

FEATURES

REPLACES MANUAL LABOR REQUIRED TO "HAND PULL" PRODUCTS

 Batch shreds up to 20 pounds of product in 1-5 minutes

DELIVERS CONSISTENT PRODUCT RESULTS

• Enables control of product appearance from "fine" to "coarse" shredded meats

SIMPLE TO OPERATE

• Features push-button controls and an analog timer which simplifies operation

EASE OF SANITATION

 Durable stainless steel construction with fully removable components (t-arm, flights, and drum) for full washdown and sanitation. USDA approved.

ECONOMICAL TABLETOP SHREDDER FOR A "HAND-PULLED" LOOK

SPECIFICATIONS

TABLETOP SHREDDER

Our space-saving tabletop shredder is designed to efficiently shred beef, poultry, pork, and alternative meats to produce "hand pulled" products without the expense of intensive manual labor. Load your product in the drum and achieve results within minutes.

COMMONLY SHREDDED COOKED MEATS



Shredded Beef

- Chuck shoulder
- Boneless brisket
- Rib, blade meat
- Chuck rolls
- Beef round
- Flats
- Ball/Tri-tips
- Cooked beef rolls



Shredded Poultry

- Chicken breast
- Chicken thigh
- Spent chicken
- Hen meat
- Turkey breast
- Duck meats

Alternative Meats

- Jackfruit
- Textured vegetable protein (TVP)
- Mushrooms



Shredded Pork

- Picnic shoulder
- Boneless picnic
- Boston shoulder
- Bone-in/Boneless
- Shoulder butts
- Loin ends or hips (boneless)



PROCESSING SPECIFICATIONS

PRODUCT	OPTIMAL PRODUCT TEMPERATURE	RECOMMENDED LOAD SIZE	PRODUCTION PER CYCLE	
			COARSE SHRED	FINE SHRED
Beef	190° F	5-20 lbs.	1-5 minutes	5-10 minutes
Poultry	175° F	5-20 lbs.	1-5 minutes	5-10 minutes
Pork	180° F	5-20 lbs.	1-5 minutes	5-10 minutes

TECHNICAL SPECIFICATIONS

FEATURE	TECHNICAL SPECIFICATIONS
Machine dimensions	39.28" L x 21.875" W x 26.17" H
Electrical	115 volt, 60 Hertz, 12.5 amps
Power consumption	1kVA
Crated weight	300 lbs.

SIMPLE TO DISASSEMBLE FOR THOROUGH CLEANING











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