



FoodTools®

Industry Leaders in Portion Control

Portioning & Processing Equipment **PRODUCT CATEGORIES**



FoodTools Offices

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Since 1983 we have delivered innovative solutions through automated portioning equipment to the baking industry, food processing plants and beyond.

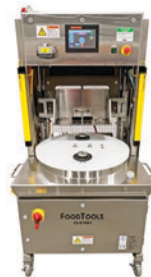
FoodTools began with a single machine to cut frozen round cakes and place a paper Divider Insert between each slice. Over the past 40+ years we've expanded our offerings across various industries and unique product categories from bakery to flatbreads, dairy, pizza and more. Whether a machine is slicing, forming, reducing or depanning, all our solutions are designed with innovative technologies and built to withstand the harshest food processing plant environments.



Round Products

Round Cakes, Pies & More

- Fresh Or Frozen
- Mechanical & Ultrasonic Blades
- Roll & Sheet Feed Divider Inserts
- Up To 1200 Products Per Hour



Sheet Products

Sheet Cakes, Bars & More

- Fresh Or Frozen
- Mechanical & Ultrasonic Blades
- Squares, Rectangles & Triangles
- Up To 720 Products Per Hour



Loaf Products

Cake Loaves, Logs & Rolls

- Fresh Or Frozen
- Mechanical & Ultrasonic Blades
- Automated Takeaway Conveyors
- Up To 1200 Products Per Hour



Biscotti

Loaves Of Biscotti

- Dedicated Biscotti Slicer
- Rotary Saw Blades
- Custom Portion Sizes
- Up To 300 Products Per Hour



Horizontal Layers

Layer Cakes, Buns & More

- 1, 2 or 3 Blade Options
- Reciprocating Blades
- Optional Top Conveyors
- Up To 1800 Products Per Hour





Round Forming

Crumb Bases For Cakes & Pies

- Cake & Pie Pans, Tins & Molds
- Bottoms Only, Bottoms & Sides
- Inline ACCUFORM Series
- Up To 2400 Products Per Hour



Sheet Forming

Crumbs, Dough, Bars & More

- Sheet Pans, Tins, Molds & Forms
- Press For Sheet Pans & Shapes
- Half Or Full Sheet Options
- Up To 240 Products Per Hour



Ingredient Reduction

Large Blocks Of Bulk Butters

- Smaller Portions For Mixing
- Custom Wire Harp
- Pneumatic Power
- Up To 120 Products Per Hour



Dairy

Cheese, Butter & Other Fats

- Wheels, Blocks & Logs
- Single Wire Or Harp, Blades
- Manual Or Pneumatic Power
- Up To 240 Products Per Hour



Flatbread

Tortilla & Pita Products

- Rounds Into Chips & Strips
- Custom Blade Sets
- Complete Tortilla Chip Line
- Up To 5400 Pounds Per Hour



Frozen Entree

Pizza, Lasagna & More

- Round & Sheet Products
- Custom Blade Sets
- 1, 2 Or 4 Cutting Stations
- Up To 2700 Products Per Hour





Small & Startup

1 - 150 Products Per Hour

Small production facilities find value in our semi-automatic portioning solutions that range from a manual foot pedal powered slicer up to fully automated indexing and slicing. The benefit of mechanical automation is that the product position and portion is determined by the machine, guaranteeing accuracy and consistency.



Medium Production

150 - 500 Products Per Hour

When a production plant requires additional automation, our medium sized solutions incorporate fully automated systems to index, slice, and place Divider Inserts. Some machines utilize dual platforms so that one product is being portioned while the operator is loading the next product, increasing the output of the machine.



Large Scale Industrial

500+ Products Per Hour

The high production solutions of the ACCUSLICE™ and ACCUSONIC™ inline series offer additional automations including onload and offload conveyors, inline indexing, multiple cutting stations, and PLC controls to save cut patterns and recipes. Inline solutions allow large industrial facilities to increase throughput without adding additional operators.



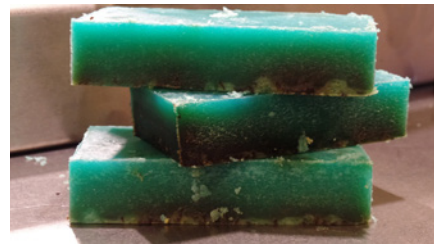
Divider Inserts

FoodTools paper Divider Inserts are placed between each round product slice to improve cut quality, reduce product buildup on the blade, extend product freshness, and enhance the presentation. Divider Inserts are Kosher approved and we are certified by AIB International for food safety.



Cake Depanning

The CD-9B allows baking facilities to remove frozen cakes from bottomless pans without using blow torches or manually banging them out. A pusher plate releases the cakes in an automated process making it easier for the operator and removing a bottleneck from the production line.



Custom Applications

Our engineering team has taken on custom portioning projects including slicing bars of soap, portioning sheets of pre-made sandwiches, cutting mushrooms and more. If you have a product that needs portioned contact our team of experts to talk about automating your production process.



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