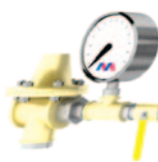


# Precise, Clean Cuts

**Precise cutting results in consistent formed meat particles.** Our Jet Knife is an attachment designed for use in conjunction with our Vari-Kut In-Line Grinder particle reduction system. Ideal for forming individual particulates such as pizza toppings, meatballs, or particulates used in soups and pet food, our Jet Knife can produce product in excess of 10,000 pounds per hour.



## METHOD OF OPERATION

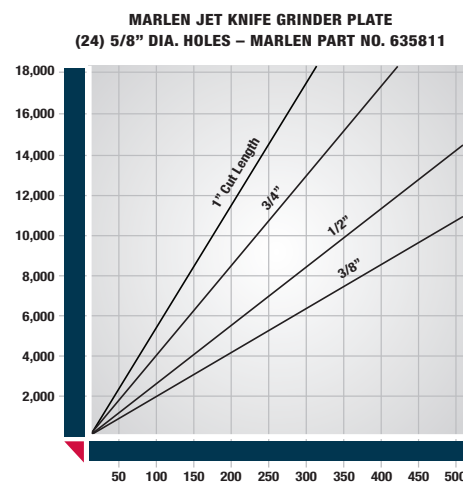
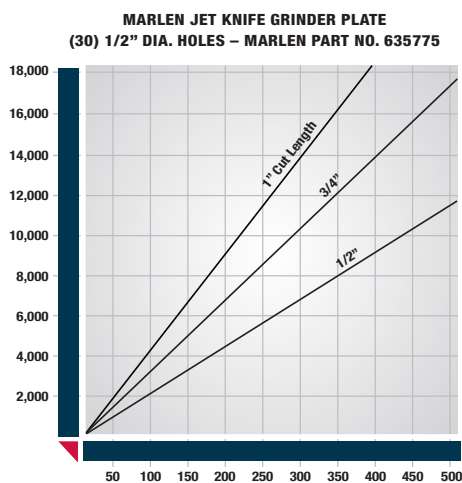
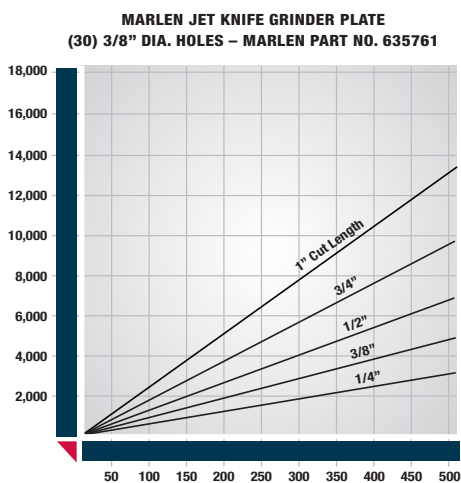
Using our Marlen OPTI Series vacuum pump, the meat formulation is pumped through the Jet Knife whereby it passes through a forming plate. The plate can be configured with one uniform shaped hole or individual holes in the plate can vary, depending on the desired appearance of the finished product. Variable cutting speeds allow for changes to product consistency, definition and texture.

As product passes through the forming plate, steam is injected through the Jet Knife to allow the protein to set up on the surface of the newly formed meat particle. The product is then ejected into a water or oil bath for cooking or onto a conveyor belt which takes the meat particulates through an oven.

## THE BENEFIT

**A precise, clean cut for consistent particle definition with decreased drying times and increased shelf life.**

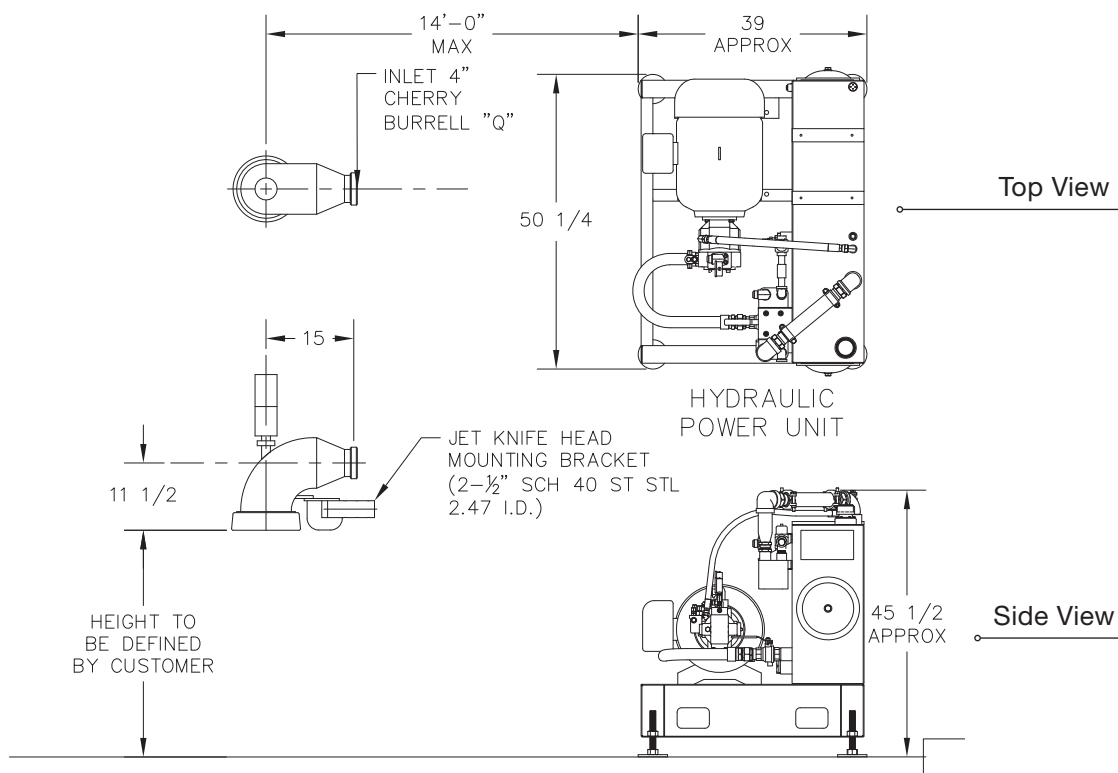
### Marlen Jet Knife Production Capacities:



**MARLEN. REAL. SMART.**

Technical Specifications:

Model	Air Requirements	Electrical	Cooling Water
Jet Knife 300-8 (25-hp)	5 CFM at 100 psi	230/460 volt, 3-ph, 60hz, 60/30 amps	Up to 8 gpm
Jet Knife 300-11 (40-hp)	5 CFM at 100 psi	230/460 volt, 3-ph, 60hz, 98/49 amps	Up to 8 gpm



**MARLEN**



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