

# ACCUSLICE-200RF

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## Large Production Inline Slicing



**FOODTOOLS**  
Industry Leaders in Portion Control



# ACCUSLICE-200RF

## Average Speed:

Up To 1,200 Products Per Hour

## Function:

This high-production inline machine features two cutting stations with manual product loading. This model includes the option to cut cakes and place Divider Inserts between the slices using roll stock Divider Inserts. Touch screen operation allows one operator to attain cutting speeds up to 20 cakes per minute depending on the portion size. The machine has quick-change product holders and can cut various cake diameters. The conveyor is servo-driven for accurate positioning and servo driven blades and automatic off-load accessories can be added as options. This machine is best for a high production facility slicing more than 400 cakes per hour.

## Benefits

- Achieve a return on investment through labor savings and improved portion quality and consistency
- Utilizes roll stock Divider Inserts to increase efficiency of machine in operation
- Reliable and durable equipment backed by manufacturer's warranty



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## Inline Slicing With Divider Inserts

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## Power:

Compressed Air 10 CFM @ 90 PSI  
Electric 400-460V, 60 Hz, 3 Phase, 23 A

## Product Size Ranges:

6-12 in (15-30 cm) Dia. Round Products  
Up To 4 in (10.2 cm) Tall

## 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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