

20" TWIN ADVANTEDGE SERIES DICING / STRIP-CUTTING

SPECIFICATIONS

40" CONTINUOUS SLICING/DICING LINE FOR 1D/2D CUTS

Do you need to one- or two-dimensionally dice or strip-cut hot cooked meats after exiting a 40" spiral or linear oven belt? If so, Marlen has the solution for your plant! By combining two 20" wide AE 5000 tandem dicers – in mirror image – continuously fed product exiting an oven belt can be easily and seamlessly transferred into our AE 5000 series dicers. In combination, the “tried and true” AE 5000’s offer high volume with their combined 40" belting. Product is conveyed from the continuous oven directly into a product splitter which utilizes a circular blade to cut/divert/divide the product into two streams. Final dice or strip-cut product is then transferred to downstream processing (e.g. chiller/freezer) via the integrated incline conveyor. Final results are higher quality product, less handling, improved hygiene, and reduced labor costs – advantages you need to operate in today’s food production environment.



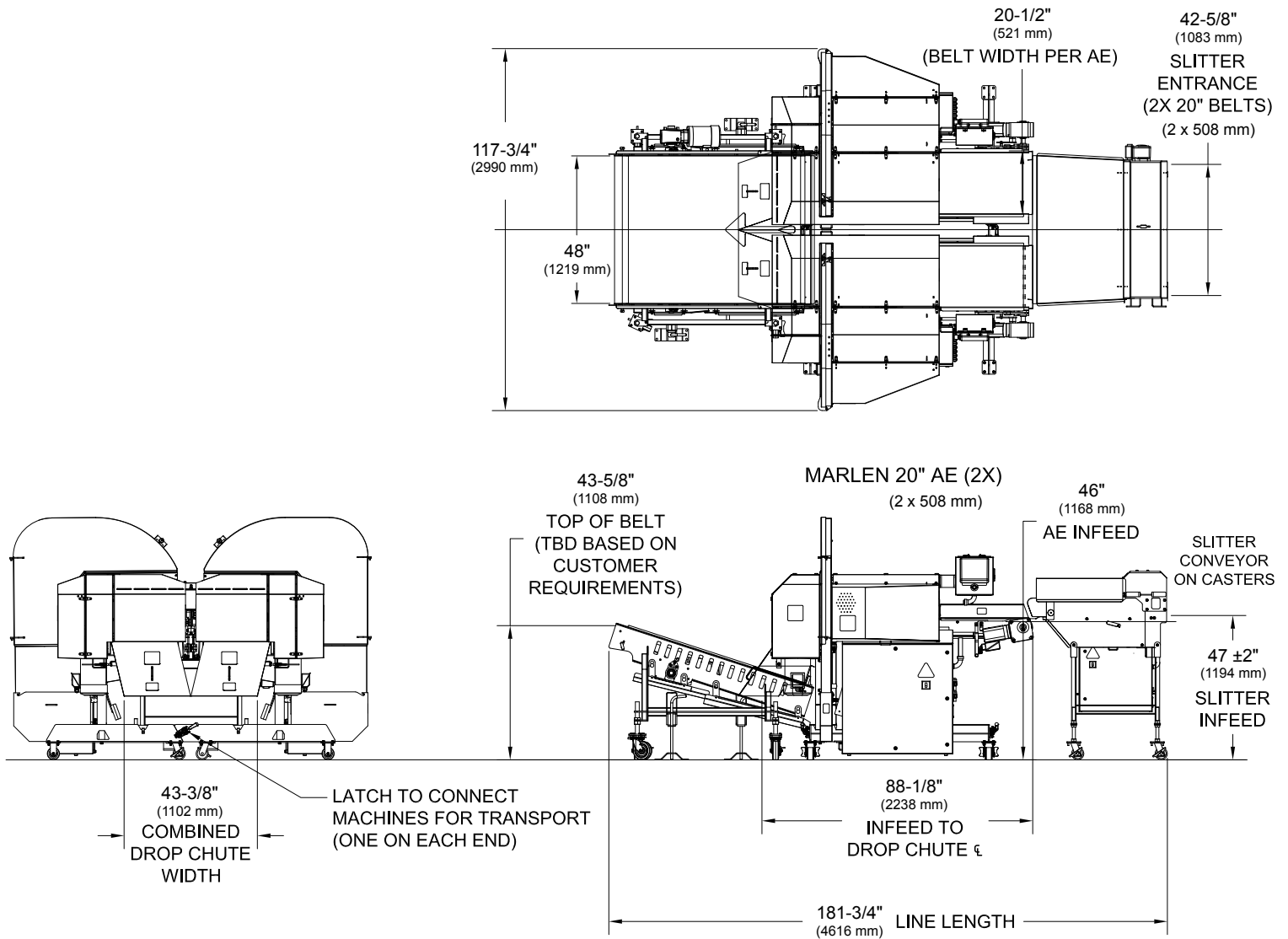
UTILITY REQUIREMENTS

VOLTAGE (AC)	RECOMMENDED SERVICE (AMPS)	POWER (kW)	AIR (SCFM)	PRESSURE (PSIG)
230	60	13.47	1	90
380	30	13.96	1	90
480	30	13.96	1	90
575	30	13.15	1	90

FEATURES

- CIRCULAR AND SPIRAL BLADES ARE BUILT TO LAST AND ARE EASILY SHARPENED FOR MULTIPLE USES RESULTING IN A LONGER WEAR LIFE AND BLADES THAT WON'T BREAK
- KEEPS “SHEET” STYLE MEAT INTACT TO MINIMIZE FINES
- COMPACT DESIGN REQUIRES MINIMAL FLOOR SPACE AND ALLOWS SEAMLESS TRANSFER OF PRODUCT FROM OVEN TO CHILLER
- 20,000 POUNDS/HOUR THROUGHPUT BASED ON 1" x 1" x NATURAL HEIGHT FINISHED DICE
- OPTIONALLY ENGINEERED WITH HIGH TEMPERATURE PLASTICS TO WITHSTAND UP TO 180° F PRODUCTS
- PRODUCT UP TO 5-INCHES IN HEIGHT AND AT ANY LENGTH CAN BE DICED OR STRIP-CUT WITHOUT THE NEED FOR PRE-CUTTING
- GENTLE FEEDING AND DISCHARGING KEEPS MOISTURE IN THE PRODUCT WHICH MINIMIZES BREAKAGE AND MAXIMIZES DICE YIELDS FOR THE BEST POSSIBLE APPEARANCE AND CUT
- OUR ADVANTEDGE DICERS ARE DESIGNED TO HANDLE HOT TOUGH, FATTY PRODUCTS WITH SINEW, GRISTLE OR CONNECTIVE TISSUE, RESULTING IN CLEAN CUT PRODUCT
- MADE IN USA

TECHNICAL SPECIFICATIONS



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