall	Larger Than 0.375"	Automatic Blade Conveyor Indexing Custom Step Blade	
<b>CS-5A3HC</b> 	Up To 1500 Half Sheets Per Hour	<b>Sheet:</b> 12" x 16" Up To 3.5" Tall	Determined By Product	Automatic Blade Conveyor Indexing Three Cutting Stations	
<b>ACCUSLICE-100FS</b> 	Up To 180 Products Per Hour	<b>Sheet:</b> 18" x 30" 4" Tall Standard 6" Tall Optional	Determined By Product	Automatic Blade Conveyor Indexing PLC Cut Patterns	
<b>ACCUSLICE-200HS</b> 	Up To 1200 Half Sheets Per Hour	<b>Half Sheet:</b> 12" x 16" <b>Half Sheet:</b> 15" x 18" Up To 3.5" Tall	Larger Than 0.5" x 0.5"	Automatic Blade Conveyor Indexing PLC Cut Patterns Two Cutting Stations	
<b>ACCUSLICE-200FS</b> 	Up To 360 Products Per Hour	<b>Sheet:</b> 18" x 30" Up To 3.5" Tall	Larger Than 0.5" x 0.5"	Automatic Blade Conveyor Indexing PLC Cut Patterns Two Cutting Stations	

MACHINE	SPEED	PRODUCT	PORTION	FEATURES	NOTES
<b>ACCUSONIC-10UCS</b> 	Up To 180 Products Per Hour	<b>Sheet:</b> 30" x 18" <b>Round:</b> Up to 12" Diameter Up to 3.5" Tall	Determined By Product	Automatic Blade Automatic Indexing PLC Cut Patterns Blade Cleaning System (Optional)	
<b>ACCUSONIC-10UX SERIES</b> 	50 - 100 Products Per Hour	<b>Sheet:</b> Up To 38" Diagonal <b>Round:</b> Up To 12" Dia. Standard: 3.25" Tall Optional 4.5" Tall	<b>Sheet:</b> Determined By Product <b>Round:</b> 4 - 24 Portions Per Product	Automatic Blade Automatic Indexing PLC Cut Patterns Dual Round Dials	
<b>ACCUSONIC-10UTS SERIES</b> 	50 - 100 Products Per Hour	<b>Sheet:</b> Up To 38" Diagonal <b>Round:</b> 12" Diameter Standard: 3.5" Tall Optional: 5.5" Tall	<b>Sheet:</b> Determined By Product <b>Round:</b> 4 - 24 Portions Per Product	Automatic Blade Automatic Indexing PLC Cut Patterns Blade Cleaning System	
<b>ACCUSONIC-100FS</b> 	Up To 180 Products Per Hour	<b>Sheet:</b> 30" x 30" Standard: 3.4" Tall Optional: 6" Tall	Determined By Product	Automatic Blade Conveyor Indexing PLC Cut Patterns	
<b>ACCUSONIC-200HS</b> 	Up To 360 Half Sheets Per Hour	<b>Half Sheet:</b> 12" x 16" Standard: 3.5" Tall Optional: 5.5" Tall	Larger Than 0.5" x 0.5"	Automatic Blade Conveyor Indexing PLC Cut Patterns Two Cutting Stations	
<b>ACCUSONIC-200FS</b> 	Up To 360 Products Per Hour	<b>Sheet:</b> 18" x 30" Standard: 3.5" Tall Optional: 5.5" Tall	Larger Than 0.5" x 0.5"	Automatic Blade Conveyor Indexing PLC Cut Patterns Two Cutting Stations	
<b>RPS-100S</b> 	Up To 360 Products Per Hour	<b>Sheet:</b> 18" x 30" <b>Round:</b> Up To 12" Dia. Up To 3.25" Tall	<b>Sheet:</b> Larger Than 1" x 1" <b>Round:</b> 2 - 24 Portions Per Product	Robotic Blade Movement PLC Cut Patterns Blade Cleaning System	
<b>RPS-100D</b> 	Up To 360 Products Per Hour	<b>Sheet:</b> 18" x 30" <b>Round:</b> Up To 12" Dia. Up To 3.25" Tall	<b>Sheet:</b> Larger Than 1" x 1" <b>Round:</b> 2 - 24 Portions Per Product	Robotic Blade Movement PLC Cut Patterns Dual Platform Blade Cleaning System	
<b>RPS-100C</b> 	Up To 720 Products Per Hour	<b>Sheet:</b> 18" x 30" <b>Round:</b> Up To 12" Dia. Up To 3.25" Tall	<b>Sheet:</b> Larger Than 1" x 1" <b>Round:</b> 2 - 24 Portions Per Product	Robotic Blade Movement Inline Conveyor PLC Cut Patterns Blade Cleaning System	



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