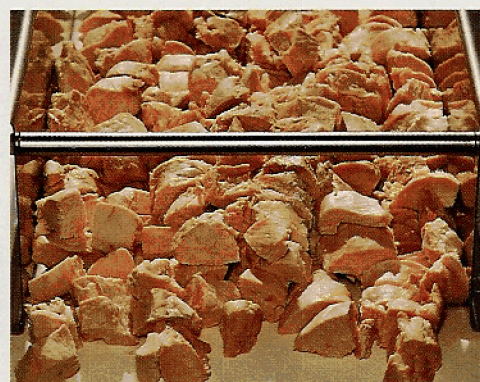
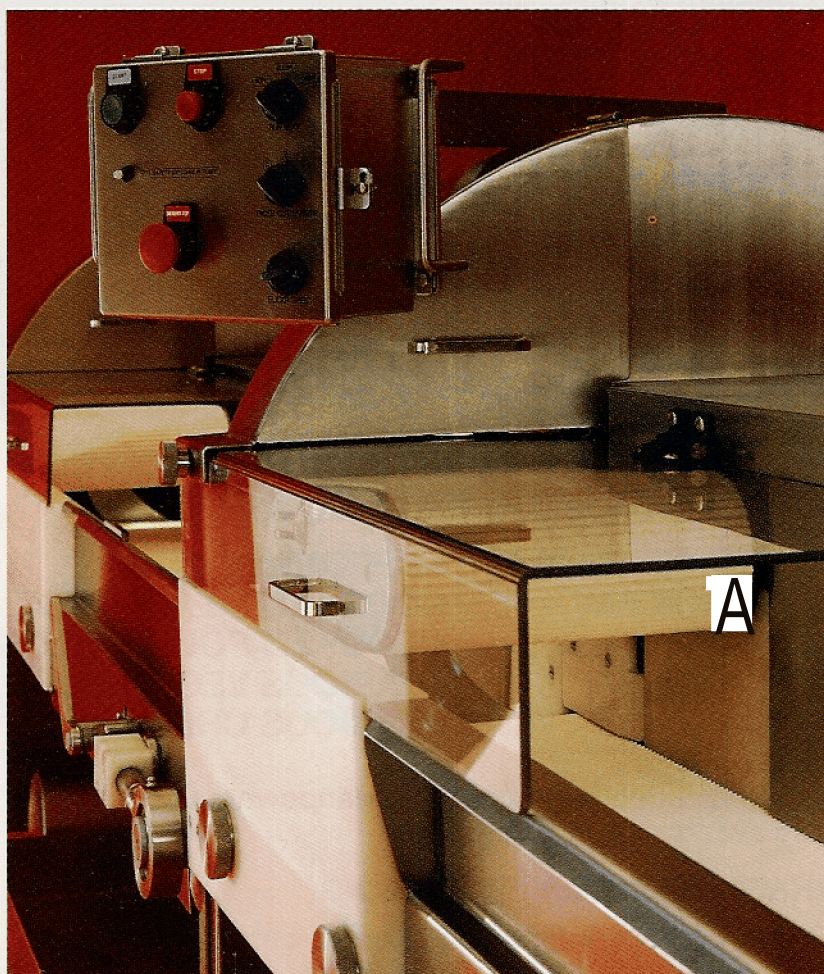


# Now! The Next Generation Slicer!

One Machine Meets **All** Your Needs



*The Carruthers' Auto-Slicer's unique 1, 2 or 3 dimension slicing action prepares uniform dices of boned raw or precooked beef, pork, poultry, fish wpef foods.*



- UNEQUALED FLEXIBILITY, FROM 1/8" CUTS TO OVER 6" WITH ONE MACHINE! CHANGE TIME UNDER FIVE MINUTES,
- ACCURATE 3-DIMENSION SLICING, NOW AVAILABLE!
- PROCESSING TEMPERATURES FROM 30°F TO 200°F!
- STRIPS, CUBES, DICES & SLICES THE MOST DELICATE PRODUCTS TO THE TOUGHEST MUSCLE MEATS!
- UNMATCHED APPEARANCE; ALL CUTS, CLEAN, EVEN, PRECISE!
- SPEEDS UP TO 10,000LBS. PER HOUR!

*In independent side-by-side tests at major processors, the Auto-Slicer has proven its superiority in all aspects of operations over any competing machine!*

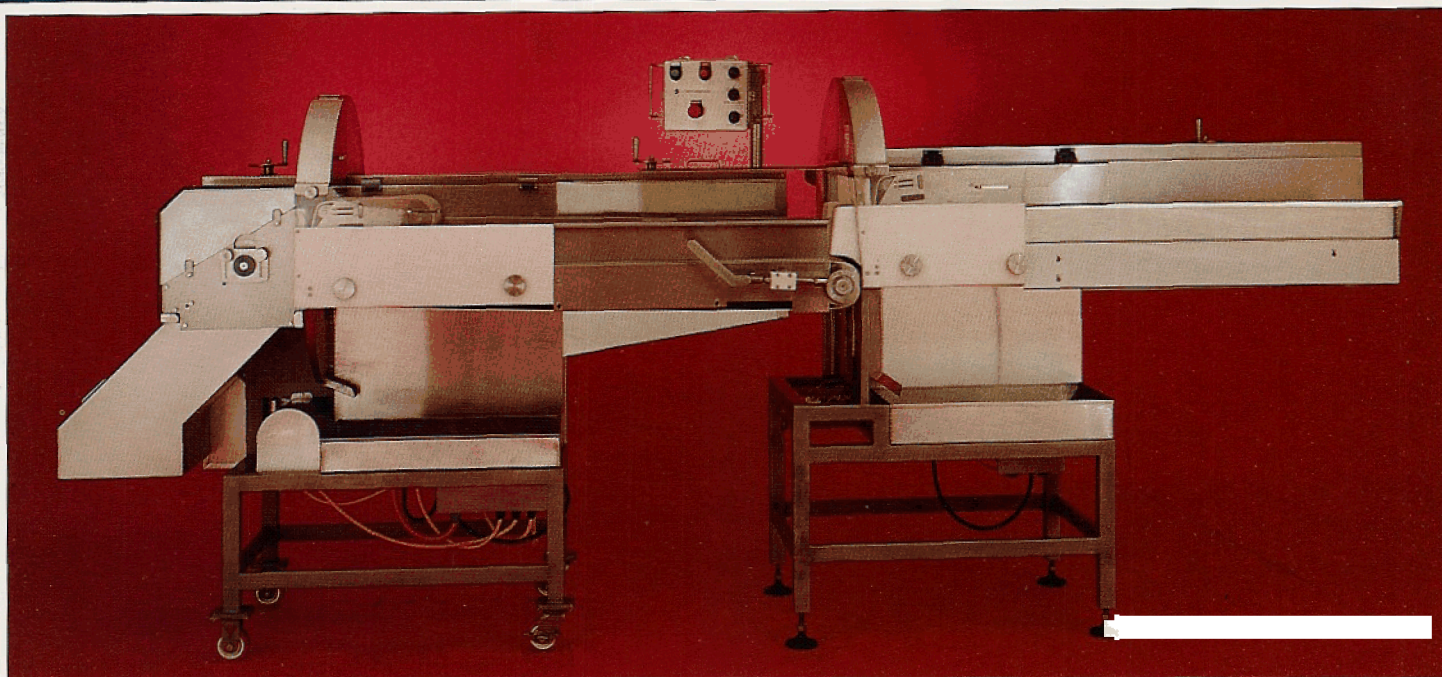
Contact us today for a demonstration  
with your product at our research  
laboratory nearest you.

**Carruthers**

Equipment Company

P.O. Box 40, Warrenton, OR, U.S.A. 97146  
Phone: 503-861-2273 Fax: 503-861-0352





***The Auto-Slicer provides high speed processing with consistent portion sizes for a wide variety of raw or precooked products including:***

- CHICKEN
- BEEF, VEAL
- PORK, LAMB
- TURKEY
- FISH
- PRE-RIGOR MEATS
- PORK SKINS, BACK FAT
- MUSCLE MEATS
- LUNG, HEART, KIDNEY
- LETTUCE
- REFORMED MEATS
- COOKED MEAT LOGS
- COOKED POULTRY LOGS
- VARIOUS VEGETABLES
- VARIOUS CHEESES

PRODUCT IS FED to the Auto-Slicer on a continuous flow conveyor. Manpower requirements are minimized. Delays from *batch process slicers* are gone forever!

#### ONE, TWO OR THREE DIMENSION PROCESSING

FOR THREE DIMENSION PROCESSING the Auto-Slicer first utilizes cross-cut spiral knives. Product is controlled by a floating top feed conveyor with adjustable tensioning which moves with the product. A WIDE VARIETY OF PRODUCT HEIGHTS, LAYERING AND SLICING METHODS ARE POSSIBLE. Product is *next* processed by a second set of cross-cut spiral knives and top feed conveyor. The third cut is provided by a group of circular knives set in line with product flow. The height and spacing between these knives are easily adjusted to meet your many slicing requirements.

A WIDE VARIETY OF PROCESSING is also available by using the second and third cut unit as a stand alone or two dimension slicer. Alternatively the first cut unit can *be* utilized as a one dimension slicer. MAXIMUM FLEXIBILITY IS PROVIDED TO MEET YOUR WIDE RANGE OF SLICING NEEDS. *For example:* slicing fresh bonless cuts of meat into portions for retail sales, HRI, feeding breeding machines or liquid tenderizers.

THIS UNIQUE CUTTING ACTION eliminates damage of delicate materials while also allowing you to process the toughest products. THE AUTO-SLICER IS FULLY USDA APPROVED.

#### Auto-Slicer Specifications:

OVERALL HEIGHT:	64"	163.2 cm
OVERALL WIDTH:	28"	71.4 cm
OVERALL LENGTH:	154"	392.7 cm
One/two dimension:	86"	219.3 cm
Three dimension:	154"	392.7 cm

#### Product Specifications:

PRODUCT MAXIMUM HEIGHT:	4.5"	11.5 cm
PRODUCT MAXIMUM WIDTH:	12"	30.6 cm
PRODUCT MAXIMUM LENGTH:	48"	122.4 cm
Finished product minimum dimensions:		
Width:	1/4"	6.5 mm
Length/Height:	1/8"	3.25 mm