

CONTINUOUS STRIP CUTTING SYSTEM

Designed for labor-free processing, our Carruthers XT Strip Cutter automatically receives product from upstream processes, delivering continuous strip cuts of fresh and cooked food products.

BENEFITS / FEATURES

- **Flexible and easily adjustable.** Designed to handle cuts from ¼ inch (6mm) to over 6 inches (152mm) and processing temperatures from 28°F (-2°C) to 200°F (92°C).
- **Continuous flow processing.** Integrates into any processing line for smooth, continuous cutting with no batching required. Adjustable belt speeds (from 20 to 60 FPM) allow added flexibility along with three optional belt widths.
- **Consistent, high quality cutting.** Patented cutting action ensures consistent slicing for the best possible appearance and cut.

Options

- Touchscreen control
- Gang knife storage and cleaning cart (as shown)



Cleaning Cart



CARRUTHERS

Technical Specifications:

Available Belt Widths	13, 26, 39-in
Electrical	208/230/380/415/480 VAC
	50/60 HZ, 3-Ph
Shipping Weight	2300 lbs (1043 kg)



XT8000-13
13" Wide



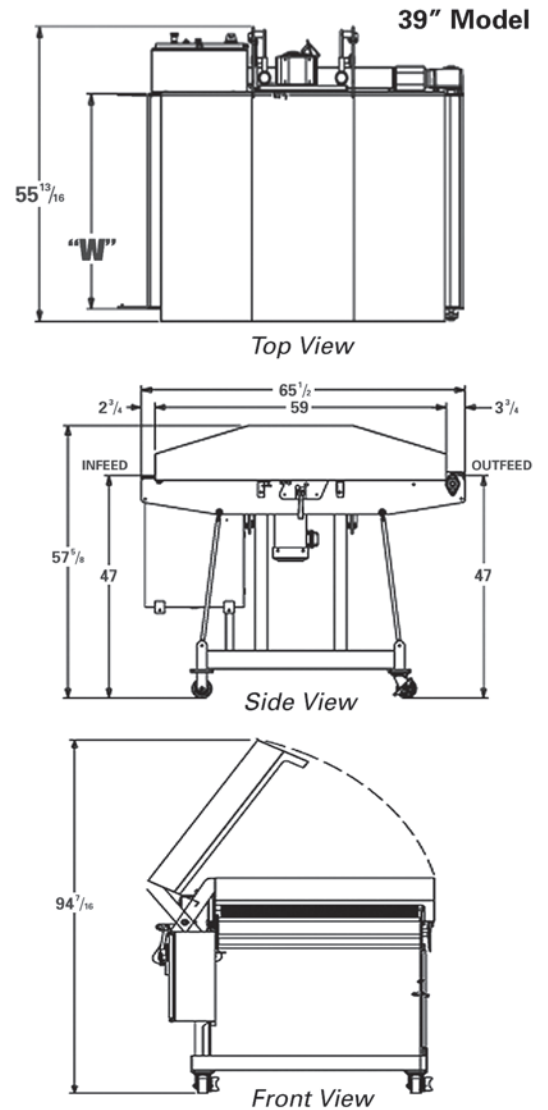
XT8000-26
26" Wide



XT8000-39
39" Wide



XT8000-39
39" with Extended Infeed



CARRUTHERS



4780 NW 41st St, Ste. 100 • Riverside, MO 64150

Tel 913.888.3333 | Toll Free 800.862.7536 | Fax 913.888.6440 | email: sales@marlen.com | www.marlen.com



THE DURAVANT FAMILY OF COMPANIES

MARLEN INTERNATIONAL | FISCHBEIN | HAMER | MESPACK | FMH CONVEYORS

www.duravant.com