

ADVANTEDGE AE 5000 SERIES DICERS/SLICERS



**Quality Dicing,
Slicing, Cubing
and More**



CARRUTHERS

COMPLETE VERSATILITY FOR CUTTING FRESH OR COOKED WHO

Our high volume one, two and three-dimensional AdvantEdge dicers/slicers provide complete versatility for dicing, slicing, cubing and stripping a variety of fresh or cooked meats, seafood, cheese and other products. All Carruthers AE5000 models are designed for continuous flow processing while resulting in higher quality product, less handling, improved hygiene and reduced labor costs — advantages you need to operate in today's food production environment.

BENEFITS / FEATURES

Consistent portions.

- Designed to handle the most delicate or toughest proteins, our patented cutting action doesn't rip or tear the product, resulting in minimal fines for the best quality cut.

Large feed opening.

- Processes product up to 5" in height at any length without the need for pre-cutting. From primal cuts to full size deli logs, our AE5000 models can strip, steak, cube or dice nearly any fresh or cooked product.

Maximizes yields.

- Gentle feeding and discharging keeps moisture in the product which minimizes breakage and maximizes dice yields. From whole leaf lettuce and melons to injected cooked chicken, product flows continuously and smoothly for the best possible appearance and cut.

Handles tough applications.

- Tough, fatty products with sinew or gristle such as beef brisket, beef silverside, beef top rounds, or cooked meats are no problem for our AdvantEdge series. Finished product is clean cut with no connective pieces, no loss of structure, and no moisture loss. Our dicers/slicers are capable of processing chilled product down to 25° F, fresh product at refrigerated temperatures or fully cooked product right from the oven. There is no need to chill or temper the meat in order to dice/slice effectively.

PATENTED 3D CUTTING ACTION:

Carruthers' patented cutting action uses conveyors to hold and control the product. Our low rpm, stay-sharp blades produce accurate, consistent sizing without ripping or tearing of product.

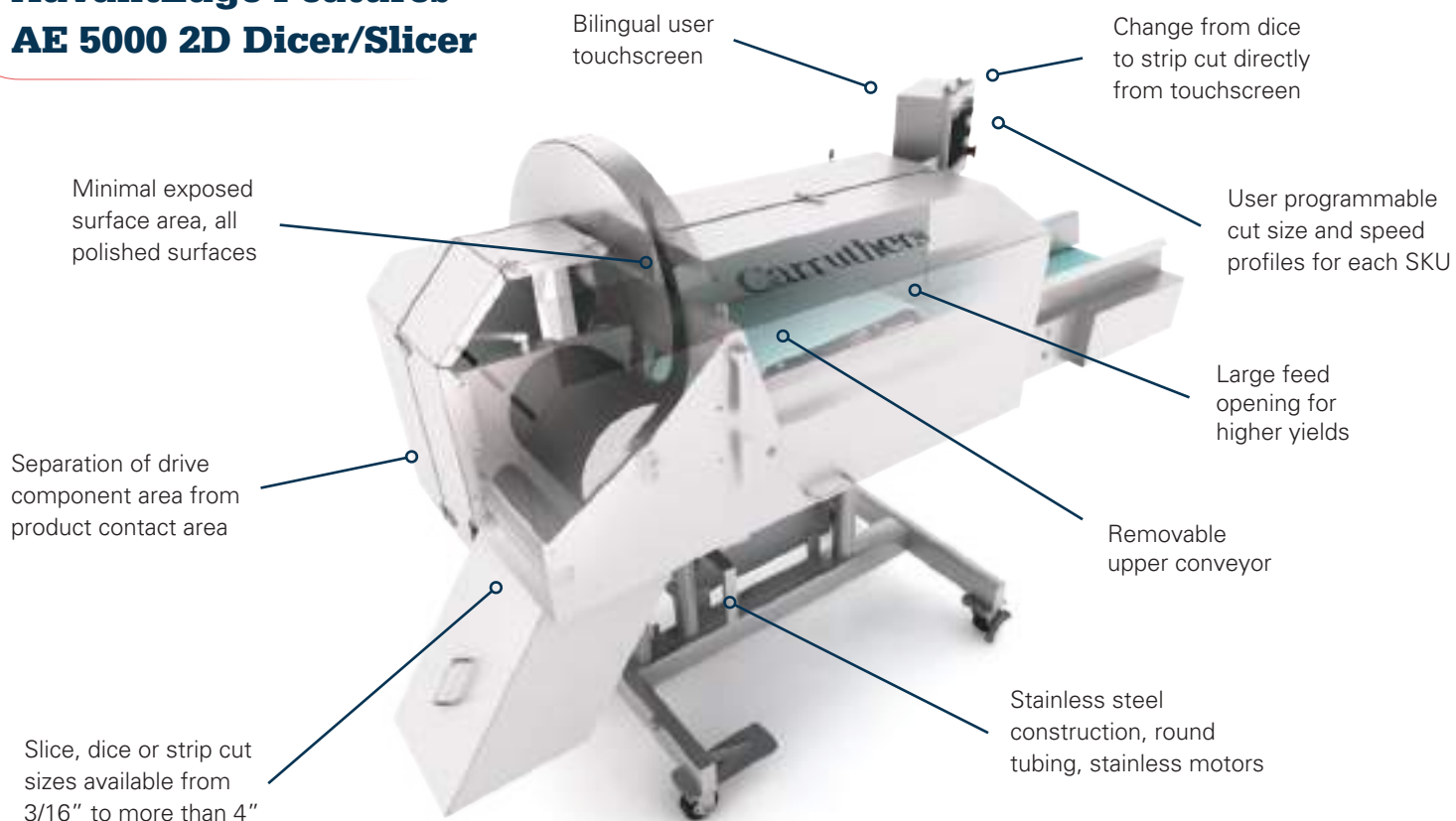
How it works:

1. The first blade cuts in one dimension, the first cut of the 3D process.
2. The second spiral blade makes the two dimensional slice.
3. The third slice is made with Circular Blades, resulting in a 3D cut for complete product versatility.



OLE MUSCLE AND LOG MEATS, SEAFOOD AND OTHER PRODUCTS

AdvantEdge Features AE 5000 2D Dicer/Slicer



AdvantEdge for Greater Production Capacity Twin AE 5000 2D Models Featured with 20" Wide Belts

- Keeps "sheet" product intact to minimize fines
- Requires minimal floor space and allows quicker transfer of product from oven to chiller
- Over 15,000 pounds/hour throughput for greater production capacity
- Designed to be separated for cleaning and maintenance
- System includes infeed conveyors with sheet slitter knife, two AE 5000 2D dicers with 20" wide belts, and an exit converging conveyor



Quality Dicing, Slicing, Cubing and More

ADVANTEDGE SERIES

SLICING

AE 5000 1D

One-dimensional portioner with butt-free blade ensures continuous slicing throughout the entire product. Available in 12- and 20-inch belt widths.



DICING

AE 5000 2D

Two-dimensional dicing of products leaves natural height of product as third dimension. Slicing, dicing, and strip cutting capability from single unit. Available in 12- and 20-inch belt widths.

CUBING

AE 5000 3D

A combination of our 1D and 2D models, provides complete versatility for cubing. Available in 12- and 20-inch belt widths.



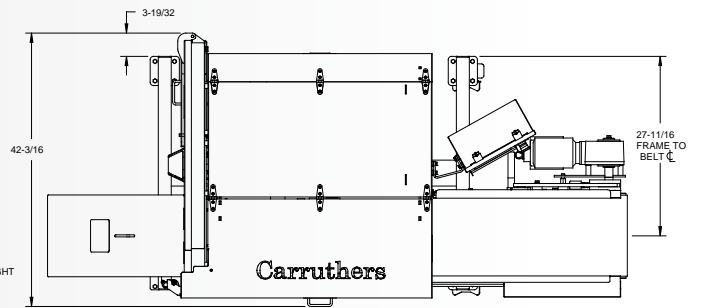
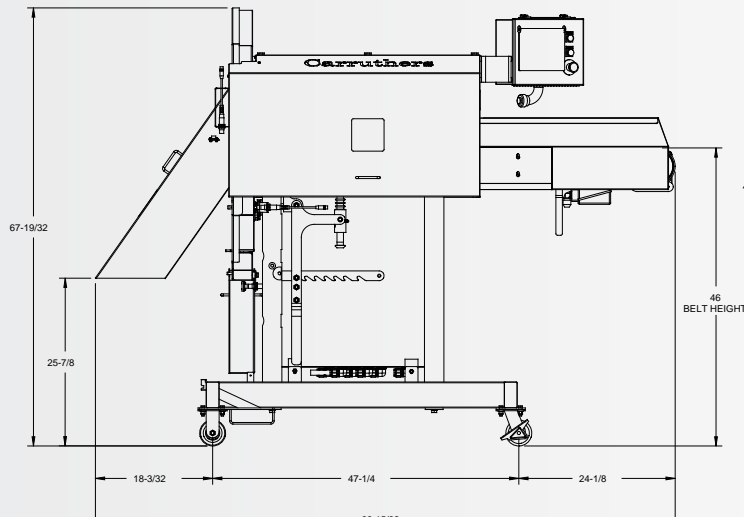
PORTIONING

AE 5000 Logger

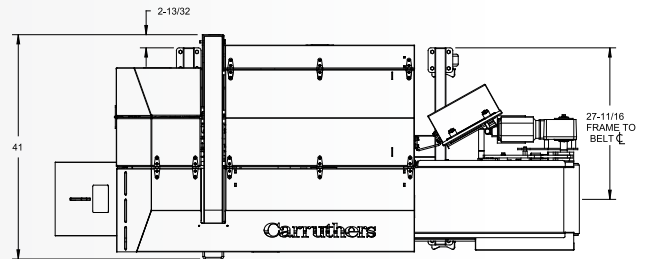
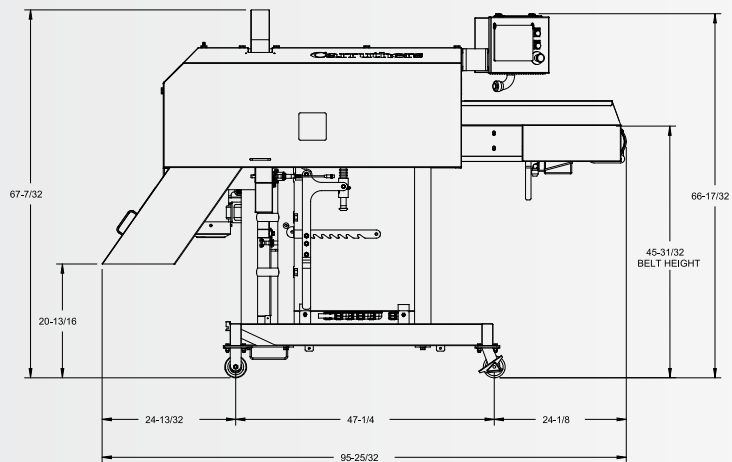
A one-dimensional portioner for deli log meats and snack sticks. Specify lengths or numbers of lengths for portion control accuracy of $\pm 1/16$ " and automatically remove ends and clips.

TECHNICAL DRAWINGS

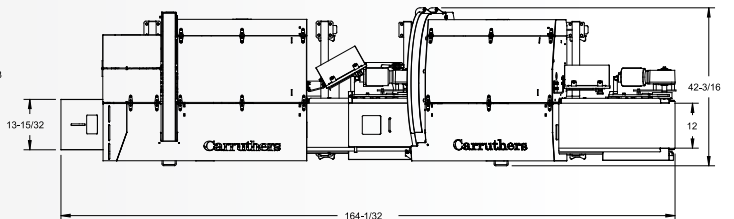
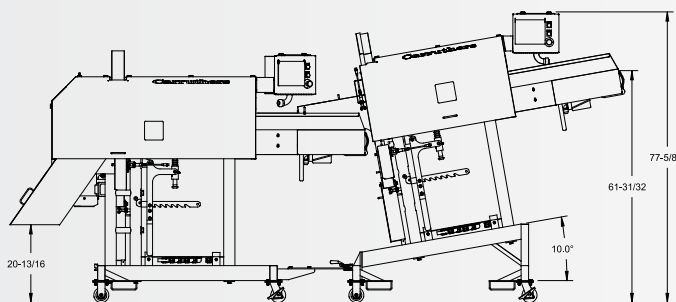
AE 5000 1D Dimensions



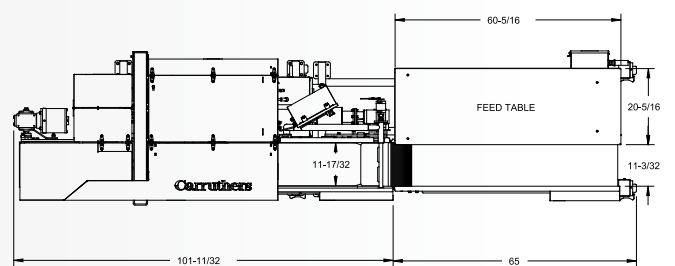
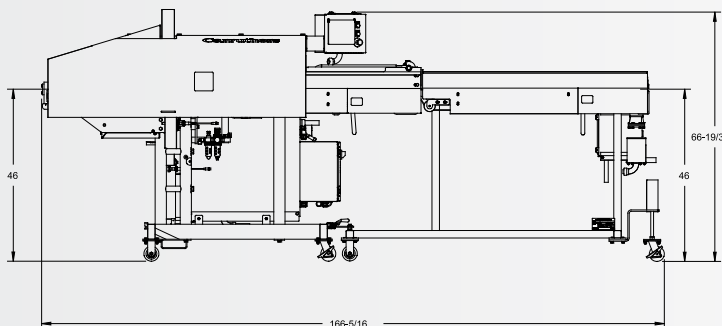
AE 5000 2D Dimensions



AE 5000 3D Dimensions



AE 5000 Logger Dimensions



Quality Size Reduction Equipment

Carruthers industry leading size reduction equipment includes slicers, dicers, shredders, and jet knives. Continuous flow solutions for fresh or cooked product allow our customers to take control of their processing with less handling, improved hygiene, and reduced labor costs.



About Marlen International

A leading global manufacturer of food processing equipment and systems, Marlen International designs and builds equipment to process meat, poultry, fish, vegetables, fruit, baked goods, confectioneries, snacks, dairy goods and a variety of other products.

QUALITY. PERFORMANCE. INNOVATION.



CARRUTHERS



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