

# charle's MACHINE & SUPPLY, INC

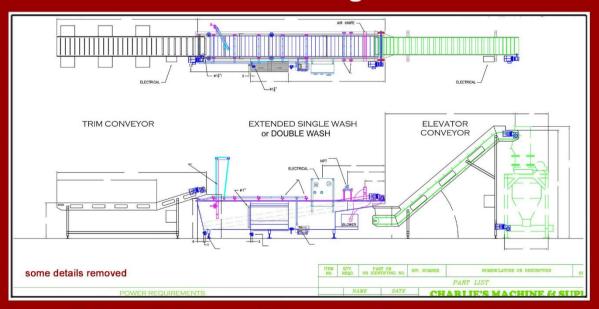




### PROCESSING MACHINERY FOR ALL YOUR FRESH CUT FRUIT & VEGETABLE PROCESSING NEEDS



# Complete Turn-Key Fresh Cut & Wash Lines to Small Cutting Tools



Peeling, slicing, dicing, wedging, washing and chilling, drying conveyors, chlorination systems, weighing, packaging & sealing.

**Custom Built - New - Used Equipment** 



FOR ORDERS OR INFORMATION CALL 303-682-2895
-or800-786-8455

1067 S. Hover Street, E-181 Longmont, CO 80501

Fax: 866-291-2431

Email: info@charliesmachineandsupply.com

### FOR MORE EQUIPMENT & VIDEO DEMOS

Check out our Website: www.CharliesMachineandSupply.com

You Tube In Search Box type: CMSEQUIP or CMSCBT











Charlie Floyd Matt

Mid, S.West & West Coast CALL Charlie 720-366-9303

For the East Coast CALL John 678-773-0589

For the "Rust Belt" Call Floyd 856-776-3110

For New England States CALL Steven 401-396-9062

For International and Misc. CALL Matt 303-598-2235

**Charlie's Machine & Supply Inc. (CMS)** was founded in 1995 and is a nationwide leader in the distribution and manufacture of **fresh cut food** processing equipment.

Our goal at **CMS** is to understand your specialized processing applications. We are there every step of the way to ensure that your needs are met by the **quality equipment we produce**, by our **labor saving designs** and by our **food safety technology**.

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90% of the equipment shown in this catalog is manufactured in the USA

## **Carrot/Cucumber Peeler**

Is a complete carrot peeler system that reduces peeling time by up to 85% on most carrots.

### Complete

w/Stainless Steel "Clamping Stand"

### **Features:**

- Peels 30 lbs. of carrots in less than 10 minutes Price \$ 475.00
- · Simple to operate
- · Excellent quality, dependable

### **COMPLETE WITH STAINLESS STEEL**

Model No.	Description Shi	p Wt (lbs	.) Price
653670	Peeler w/SS Clamp Stand	12	\$ 475.00
653671	Peeler w/SS Flat Foot Stand	12	\$ 450.00

### **COMPLETE BLADE/HEAD ASSEMBLY**

Model No.	Description	Ship Wt (lbs.)	Price
653635	Standard Carrot	3	\$ 278.00
653659	Large Carrot	3	\$ 278.00
653660	Cucumber Peeler	3	\$ 290.00

### REPLACEMENT KNIFE SETS

Model No.	Description	Ship Wt (lbs.)	Price
653636	Standard Carrot	3	\$ 165.00
653637	Large Carrot	3	\$ 165.00

# Zucchini & Cucumber Peeler







Complete w/Standard
"flat foot"
Stainless Steel Stand
Price \$ 450.00

### BUTTERNUT SQUASH & CANTELOUPE DE-SEEDER

Make short work of "seeding" squash and melon with this de-seeder. It's "U"-shaped design makes it easy to remove the seed cluster. Cut squash and melons in half and with one swift scooping motion this squash de-seeder has made a time consuming job more efficient. De-seeder available in 3-1/2"

### Price \$ 59.50

- · Stainless Steel blade & handle
- Hand-crafted in the USA

Features:

• 6" Handle - Total Length 11"



### **ACCESSORIES / PARTS**

Model No. Description		Price	
653640-SS-CLAMP	Counter Stand - SS w/Clamp	\$	199.00
653640-SS	Counter Stand - Stainless Steel	\$ 175.00	
653641	Swing Arms - (Set of 6)	\$	78.50
653642	Springs - (Set of 6)	\$	40.00
653639-SS	Wall Bracket - Stainless Steel	\$	95.00





### **ORANGE RING CUTTER**

Designed to cut Orange Slice rings. Stainless Steel with easy grip. Price:





# **Lettuce Chopper/Fruit Chunker**

In one swift motion, the Lettuce Chopper/Fruit Chunker cuts or slices whole heads of lettuce into uniform pieces and handles melons the same way. Up to 50 heads in 5 minutes without bruising or waste. Frame is stainless steel. Choose between 1" squares or 1" slices. Includes one upper and lower blade.

Price \$ 950.00

Price

\$285.00

\$285.00

SPECIFICATIONS			
Model No.	Dimensions H x W x D	Ship Wt. (lbs.)	
SKK2	27" x 17" x 17"	26	

Model No.

25506

25507

Chunk	Sizes	Avai	lab	e

1/2" x 1/2" 3/4" x 3/4" 1" x 1" 1" x 2"

Perfect for Fruit Chunking



## **Deluxe Tomato Slicer**

REPLACEMENT BLADE

Size

Upper

Lower

What makes this slicer better than other similar machines? - when slicing - sliced pieces stay in cradle making it easy to grab them and stack into trays and the Micro-tooth blade is superior to other serrated blades. Cuts tomatoes into perfect slices keeping their original shape. Made of stainless steel and aluminum - unique micro tooth



blades provide precision cuts on even soft tomatoes. Simply place tomatoes on the cradle and pull the lever. Replacement blades available. Can slice up to 20 tomatoes per minute.

1/4" - 11 slices.

### Features:

- Price \$ 595.00
- · Stainless steel "Micro-Saw" blades
- · Easy to operate & clean
- · Replacement blades available
- · Non-skid food pads prevent movement
- · Safety design avoids easy blade contact

	SPECIFICATIONS			
Model No.	Dimensions H x W x D	Ship Wt. (lbs.)		
601443	5 11/16" x 16 13/16" x 9 7/16"	9		

### \* Prices Subject to Change

# KNIVES

Here is a sample of our everyday processing knife line. Ask what else we have available and what we can create for you.

### **Features:**

- · Stainless Steel Blades
- Plastic Handles
- Hand-crafted in the USA
- Top of the line quality



Items 130SW - \$ 3.99ea



Potato Knives - Item 23S - 1 3/8" x 2 1/2" Potato Knives - Item 20S - 1/2" x 2 1/2"

\$ 4.75 ea

Pitting Spoons for Fruit - \$7.75 ea #2 - 2PTS Pitting Spoon - Pt Tip #7 - 7PTS Pitting Spoon - Long #3 - 3PTS Pitting Spoon - Round Tip



Trim Knives - \$ 3.95 ea 2PTS





### **Dual Air Slicer**

Our Dual Air Slicer can slice 25 to 32 Apples per minute. Slice thickness is available in 3/16", 1/4", 3/8" or 1/2".

Great machine for making Apple Rings! - use with our Apple 101- Corer Only or our Dual Air Apple Corer.

Slice: Apples, Onions, Tomatoes, Lemons, Oranges, Potatoes, Beet and many other fruits & veggies.

SPECIFICATIONS			
Model No.	Dimensions H x W x D	Ship Wt. (lbs.)	
DUAL-AIRSLC	34" x 32" x 24"	45	

**CALL FOR QUOTE** 



**Apple 101-Corer** 

Using our Apple Corer Only you can easily remove the core of an apple quickly and cleanly If making rings, use with our Dual Air Slicer or our Manual Apple and Onion slicer.

Industrial Strong for high capacity requirements.



Price \$1,750

# **Block Cutter - Segment Cutting**

This manual increment cutter is lightweight and perfect for those small jobs that require precision length cuts every time.

Easy to clean and store. Segmenting celery, carrots, squash and other long root and leafy **vegetables into uniform lengths with one swift pull-down.** Our standard size is 4" or can be custom made to your required length.

Replacement blades available.

4" Block Cutter **Price** \$ 950.00







1", 2", 3", 3-1/2", 4", 5" and other sizes available.

SPECIFICATIONS			
Model Dimensions Ship Wt. No. H x W x D (lbs.)			
GER-BC	4 1/2" x 16" x 18"	10	

\* Prices Subject to Change



# **Pepper Corer** - Lettuce Corer

Manual pepper corer is an easy and simple way to CORE and SEED peppers. Place Pepper Corer over a standard size brute container; push down and twist; core and seeds waste drop through the corer tube into brute. Available with two (2) or three (3) Corer Blades. The stainless steel core cylinder measures 2"D. Custom sizing is available. Also Cores Iceberg Lettuce.

### Features:

- Stainless steel Coring blades
- · Mounts on top of Brute container
- · Two Blades for Faster Cutting
- 2" Diameter Cut or Custom Size
- Made in the USA

SPECIFICATIONS		
Model Ship Wt. No. (lbs.)		
PCOR2	12	





Price - 2-Hole \$ 575.00

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# Large Vegetable Belt Cutter/Slicer

This Celery, Green Onion, Leek, Scallion and Pepper Cutter/Slicer makes difficult to cut jobs a whole lot easier. Simply feed your celery, chard, green onion, cilantro or pepper onto the belt feeder and let the machine do the rest. Length of cut is easy to adjust. 1-60mm (1/16" to 2-3/8") adjustable slices.

Cuts: Romaine, Collard Greenand Cabbage
Features:

- · Stainless Steel Construction
- · Belts remove for easy cleaning
- · Variable speed belt
- Belt width 5"





**Cutting Romaine** 

SPECIFICATIONS			
Model No.	Power Requirements Electrical & Motor	Dimensions H x W x D	
LG-BLT-SLR	230v x 1 phase	48" x 23.5" x 36.25"	























# **Small Vegetable Belt Cutter/Slicer**

Same as our Large Belt Cutter/Slicer above - except this Table Top model is smaller and perfect for the small processor cutting green onions, leeks, scallions and chili peppers. Simply feed your chard, green onion, cilantro or chili pepper onto the belt feeder and let the machine do the rest. Length of cut is easy to adjust. 1mm to 30mm (1/16" to 1 3/16") adjustable slices.

**CALL FOR QUOTE** 



SPECIFICATIONS						
Model No.	Dimensions H x W x D					
SM-BLT-SLR	120v x 1phase	20" x 14" x 21"				

## **Air-Driven Dual Stick Cutter**

Uses the same blades as our Manual Hand Cutter (pg. 11), except the air-driven cutter improves product placement for specific cuts at higher 'air-driven' speeds. To operate, open the Lexan door and place product in the V-shaped trough. When the door is closed, air automatically pushes the product through blades for precise cuts.



Includes blade and pusher set.

Stand not included. CALL FOR QUOTE

SPECIFICATIONS						
Model No.	Air Requirements	Dimensions H x W x D	Ship Wt. (lbs.)			
DUALAIR-STCK	30 cycles 100 p.s.i. 16 c.f.m.	23" x 18 1/2" x 20"	60			

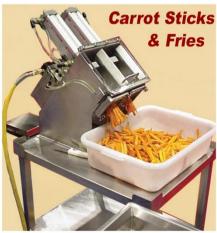


Table Top Apple Wedger

& Corer

Wedge Only

# **Apple Wedger 101**

This manual pull-down system - with its "Rugged Industrial" Design - is perfect for wedging and coring. Ideal for APPLES, ORANGE, POTATOES. An optional Divider Pan is available to separate wedges from the core. Can be modified to cut Sticks. Slices or Wedge only or Core only. Replacement blades available. Model No. APPL101-12W25C

- · Up to 15 pieces per minute
- Wedges -, 8, 12, 14, 16
- Cores 20 mm, 25 mm 30 mm or 35 mm Core
- Hand-crafted in the USA
- Stainless Steel
- Double Stack Blade

Model No.	Description	Price
APPL101- 8W 25C	8 Wedge Segment w/25mm Core	\$1,925.00
APPL101-12W 25C	12 Wedge Segment w/25mm Core	\$1,995.00
APPL101-16W30C	16 Wedge Segment w/30mm Core	\$2,150.00
APPL101-PREP1230	PREP STATION w/ 12W 30mmCore	\$3,175.00
APPL101-8W	8 Wedge Segmenter No Core	\$1,850.00
APPL101-4W (or 6W)	4 Wedge Segmenter No Core	\$1,825.00
APPL101-DIV	Divider Pan	\$575.00









Tub mounted behind to catch Wedges in treated solution.









Perfect for wedging apples and various other fruits. Available in 4, 6 and 8 Segment Wedger blades. Does not remove the core. This durable and low-maintenance design is available for the countertop or wall mounting. See Page 12-13 for more information and blades available. Includes blade head & pusher.

- · Lightweight
- Easy cleaning
- Safe and easy to operate
- · Hand pull down plunger

### Price \$ 410.00



# **Apple Dual Air Wedger / Apple Treatment Systems**

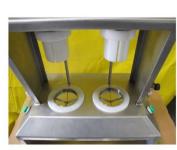
This stainless steel air-driven machine is the safest and easiest way to cut wedges and core at the same time. It wedges apples as fast as you can load 2 apples at a time, up to about 35 per minute. Place the apples on the 12 or 16

Wedge — Double Stacked blades & push the two safety buttons simultaneously to engage the pusher. The pusher blocks, pushes the apples through the blades giving you perfectly cored and wedged apples every time. Replacement Blades Available. Built-in Divider Pan.

SPECIFICATIONS							
Model Air Requirements Dimensions Ship Wt							
DUAL-AIR-APPL	80 p.s.i. 12 cfm	42" x 22" x 16"	60				



The Apple Dual Air Wedger can be converted to a complete <u>custom treatment line</u>, including: Conveying, Washing, Treatment, Air-Knife & Packaging.









Apple Dual Air Wedger

**The Apple Peeler-Wedger-Corer** (APWC) is a combination of three devices all in one compact rugged design. The Hand Operated Parer (Peeler) & Corer is mounted on a sturdy 30" x 30" Stainless Steel work table with legs on casters. Once peeled and cored, a Seed Cellar helps to trim out any unwanted

core pieces left in the apple. The last step on the machine is a Hand Operated Wedger. Choose between a 10, 12 or 14 wedging blade. **Includes** 1" **Coring Knife and** 

3/4" paring fork.
Model NO. APWC

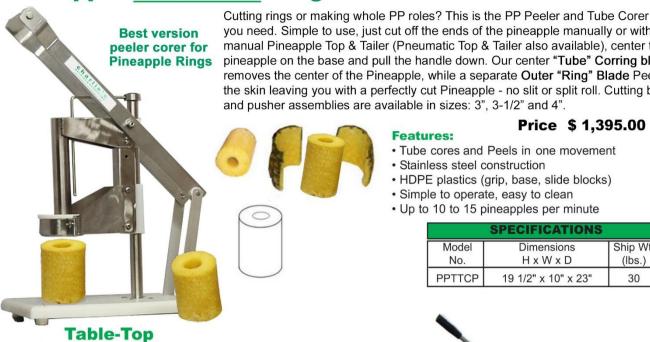


- · Industrial Rugged
- Can Peel, Core and Wedge
   12 to 18 apples per minute.
- · Manually Operated
- Made in the USA

**CALL FOR QUOTE** 



# **Pineapple Tube Corer/Ring Peeler**



you need. Simple to use, just cut off the ends of the pineapple manually or with our manual Pineapple Top & Tailer (Pneumatic Top & Tailer also available), center the pineapple on the base and pull the handle down. Our center "Tube" Corring blade removes the center of the Pineapple, while a separate Outer "Ring" Blade Peels off the skin leaving you with a perfectly cut Pineapple - no slit or split roll. Cutting blades and pusher assemblies are available in sizes: 3", 3-1/2" and 4".

### **Features:**

**Peel Separator** 

Pineapple Prep Station

Provides a Single

Workstation and

compact area with waste container for peel and core

- Price \$ 1,395.00
- · Tube cores and Peels in one movement
- · Stainless steel construction
- HDPE plastics (grip, base, slide blocks)
- · Simple to operate, easy to clean
- Up to 10 to 15 pineapples per minute

SPECIFICATIONS						
Model No.	Dimensions H x W x D	Ship Wt. (lbs.)				
PPTTCP	19 1/2" x 10" x 23"	30				

# **Pineapple Peeler Corer**

To top and tail pineapple, place under the pusher and pull down. It cores and peels at the same time, giving you perfectly peeled pineapples. Available blades and pushers 3", 3 1/2" & 4".

Includes a 3 1/2" peeling/coring blade & pusher.

### **Features:**

- · Peels and cores in one movement
- Clean and dismantle blade and pusher without tools
- Stainless steel construction

SPECIFICATIONS					
Model No.	Dimensions H x W x D	Ship Wt. (lbs.)			
601570	28 1/2" x 17 3/4" x 15 1/2"	49			

**Pineapple Peeler Corer Tabletop Double Ring Peel & Core** Price







Price \$ 2,150.00

\* Prices subject to change

# **Pineapple Top & Tailer - Manual**

Cutting off the top and tail of your pineapple (perfectly straight) is a crucial step before you peel and core your pineapple. This machine Tops and Tails your pineapple with precision. Serrated holding strips and cutting knives keep the pineapple secure and the cut clean.

#### **Features:**

NEW!!

- · Tops and tails in one movement
- · Stainless steel construction
- HDPE plastics (grip, base, slide blocks)
- · Fully Adjustable with Bottom Gage for Precision Cuts
- Up to 10 to 15 pineapples per minute
- · Easy to operate & clean; all parts are replaceable

SPECIFICATIONS						
Model	Dimensions	Ship Wt.				
No.	HxWxD	(lbs.)				
PPTT	15" x 17" x 12 1/2"	23				



Simply

Serrated

cut clean

rice \$ 1.350



Cut



Remove

# **Pineapple Slicer**

Slices to any predetermined width that you require for your application. place your pineapple on the cutting grill and pull down the handle. holding strips and cutting knives keep the pineapple secure and they and sharp.

> **SPECIFICATIONS** Model Dimensions Ship Wt. HxWxD No. (lbs.) **PPSlice** 22" x 18" x 9"





**CALL FOR QUOTE** 

Air Cuts Spears or Chunks in 1" or 3/4"





leaving the pineapple peeled and the core cut, ready for juicing, slicing, chunking or bagging whole. Perfect for peeling lots of pineapples. To operate: place top & tailed pineapple under pusher, push the two operator buttons (safe feature) to engage automatic air cylinder. Two Tubes core & peel a perfect pineapple cylinder (will not leave slice/break down one side - ready to slice into rings or sell whole)



	SPECIFICATIONS							
Model	Air Requirements	Dimensions						
No.	HxWxD							
PP-TPTC	30cycl. 80 psi 8 cfm	69" x 28" x 31"						

CALL FOR QUOTE



**NEW FOR 2018!** 

# RG-400i INDUSTRIAL FOOD PROCESSOR

**All-Stainless Steel** 

Simply the best, largest, most versatile, harsh environment food processor in the fresh cut industry. And now the best, Just Got Better! Available for under \$12,000, and now in a complete All-Stainless-Steel design. With over 40 different cutting combinations, from fresh cut vegetables and fruits, to grating cheese and making bread crums - this machine can Slice, Dice, Shred, Grate, Julienne and make French Fries, sliced mushrooms and more. Made for fast

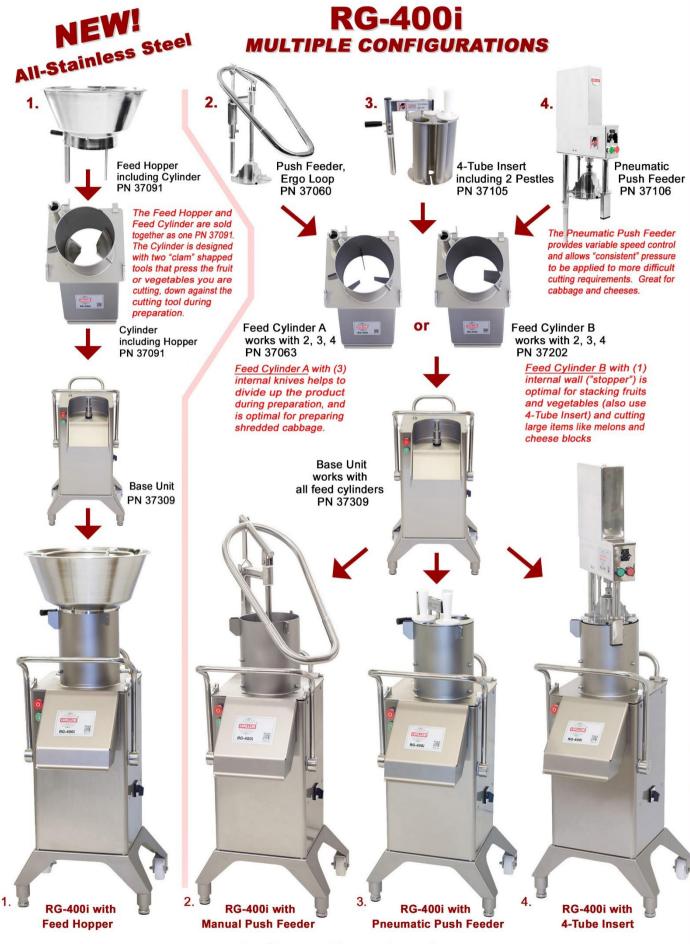




SPECIFICATIONS						
Model	Power Requirements	Dimensions	Ship Wt.			
No.	Electrical & Motor	$H \times W \times D$	(lbs.)			
RG-400i	220-240v 3ph 60hz	66 1/2" x 27" x 39 3/4"	300			
	2hp - 2-speed 200/400rpm					

www.charliesmachineandsupply.com

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Phone: 303-682-2895

email: info@charliesmachineandsupply.com for information contact Charlie's Machine

\* French Fry Grid - use with 10MM or 6, 7, 8, 9, 10mm Slicers

Current CMS



Complete Blade Assemblies (black text)

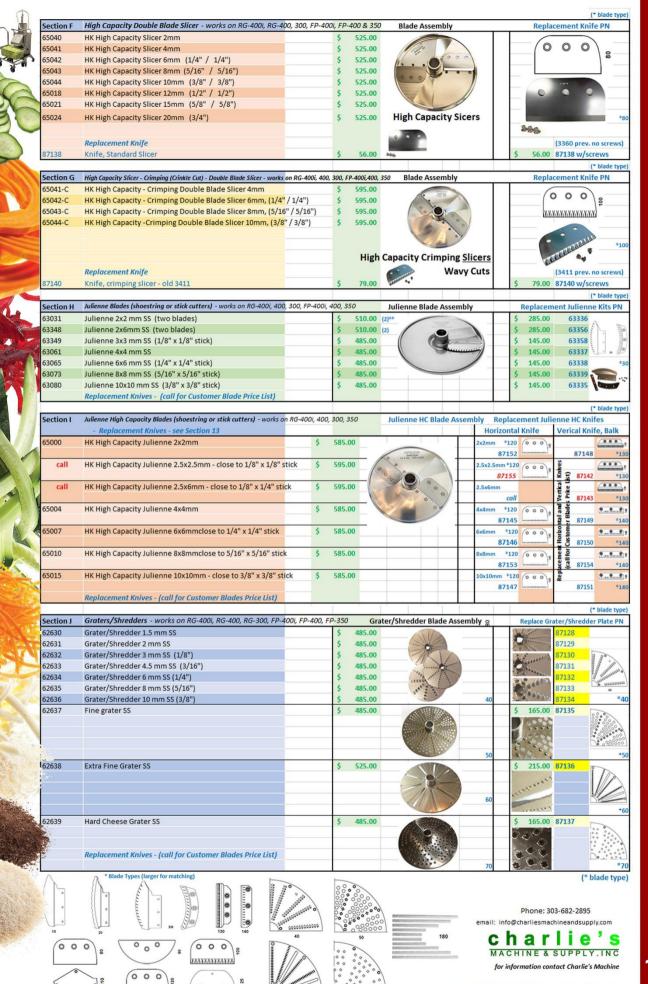
Replacement blades, knives or kits (blue text)

Item Description		Sell	ling Price	Food Preparation Machines Made in Sweden		Knife or Kits PN		
www.charli	esmachinean	dsup	ply.com					2
Dicing Grids for 400i - works on RG-400i, FP-400i				Blade Assembly	Re	placement Kits P	N	]
Dicing Grid 6x6 mm RG-400i - 1/4" x 1/4"		\$	615.00	ALMET TO	_	62431		]
Dicing Grid 8x8 mm RG-400i - 5/16" x 5/16"		\$	615.00	100	adr	62432		
Dicing Grid 10x10 mm RG-400i - 3/8"x 3/8"		\$	615.00		in in	62433		
Dicing Grid HIGH 12x12 mm RG-400i - 1/2"x 1/2"		\$	615.00		Į.	62434		
Dicing Grid LOW 12x12 mm RG-400i - 1/2"x 1/2"	(1)	\$	615.00		t Pa	62434		
Dicing Grid HIGH 15x15 mm RG-400i - 5/8" x 5/8"	11	\$	615.00		eKi	62435		
Dicing Grid LOW 15x15 mm RG-400i - 5/8" x 5/8"	9/4	\$	615.00		r)if	62435		*
Dicing Grid HIGH 20x20 mm RG-400i - 3/4" x 3/4"	1 1/2	\$	615.00	Dicing Grids	, pi	62436		
Dicing Grid LOW 20x20 mm RG-400i - 3/4" x 3/4"	V A	\$	615.00	Dicing Onus	t Gr	62436		
Dicing Grid HIGH 25x25 mm RG-400i - 1" x 1"		\$	615.00		le Le	62437		
Dicing Grid LOW 25x25 mm RG-400i - 1" x 1"		\$	615.00		cen	62437		
* LOW Grids use with 12, 15, 20mm Slicers	13			475111711FTFFF	pla	Replacement Grid Knife Kits		
* HIGH Grids use with 6, 7, 8, 9, 10mm Slicers	ā A				Re	62021 (tobers CA) Kit		
	RG-400i					S260 Military God Ka		-
Replacement Knives - see Section 3						GOOGLE STANKER GOOD KEE	*180	
						(*t	lade type)	
French Fry Grid 10 mm RG-400i - 3/8"		\$	625.00	French Fry Grid		35734		150
	Dicing Grids for 400i - works on RG-400i, FP-400i  Dicing Grid 6x6 mm RG-400i - 1/4" x 1/4"  Dicing Grid 8x8 mm RG-400i - 5/16" x 5/16"  Dicing Grid 10x10 mm RG-400i - 3/8"x 3/8"  Dicing Grid 10x10 mm RG-400i - 1/2"x 1/2"  Dicing Grid HIGH 12x12 mm RG-400i - 1/2"x 1/2"  Dicing Grid HIGH 15x15 mm RG-400i - 1/8"x 3/8"  Dicing Grid HIGH 15x15 mm RG-400i - 5/8" x 5/8"  Dicing Grid HIGH 20x20 mm RG-400i - 3/4" x 3/4"  Dicing Grid HIGH 25x25 mm RG-400i - 3/4" x 3/4"  Dicing Grid HIGH 25x25 mm RG-400i - 1" x 1"  **LOW Grids use with 12, 15, 20mm Slicers  **HIGH Grids use with 6, 7, 8, 9, 10mm Slicers  **Replacement Knives - see Section 3	Www.charliesmachinean	Dicing Grids for 400i - works on RG-400i, FP-400i	### Www.charliesmachineandsupply.com    Dicing Grids for 400i - works on RG-400i, FP-400i	Dicing Grids for 400i - works on RG-400i, FP-400i	Dicing Grid 5x6 mm RG-400i - 1/4" x 1/4"	Dicing Grids for 400i - works on RG-400i, FP-400i   Selling Grid 6x6 mm RG-400i - 1/4" x 1/4"   \$ 615.00   \$	Dicing Grids for 400i - works on RG-400i, FP-400i   Dicing Grid 6x6 mm RG-400i - 1/4" x 1/4"   \$615.00





C 1' E	SS Crimping (Crinkle Cut) Slicer - works w/RG-400i, RG-400, RG-300	ED 400; ED 400	ED 2	50	DI J. A LL	Deal-season (Cife Day
Section 5		, FP-4001, FP-400	, FF-3.		Blade Assembly	Replacement Knife PN
63343	Crimping Slicer 3 mm (1/8")		\$	455.00	POPPLATOR	0 0 0
63074	Crimping Slicer 4mm		\$	455.00		28
63345	Crimping Slicer 5mm		\$	455.00		
63039	Crimping Slicer 6mm (1/4")		\$	455.00	3	A
						64
					Crinkle Cut - Slicers	*20
	Replacement Knife:				***************************************	(*blade type)
63300	Knife, Crimping Slicer		¢	79.00		\$ 79.00 63300
03300	Kille, Crimping Silver		Y	75.00		,
0						(* blade type)
Section 7	Fine Cut Slicer - works on RG-400i, RG-400, RG-300, FP-400i,	FP-400, FP-350			Blade Assembly	Replacement Knife PN
62320	Fine Cut Slicer 14 mm (9/16") *		\$	495.00		
62322	Fine Cut Slicer 20 mm (3/4") *		\$	495.00		000
	* Use with LOW Grids - 12, 15, 20, 25 mm Grids					
					Marie Contraction of the Contrac	90
						*90
	Replacement Knife				Fine Cut Slicers	
3466	Knife, Fine Cut Slicer		\$	65.00	0	(3466 prev. no screws)
87139	Knife, Fine Cut Slicer w/Screws		\$	65.00		\$ 65.00 87139 w/screws



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#### Which feeder simplifies preparation for you?



### Feed Hopper

Enables continuous filling by the bucket for preparation of primarily round products. The capacity becomes very high because the machine runs constantly and is thus extremely time effective. RG-400i with Feed Hopper can be advantageously placed in a continuous production flow.



PN: 37091



### **Manual Feeder**

Can prepare all types of products, both large and small. The Ergo-loop design gives a lever effect which also reduces the need for manual force when preparing large and hard products such as root vegetables, cabbage and cheese. For a fast and safe preparation the machine stops when the feeder is moved to the side and starts automatically when it covers the feeder cylinder's opening.



PN: 37060



#### **Pneumatic Push Feeder**

Can prepare all types of products, both large and small. With the pneumatic feeder the product is pushed down automati-cally with just one push of a button. The workload and time spent are minimised and the feeder is the advantageous when preparing larger quantities and when large and hard products are to be cut. Just as with the Manual Feede and that products are to be cut. Just as with the manufar Feeder the cutting tool stops rotating when the feeder is moved to the side and automatically starts again when the feeder is swung back. The Pneumatic Feeder has three speeds that can be varied depending on what is going to be prepared.



PN: 37106



#### 4-Tube Insert

In order to easily be able to cut long and narrow products In order to easily be able to cut long and narrow products standing, and round products in a special direction, the 4-Tube Insert is used. The feeder has four tubes with the following diameters: 73 mm (two tubes), 60 mm and 35 mm. The tubes give good support for products in a range of different sizes, such as cucumber and leeks. In the tube it is also simple to "bunch together" herbs and parsley, etc. When the 4-Tube Insert is used the machine runs continuously because the rotating cutting tool is covered by the feeder at all times.



PN: 37105



### Practical wall rack for cutting tools

The wall rack has space for three cutting tools. It is easily mounted on the wall and provide a quick overview of the entire range, saves space and makes handling safe and comfortable. At the same time it is an effective way to protect the edges of the knife blades from unnecessary wear.

PN: 1076



### Dishwasher safe tray for easy cleaning

In order to simplify cleaning the tray is placed in the bottom of the machine base, which is then kept free Inside to simplify cleaning the tasy's plateer in the procuron of the markine dase, which is the high referred the product that is being prepared. When the preparation is complete, simply remove the stainless steel tray from the machine and clean it in the dishwasher. The need for cleaning the machine base by hand is thus milminised, all for the best hyglene.

PN: 37041



### Compressor for the Pneumatic Push Feeder

When using the Pneumatic Push Feeder, precisely as the name indicates, you need compressed air. If the property where the machine is going to be used does not have compressed air, HALLDE offers a compressor in its accessory range. The compressor is silent (below 64 dBA) and mounted on a trolley

PN: 10351

**Accessory Trolley for practical storage** 

The accessory trolley offers practical storage of accessories and cutting tools. It has space for three feeders and both feed cylinders. Cutting tools can be hung on the trolley in order to provide free space and avoid unnecessary wear. The accessory trolley is the ideal aid for keeping the tools neat and tidy for fast and easy handling and storage. The trolley is made entirely of stainless steel and has sturdy wheels, two of which are lockable

PN: 3208



### **Ejection Plate**

RG-400, RG-300 PN: 3086







### Stainless steel Container Trolley for a smooth flow

The stainless steel Container Trolley is placed in front of the Vegetable Preparation Machine during preparation in order for the ready cut products to be easily transported further in the preparation process. The trolley includes a 1/1-200 gastronorm container. The frame that holds the container can be adjusted at different heights and can even be folded up completely, which means that it is perfect for use in for example transporting sacks of potatoes, cabbage or onions. The trolley is made entirely of stainless steel with four sturdy wheels, two of which are lockable.

PN: 40721

INDUSTRIAL !!! AFFORDABLE !!!!



# veggie spiral air cutter

charlles machine and supply.com

The rugged industrial **Veggie Spiral Air Cutter** is an easy to use semi-automatic machine that cuts beets and zucchini, acorn squash and sweet potato into healthy vegetable "Spaghetti style" shaped Noodle cuts and thinly sliced "Ribbon" vegetable cuts (or experiment with many other types of vegetables). The standard "spaghetti style" Noodle cut is 1/8" thick x 3/16" wide (or choose our smaller Optional 1/8" x 1/8") - the length is determined by the size and shape of the vegetable you are cutting – sometimes 2 to 15 feet long. An 'Optional' Ribbon Cutting knife set (customers can pick between Flat cut or Crinkle slices) is available for customers who want to cut long thin flat (potato chip thin) ribbon shaped slices – or ribbon crinkle ribbon slices. Parts and knives are available and easy to repair and maintain. **Plus it's Affordable!** 

### Easy to use:

- 1) Prep vegetables into 4" lengths
- Place vegetables in Slicing Chamber with vegetables pushed onto center knife.
- Flip air switch to bring the cylinders into place. Be sure the vegetable driver is centered on top of produce
- 4) Flip the Power Switch
- Keep hands clear as the machine cuts vegetables into noodles or slices.



SPECIFICATIONS						
Air Required Electrical Dimensions HxWxD Ship Wt.						
20 p.s.i.	110V	24" x 22" x 26"	70 lbs.			



# **Multi-Purpose Hand Cutter**

Over the years, there have been many copies, but the Multi-Use Hand Cutter remains the industry's first choice. This durable and low-maintenance design is available for the countertop or wall mounting.

Available with a wide selection of cutting heads and accessories, making it simpler than ever to wedge, cut, dice, julienne, shred, cube or slice fruits, vegetables and cheeses into pieces of various thicknesses and shapes.

Price \$ 410.00

Includes blade head & pusher.

(See page 13 for pricing of blades and cutting heads)

### **Features:**

- · Lightweight
- Easy cleaning
- · Safe and easy to operate
- Hand pull down plunger
   Dim. 20" x 12" x 12" Weight 14 lbs.



	W	5	8 12	6			
	PART #			PART #			PART #
Pusher Block (Specify Size)	200	6 Set Sc	rews (2pcs)	241	15	Knobs (2pcs)	251A
2 Cutting Head (Specify Size)	220	7 Pushe	r Block Pins (2pcs)	243	16	Slide Rods (2pcs)	252
3 Small Blades (12pcs)	222	8 Bronz	e Bearings (4pcs)	244	17	Standard Handle	253
4 Spacer Blades (2pcs)(Specify Size)	223		Casting Kit	60	17A	D Handle	253A
5 Cutting Head Screws (2pcs)	230	10 Link B	Bearing Block	246	18	Rear Link Pin Assembly	254
		Link B	Bearing Block Screws	s (2pcs) 247	19	Handle Bolt Assembly	256
		12 Front	Link Pin Assembly	248		Slide Rod Repair Kit (Includes #16,9,10,11,12,13,18)	10
		Links	(2pcs)	250		Screw/Bolt/Link Kit (Includes #5,6,7,10,11,12,13,15,18,19)	20
	7	14 Standa	ard Base Casting	249		Link Parts (Includes #10,11,12,13,18)	30
		14A Non P	Powder Coated Base	Casting 249A		Spring Rebuild Kit	70

### **FULLY ASSEMBLED MACHINE, BLADES & PARTS PRICE LIST**

### 300 Series - Multi-Purpose Hand Cutter

Part No.	Description	Price
300	Without Cutting Head/Pusher Block	\$ 315.00
300.1	With 1/8" Head	\$ 435.00
300.2	With 3/16" Head	\$ 410.00
300.3	With 1/4" Head	\$410.00
300.4	With 3/8" Head	\$ 410.00
300.5	With 1/2" Head	\$ 410.00
300.6	With 5/8" Head	\$ 410.00
300.A	Slicer 1/8" Plain Blade	\$ 460.00
300.B	Slicer 1/4" Plain Blade	\$ 435.00
300.C	Slicer 3/8" Plain Blade	\$ 420.00
300.D	Slicer 1/2" Plain Blade	\$ 420.00
300.E	Slicer 1/8" Serrated Blade	\$ 515.00
300.F	Slicer 1/4" Serrated Blade	\$ 505.00
300.G	Slicer 3/8" Serrated Blade	\$ 495.00
300.H	Slicer 1/2" Serrated Blade	\$ 495.00
300.W		
300.X	6 Segment Wedger	\$ 420.00
300.Y	8 Segment Wedger	\$ 420.00
400.(_)	Multi-Purpose Air Cutter	\$ 3,195.00

### **CUTTING HEADS**

Part No.	Description	Price
220.1	Cutting Head 1/8"	\$ 138.00
220.2	Cutting Head 3/16"	\$ 105.00
220.3	Cutting Head 1/4"	\$ 105.00
220.4	Cutting Head 3/8"	\$ 105.00
220.5	Cutting Head 1/2"	\$ 105.00
220.6	Cutting Head 5/8"	\$ 105.00
220.A	Slicing Heads 1/8" Plain Blade	\$ 155.00
220.B	Slicing Heads 1/4" Plain Blade	\$ 145.00
220.C	Slicing Heads 3/8" Plain Blade	\$ 145.00
220.D	Slicing Heads 1/2" Plain Blade	\$ 145.00
220.E	Slicing Heads 1/8" Serrated Blade	\$ 285.00
220.F	Slicing Heads 1/4" Serrated Blade	\$ 225.00
220.G	Slicing Heads 3/8" Serrated Blade	\$ 215.00
220.H	Slicing Heads 1/2" Serrated Blade	\$ 215.00
220.W	Cutting Head 4 Segment Wedger	\$ 105.00
220.X	Cutting Head 6 Segment Wedger	\$ 105.00
220.Y	Cutting Head 8 Segment Wedger	\$ 120.00

### **BLADES**

Part No.	Description	Price
222	Small Blades (dozen pkg.)	\$ 28.00
223.1	Spacer Blades 1/8" (set of 2)	\$ 16.00
223.2	Spacer Blades 3/16" (set of 2)	\$ 16.00
223.3	Spacer Blades 1/4" (set of 2)	\$ 16.00
223.4	Spacer Blades 3/8" (set of 2)	\$ 16.00
223.5	Spacer Blades 1/2" (set of 2)	\$ 16.00
223.6	Spacer Blades 5/8" (set of 2)	\$ 16.00
223.A	Blades Slicing Plain	\$ 10.00
223.E	Blades Slicing Serrated	\$ 22.00
223.W	Blades 4 or 8 Segmented	\$ 17.00
223.X	Blades 6 Segmented (set of 3)	\$ 24.00

### **PUSHER BLOCKS**

Part No.	Description	Price
200.1	Pusher Block 1/8"	\$ 17.00
200.2	Pusher Block 3/16"	\$ 17.00
200.3	Pusher Block 1/4"	\$ 17.00
200.4	Pusher Block 3/8"	\$ 17.00
200.5	Pusher Block 1/2"	\$ 17.00
200.6	Pusher Block 5/8"	\$ 17.00
200.A	Pusher Block Slicing Flat	\$ 22.00
200.B	Pusher Block Slicing Ridged 1/8"	\$ 22.00
200.C	Pusher Block Slicing Ridged 1/4"	\$ 22.00
200.W	Pusher Block 4 Segment Wedger	\$ 22.00
200.X	Pusher Block 6 Segment Wedger	\$ 22.00
200.Y	Pusher Block 8 Segment Wedger	\$ 22.00

### 300 Series - PARTS

Part No.	Description	Price
10	Repair Kit, Slide Rod	\$ 180.00
20	Screw Bolt and Link Kit	\$ 97.00
30	Link Parts Kit	\$ 48.00
230	Cutting Head Screws (set of 2)	\$ 4.50
241	Set Screws (set of 2)	\$ 4.50
243A	Pusher Block Pins (2)	\$ 7.00
244	Bronze Bearing Kit (set of 2)	\$ 16.00
60	Slide Casting with Bearing	\$ 90.00
246	Link Bearing Block	\$ 15.00
249	Base Casting	\$ 155.00
252	Slide Rods, Stainless Steel (2)	\$ 72.00
253	Handle	\$ 105.00
256	Handle Bolt Assembly	\$ 9.00
251	Knobs (set of 2)	\$ 9.00
70	Spring Rebuild Kit	\$ 9.00
TB 100	Wall Bracket	\$ 298.00



# **Multi-Purpose Air Cutter**

Perfect for all-purpose processing and pre-cutting of all kinds. Like its hand-operated counterpart, the Multi-Use Air-Powered Cutter can be used on the countertop or wall mounted. It shares all the standard cutting heads with the hand-operated unit. **Includes blade head & pusher.** (See page 13 for pricing of blades and cutting heads.)

Air Cutter is 42 lbs. Dim. 32" x 12" x 12"

### **Features:**

- · Lightweight
- Price \$ 3,195.00
- Easy cleaning
- · Safe and easy to operate
- · Guard rail safety design



### **FULLY ASSEMBLED MACHINE, BLADES & PARTS PRICE LIST**

300 Series - Multi-Purpose Hand Cutter

### MULTI-PURPOSE AIR POWERED CUTTER - 400 SERIES

PART #	PART DESCRIPTION	LIST PRICE
400	Air Powered Keen Kutter (w/out Cutting Head/Pusher Block)	\$3,195
400.1	Air Powered Keen Kutter with 1/8" Head	\$3,245
400.2	Air Powered Keen Kutter with 3/16" Head	\$3,195
400.3	Air Powered Keen Kutter with 1/4" Head	\$3,195
400.4	Air Powered Keen Kutter with 3/8" Head	\$3,195
400.5	Air Powered Keen Kutter with 1/2" Head	\$3,195
400.6	Air Powered Keen Kutter with 5/8" Head	\$3,195
400.A	Air Powered Keen Kutter Slicer 1/8" Plain Blade	\$3,195
400.B	Air Powered Keen Kutter Slicer 1/4" Plain Blade	\$3,195
400.C	Air Powered Keen Kutter Slicer 3/8" Plain Blade	\$3,195
400.D	Air Powered Keen Kutter Slicer 1/2" Plain Blade	\$3,195
400.E	Air Powered Keen Kutter Slicer 1/8" Serrated Blade	\$3,265
400.F	Air Powered Keen Kutter Slicer 1/4" Serrated Blade	\$3,265
400.G	Air Powered Keen Kutter Slicer 3/8" Serrated Blade	\$3,265
400.H	Air Powered Keen Kutter Slicer 1/2" Serrated Blade	\$3,265
400.W	Air Powered Keen Kutter 4 Segment Wedge	\$3,275
400.X	Air Powered Keen Kutter 6 Segment Wedge	\$3,275
400.Y	Air Powered Keen Kutter 8 Segment Wedge	\$3,275

PART#	PART DESCRIPTION	LIST PRICE
10	Slide Rod Repair Kit	\$180.00
20	Screw, Bolt, & Link Kit	\$97.00
30	Link Parts Kit	\$48.00
60	Slide Casting Upgrade Kit	\$85.00
70	Spring Rebuild Kit	\$9.00
230	Cutting Head Screws (set of 2)	\$4.50
241	Set Screws (set of 2)	\$4.50
243A	Pusher Block Pins	\$7.00
244	Bronze Bearing Kit (set of 4)	\$16.00
246	Link Bearing Block	\$15.00
247	Link Bearing Block Screws (2)	\$2.50
248	Front Link Pin Assembly	\$15.00
249	Base Casting	\$155.00
249A	Non Powder Coated Base Casting	\$145.00
250	Links (Set of 2)	\$15.00
251A	Knobs	\$9.00
252	Slide Rods (2)	\$72.50
253	Handle	\$105.00
253A	D Handle	\$110.00
254	Rear Link Pin Assembly	\$7.00
256	Handle Bolt Assembly	\$12.00

PART #	PART DESCRIPTION	LIST PRICE
501	Air Cylinder	\$635.00
502	Air Valve	\$245.00
503	Base Plate	\$130.00
505	S/S Guard Assembly Cover	\$195.00
506	M-Frames (2) with Set Screws	\$245.00
520	Air Valve Repair Kit	\$40.00
521	Air Cylinder Repair Kit	\$85.00
525	Mufflers (2)	\$70.00
526	Bottom Support Rod	\$75.00
527	Slide Rods (2) with hardware	\$155.00
528	S/S Bottom Plates (2)	\$90.00
546	Bearing Block S/S	\$50.00
548	S/S Front Clevis Pin	\$15.00
551	Valve Cam	\$18.50
554	Cylinder Support	\$125.00
555	Guard Support	\$95.00
557	Guard Support Rod & Valve Cam	\$85.00
559	Guard Spacer	\$11.00
560	Clevis	\$70.00
562	Straight Coupling Fitting (4)	\$20.00
566	Front Gland Seal	\$35.00
567	90 Fitting	\$18.50
581	Bearing Block Screws (2 screws/	\$3.00
582	Bottom Support Rod Screw (1)	\$3.00
583	M-Frames Mounting Screws (4)	\$4.50
584	Bottom Slide Plates Screws (8)	\$6.00
589	Air Filter	\$98.00
591	Mounting Bracket Bolts (2)	\$5.00
592	Mounting Bracket Washers (2)	\$2.50
593	3/8" Lock Washers (3)	\$2.00
594	3/8-16 Nuts (3)	\$4.00
595	Guard Support Screws (2)	\$3.50
BL001	Blue Hose	\$7/per ft.
TB100	Wall Bracket	\$290.00
TB102	Flat Bars (set of 2) with hardware	\$40.00



# **Multi-Purpose Air Cutter**

Perfect for all-purpose processing and pre-cutting of all kinds. Like its hand-operated counterpart, the Multi-Use Air-Powered Cutter can be used on the countertop or wall mounted. It shares all the standard cutting heads with the hand-operated unit. **Includes blade head & pusher.** (See page 13 for pricing of blades and cutting heads.)

Air Cutter is 42 lbs. Dim. 32" x 12" x 12"

### **Features:**

- · Lightweight
  - htweight Price \$ 3,195.00
- · Easy cleaning
- · Safe and easy to operate
- Guard rail safety design

B:					Part#		Part ?
B:		Part#	13	3/8-16 nuts (3)	594	28 Air Filter	589
	ase Plate	503	4	Pusher Block Pins	243	29 Air Filter Bracket	590
	Guard Assembly Cover	505	15	Clevis Pin	548	30 Knobs (2)	251
	sir Valve	502	16	Clevis	560	Bronze Bearing (4)	244
	ir Cylinder	501	17	Link Bearing Block	546	32 Jam Nut	C-2
	lide Casting with Bearings	245	18	Link Bearing Block Screws & Nuts	581	33 Bottom Slide Plates (2)	528
6 G	Guard Support Rod w/Valve Cam	557	19	Bottom Support Rod Screw	582	34 Bottom Slide Plate Screws (8)	584
	sir Valve Spring Upgrade Kit	500	20	Set Screws	241	35 Cutting Head (Specify Size)	220
8 V	alve Cam	551	21	M Frame Mounting Screws (4)	583	36 Pusher Block (Specify Size)	200
9 M	1ufflers	525	22	M Frames (2)	506	37 Guard Support Screws	595
10 St	traight Coupling Fittings (4)	562	23	Guard Support	555	38 Guard Support	555
<b>●</b> BI	ilue Hose	BLOOI	24	90 Degree Street Elbow-Brass	597	39 Spacer Blades (2)(Specify Size) Plate	223
12 3/	/8 Lock Washers (3)	593	25	Elbow Coupling(Nickel Plated Brass)	567	5 Small Blades (12pcs)	222
			26	Bottom Support Rod	526	Cylinder Drive Plate Bolts (4)	593
			27	Slide rods (2) w/Hardware	527	42 A/N Shims	510
						43 Cylinder Drive Plate	554
						44 Air Valve Repair Kit	520
						45 Air Cylinder Repair Kit	521
						46 Front Gland Seal	566
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This Corn **Cob Cutter** machine will cut ears of corn into even 6 or 7 in. lengths, then each cut cob enters into the Corn Husk Peeler air chamber where air iet nozzles blow off the husks, leaving you with cut & peeled corn all ready to package





Air Nozzles removing husks

**CALL FOR QUOTE** 

# Continuous Feed Roll Peeler

Is an excellent machine for peeling and washing various types of root vegetables including potatoes and carrots. It comes equipped with 4, 6 or 8 rollers. The rolls are mounted parallel with the product flow for optimum results. Product can be fed continuously or in batch loads into the top in-feed hopper at the back end. For rinsing peel and brush washing, a SS water pipe header with spray nozzles are located overhead. Carrots

### Features:

**High Volume Peeler for:** 

- · Stainless steel construction Stainless steel discharge gate.
- · Variable speed controller.
- Lubrication cluster intakes for easy maintenance.

5, 7 or 8 Abrasive Roll or Brush Roll Peelers



**Beets** 

Moi

**Potatoes** 

Jicama

Yams



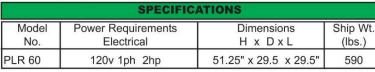


a water rinse-off inlet line located inside the peeling chamber. Potatoes are clean and ready for cutting, eliminating the laborious task of hand peeled potatoes or refilling the chamber on a more frequent basis. Extra heavy duty food safe design for the most demanding applications. **CALL FOR QUOTE** 

### **Features:**

- · Stainless steel construction
- · Large drum for big batches
- · Capacity is approximately 60 pounds

	SPECIFICATIONS					
Model No.	Power Requirements Electrical	Dimensions H x D x L	Ship Wt. (lbs.)			
PLR 60	120v 1ph 2hp	51.25" x 29.5 x 29.5"	590			



### **Roll Sizer - Size Grader**

We build custom Roll Sizers for your specific separation size requirement.

Unique food grade roller sizers have rib-shaped slots that propell the product from roller to roller and at the same time remove unwanted material from your batch cut.







# **Complete Veggie-Fruit Juice Wash Lines**





- Easy Steps:
  ) Place Rubber Band
  ) Pull Safety Button Up
  ) Position Broccoli
- Push Safety Button Down Remove and Repeat



Features: Bands & Trims Broccoli Air Operated - 100 psi Stainless steel construction 304 Safe - Button Operated Easy operate & clean Wash down safe All parts replaceable

> "Groups, Bands, **Trims** Broccoli"

New! Nov. 2017

# broccoli 'rubber bander' & trimmer

charllesmachineandsupply.com

This Broccoli Rubber Banding Machine makes bunching and banding broccoli together easier and trims the broccoli ends once grouped. Enclosed in an easy to use stainless steel table top machine. Safe to operate using Safety Push Pneumatic (Air) Button and easy to clean. Parts are available including cutting knives.

Specifications					
Model No.	Dimensions W X D X H	Air Requirements			
BROC-BND	16"x14"x12"	100 psi			



# pneumatic cauliflower cutter

charllesmachineandsupply.com

Our new cauliflower cutter makes it easier to cut and remove the stalk providing the best yield and minimizing waste

Specifications		
Model No.	Dimensions W X D X H	Air Requirements psi
CALF-CUT	20"x16"x26"	100 psi

### air-driven Broccoli Floretter

Easy to operate and very reliable, the air-driven Broccoli Floret Machine is 2 to 4 times faster than manual cutting. Simply load two heads of broccoli into the machine slots and push the buttons.

**CALL FOR QUOTE** 

The machine does the rest, removing unwanted stems and cutting the head into perfect florets. The air-driven Broccoli Floret Machine is designed so the user has to use both hands to load the broccoli heads and then must use both hands to active the machine. **Florettes drop into a tote or conveyor.** Also available in a Single Head

#### **Features:**

- · Stainless Steel Construction
- · Wash-down Safe
- Increases Yield
- · Button Operated

	SPECIFICATIONS			
Model No.	Power Requirements Air	Dimensions H x W x D	Ship Wt. (lbs.)	
ERBMF2	40 cycles 100 psi 16 cfm	12" x 12" x <b>18"</b>	60	





One person on the production line can cut by hand, approximately 10 heads of broccoli per minute while the dual head air-driven Broccoli Floretter can cut approximately 40 heads per minute.

### **Broccoli Floret Sorting Conveyor**

with Buffalo Grill Size Separator. Florets fall directly onto Buffalo Grill (small piece separator) small pieces fall through into tub, and larger sized pieces fall down Grill Chute onto Conveyor for Inspection.

### Features:

- Stainless Steel construction
- · 3" tall Side Guide Rails, Protective Side Panels
- · Series 800 Interlock Belt Food Grade Wash Safe
- Discharge Chute
- · Electrical Panel with VFD Adjustable Speed Motor

CALL FOR QUOTE

Broccoli Station

Includes: Stand for Broccoli Floretter with mount elevated for easy access to side table. Feet are adjustable height.

26" wide x 44" Tall x 120" long

Floretter Stand - Stainless Steel. 36" x 24" x 22"

Ship Wt. 27 lbs. Does not include brute or tote.

Ship Dim. 36" x 24" x 6"

# Carousel Slicer Dual Rotary Blades

Great for onion and other vegetables or fruit. Peeled product is placed in top-holes; top-holes rotate to safety guard and are then dropped to slicer blades. The produce is perfectly sliced to your desired thickness. This Carousel Slicer can have from 8 to 12 holes, and holes range from 3" to 6" according to your needs. Easily adjustable from 1/8" to 3/4" slice thickness. The slicing knives are 10" in dia. and rotate at 200 r.p.m. Each slicer top is built according to your needs. ALSO AVAILABLE - SINGLE BLADE CAROUSEL SLICER

### Features:

### **CALL FOR QUOTE**

- · 304 stainless steel construction
- · 400 stainless steel slicing knives
- Fully adjustable 1/8" to 3/4" slice thickness
- · Slices up to 780 lbs. per hour

### PERFECT FOR ONIONS AND OTHER VEGETABLES OR FRUIT

SPECIFICATIONS			
Model No.			
G-OS	120v - 1 phase	52" x 36" x 36"	











# Apple Rings & Onion Slicer







Slices perfect onions without crushing or bruising them. It also slices potatoes for cottage fries, squash, lemons, limes, oranges and other firm vegetables and fruits. Great for dried apple ring slices. Blade sizes 3/16", 1/4", 3/8" or 1/2" cut for jumbo onions. Model No. **ON-SLCR** 

Price \$ 495.00

# **Manual Onion Top and Tail**

This "V" shaped blade head allows onions to be topped and tailed. Slide through to cut the top - turn onion over and cut slide through again to cut the bottom. Control from 1/2 to 3/8". Easily sits on a barrel (not included) Replacement knife available. Model No. ON-TTM



Price \$ 750.00







### **Onion Peeler**

Peels onions gently and accurately. The cutting bed cuts the peels loose, then the rollers and blowing air strips them away. There is no water used in the peeling process. The onions are beautifully peeled and ready for use. This peeler allows you to top and tail before you peel, or you can top and tail after you peel for an increased yield. The Onion Peeler is easy to operate. reliable and efficient.

### **CALL FOR QUOTE**

### Features:

304 stainless steel construction

Fully adjustable speed control Electric drive



	SPECIFICATIONS				
Model					
No.	Electrical	HxWxD	Requirements		
ON-PE	330v/460v 3 phase	96 1/2" x 36" x 37"	90 p.s.i. at 200 c.f.m.		



**GO TO OUR WEBSITE FOR VIDEO DEMO** 

### **Complete Onion Line:**

In-feed Hopper Raised Platform **Onion Top & Tailer Pneumatic Onion Peeler** Inspection Roll Conveyor



# **Onion Top and Tail Processor**

Tops and tails any size onion - from PeeWee to Colossal sizes. The Onion Top and Tailer is easy to adjust to accept Onions from 2" to 6" in diameter with little or no adjustments to the processor. It can top and tail about 80 onions per minute with specially designed cups that hold onions for topping and tailing while preserving the skin without creating cuts or groves.





- Stainless steel construction
- Wash-down safe
- Labor saving
- Peels up to 80 onions per minute
- Safety switches

SPECIFICATIONS			
Model No.	Power Requirements Electrical	Dimensions H x W x D	
ON-TT	330/460v - 3 phase 2 hp	60" x 36" x 96"	



TRS Vegetable Slicer & Dicer

BLADES & GRIDS	Size	REF	Price	
Ejector Plate		653772/EJTRS	\$54.00	ı
Dicing Grids	1/5" (5x5mm)	653566/MT05T	\$275.00	ı
	5/16" (7x7mm)	653567/MT08T	\$275.00	ı
	3/8" (10x10mm)	653568/MT10T	\$275.00	ı
	1/2" (12.5x12.5mm)	653569/MT12T	\$275.00	ı
	3/4" (20x20mm)	653570/MT20T	\$275.00	ı
Slicing Blades	01/32" (0.6mm)	653728/C06S	\$269.00	ı
-	1/32 (1mm)	653729/C1S	\$269.00	ı
	1/16" (2mm)	653730/C2S	\$269.00	ı
	1/8" (3mm)	653731/C3S	\$269.00	ı
	5/32" (4mm)	653732/C4S	\$269.00	l
	3/16" (5mm)	653733/C5S	\$275.00	l
	1/4" (6mm)	653735/C6S	\$269.00	ı
	5/16" (8mm)	653737/C8S	\$269.00	ı
Slicing Blade	3/16" 5mm)	650048/C5PSB	\$268.88	ı
with Pusher	1/4" (6mm)	650049/C6PSB	\$268.00	ı
1	5/16" (8mm)	650050/C8PSB	\$268.00	ı
	3/8" (10mm)	650051/C10PSB	\$268.00	ı
	33/64" (13mm)	650054/C13PSB	\$268.00	ı
Julienne	1/16" (2X2mm)	653743/AS2X	\$335.00	ı
Blades	1/8" (3X3mm)	653744/AS3X	\$335.00	ı
	5/32" (4X4mm)	653745/AS4X	\$335.00	ı
	16/64" (6X6mm)	653746AS6X	\$335.00	ı
	5/16" (8X8mm)	653747/AS8X	\$335.00	ı
	26/64" (10X10mm)	653748/AS10X	\$335.00	ı
Grating	1/16" (2mm)	653773/J2X	\$269.99	ı
Blades	1/8" (3mm)	653774/J3X	\$269.99	ı
	5/32" (4mm)	653775/J4X	\$269.99	ı
	9/32" (7mm)	653776/J7X	\$269.99	ı
	23/64" (9mm)	653777J9X	\$269.99	ı
FrenchFry/V	1/4" (6mm)	653571/FT06	\$275.00	
egetable	5/16" (8mm)	653572/FT08	\$275.00	
Stick Blade	3/8" (10mm)	653573/FT10	\$275.00	
Wavy	1/16" (2mm)	653749/C2WS	\$269.00	
Cut	1/8" (3mm)	653750/C3WS	\$269.00	



Our Continuous Feed Heavy Duty Food Processor Chops, Slices, Dices, Cubes, Shreds and GrateVegetables, even makes French Fies up to **500 lbs. per hour.** The large opening hopper is designed for high capacity slicing and dicing requirements. Rugged Stainless Steel design.

Price \$ 2,975.00

Model	Power Requirements	Dimensions	Ship Wt.
No.	Electrical	H x W x D	(lbs.)
603802	115V - 1 Hp	28" x 20" x26"	

# **Dual Increment or Segment Cutter**

Segments carrots and celery up to 1000 lbs. per hour. Great for bell peppers and collard greens. The rotary blade system prevents bruising and breakage; 32" width allows operators to work from both sides simultaneously for increased productivity. Replacement blades are available.

#### **Features:**

- Standard 4" cut (other optional length sizes 2", 3", 3-1/2", 5")
- · 304 stainless steel construction
- · Self lubricated gearhead
- FDA approved flat-top flighted plastic belting
- · Wash-down composite bearings
- · Wash-down duty motor
- 6" adjustable legs for easy leveling of cutter
- · Safety guard with micro switch
- · Stop switch on each side

### Casters Optional

SPECIFICATIONS			
Model No.	Power Requirements Electrical	Dimensions H x W x L	
R-DIC	480v 3 phase 60Hz	55" x 40" x 94"	



# Single Wash System - Vegetable & Fruit Wash

Wash System, Single Tank (tank width is 24") with 18" wide KVP 38% Open Mesh Conveyor Belt, Hydrosive Filtering System, Stainless Steel Sanitary Spray Bar Tubing, Stainless Steel Pipe Fittings with Removable Nozzles for Cleaning, 1Hp Stainless Steel Sanitary Pump. 1/2 Hp Conveyor Motor and Gearbox housed in Stainless Steel Box, Lift-Out Conveyor for Washing, Hookup Inlet for Cold Water Source. Sanitation in-line dispenser is optional using Klorman Calcium Hypochlorite dispenser built-within the Spray Bar System or using Pulse System 3 (ORP & pH) Automated Sanitation



# **INX-Vegetable & Fruit Wash - Spiral Wash**



### DOUBLE 4-STEP WASH

This economical wash system is designed to meet the needs of processors who require more frequent, smaller type loads yet can handle larger size jobs when required. Originally designed for more effectively washing chopped or leaf lettuce, this two-wash tank, two-conveyor system with a separate final rinse will gently roll, separate, clean and sanitize most produce. It



includes our standard Klorman Calcium Hypochlorite Dispenser for sanitizing your produce. The Double-Wash is only 11' long and 2' wide. This machine is equipped with a quick remove dewatering pan and filter screen that remove bugs and other unwanted material. Each of the two conveyors lift out for easy cleaning.

**CALL FOR QUOTE** 

**Double Wash** with Blue Belt and Air Knifes



- Single Tank Version also available .
- Flow control valves
- Filter Screen
- Spray bars are rotatable.
- · Stainless Steel Pump
- Ideal for Chopped or Loose Leaf
- · Conveyors lift out for cleaning
- · Extended width and length available
- · Optional Sanitation Systems

# **Spray & Wash Conveyor** for Vegetables & Fruits w/Chlorination System

This low cost system is designed to wash & sanitize a wide range of products. It also provides room for product inspection. As product moves along the conveyor; it is inspected and then moves under overhead spray bars and is sprayed with the chlorinated water to sanitize and to remove particles of dirt, bugs and other unwanted material. The flow control valves allow for fully controllable spray for just the right wash (gentle or strong spray) and will provide ample water flow to do its job.

The Spray & Wash Conveyor System will spray wash most products. especially those that tend to float in other pan wash systems. (Spray bars can be mounted above and below the belt for heavier wash requirements).





**Spray Wash** Conveyor with Air Knife and Blower

### **Features:**

- · Custom Built to your needs
- · Heavy-duty Stainless Steel construction
- · Extra hookup for wash-down hose
- · Variable Speed Drive with Control Panel
- · KVP Belt with 30% open area
- · Built-in sanitation system



### **CALL FOR QUOTE**

SPECIFICATIONS			
Model No.	Power Requirements Electrical	Dimensions H x W x L	Ship Wt. (lbs.)
SPR-WSH	230v/460v 3 phase 1 hp	34" x 18" x 144"	400



# **Melon & Fruit Washer**

Designed for washing and sanitizing the outside of melons. Wash travel length is 16' (two 8' lanes) with stainless steel spray

bars, adjustable spray nozzles and push-down paddle system that completely submerge the melons for better sanitation. Dwell time is 60 to 90 seconds. This system includes our built-in Dispenser that uses Calcium Hypochlorite cartridges (see pg 22) for sanitizing. Once fully washed, the melons are removed manually or by conveyor on the discharge side.

Capacity: approximately 15 - 20 melons per minute.

### Larger Systems Available

### **Features:**

- · Stainless Steel construction
- · Circulating Pump w/TEFC motor
- Jet Spray for maximum cleaning
- Submersion paddle system
- · Built-in sanitation system

### **CALL FOR QUOTE**



	SPECIFICATIONS			
Model No.	Power Requirements Electrical	Dimensions H x W x L	Ship Wt. (lbs.)	
GER-MW	230v 3 phase 2 hp pump motor	34" x 52" x 108"	800	

Water Filled - Incline Hopper Single Wash w/Spray

Single Wash Tank with Incline and

# **Basket Washer**

Washes and removes stones and sand from virtually all leafy products. Product is placed into a 20 Gallon Basket where gushing water washes the product and dislodge all foreign particles; this process is done in 3 minutes cycles. A hydrosive filter removes unwanted particles from the circulating water. 304 stainless steel construction. Comes with a bucket drip stand & pan **CALL FOR QUOTE** 

### **Built-in Sanitation Systems Available**

- Dimensions: 72" L x 30" W x 72" H - Capacity:

50 to 100 lbs per cycle. 1000 to 1200 lbs. per hour.

**Door Opens** for easy access



# **Dip Tank** Soak Tank



Clean Rinse Spray Bars on incline belt. Used in fruit wash and juice making systems. Incline belt can feed into a grinder or chopper.

This stainless steel soak tank or holding tank is ideal for soaking vegetables and fruits. you can use it for peeled potatoes or carrots and is great for small batches of cut fruit. Use a mesh bag or a plastic container with holes to put in the produce and take out. It is very versatile and can be used with many different products. Can add Sanitation Dispenser also.

# Continuous Feed Air Knife Drying Conveyor

is a CUSTOM BUILT drying system for Lettuce and Mix Products - Adjustable and designed with 1-3 Belt turnovers to flip product, Complete with 3-5 Air Knife Stations. Variable speed belt motor; VFD on a 5-7.5 hp TEFC Fan Blower; 1/2 hp TEFC VFD Conveyor Motor; Gearbox & Electrical On/Off Panel; Composite Bearings; Fiberglass Control Panel Box. A Flex or Lexon Cover is over Air Knives to contain flying pieces.

Power Requirements: 230/460 3ph 60Hz

**CALL FOR QUOTE** 



# **Industrial Food Dryer**

**CALL FOR QUOTE** 

This dryer is designed to dry 40 to 50 lbs. per load of spinach, cole slaw, lettuce, carrots, celery and other vegetables. Our New Digital Controller allows you to control the spin time and speed - from 500 rpm to 900 rpm depending on your product. Includes 20 gallon standard white

basket. Extra Baskets Available



- · Non-contact safety interlock switch
- · Water is channeled to 2" npt drain
- Adjustable legs

20 Gallon Basket with 1/4" holes

SPECIFICATIONS			
Model No.	Power Requirements Electrical	Dimensions H x D	Ship Wt. (lbs.)
DRY-20GAL	208v / 230v - 1 hp 3 phase stainless steel motor	36" x 39"	350

## **Lighter Duty Vegetable Dryer**



Perfect for small runs of vegetables. 20 to 40 lbs per load. Great for leafy greens. Stainless steel body and lid.

Includes 20 gallon white basket.

SPECIFICATIONS			
Model Electrical Dimensions Ship Wt. No. Requirements H x W x D (lbs.)			
601559	110v	32 1/2" x 27" x 27"	80

Price \$ 2,595.00

www.charliesmachineandsupply.com

**Digital Control** Panel 32 Gallon

New!



SPECIFICATIONS		
ISO-DRY	208V-230V 3 Ph	
44" x 44"D	700 lbs.	

# **Pack Table with Digital Scales**

Our Pack Tables with scales is designed with a remote digital display mounted on the top to show the weight as the operator bags. Easy to use. Place the bag over the 6" funnel and the bag sits on the scale. The operator then pulls product into the discharge funnel until the remote digital display reaches the desired weight.

Includes digital remote display scales.

Available in One, Three, Four or Six Hole. We can customize to your needs

#### Features:

- · 304 stainless steel
- · Adjustable scale platforms for most bag heights
- · Digital scales with remote mount displays
- · Funnels (chutes) can be made in almost any size
- Air clamps (optional) to hold bags
- 6" adjustable legs

SPECIFICATIONS		
Model		Ship Wt.
No.	HxWxD	(lbs.)
DP-2	40" x 72" x 54"	200





### **Brick Stick Pack**

Easy and simple way to "brick" pack celery and carrots. To operate, load product and sort in tray, pull bag over tray and slide product into bag, then slide bag off tray to create the brick pack. Custom built to fit your product.

### Features:

- · Stainless steel
- · Easy to operate & clean
- · Fits onto Countertop
- Adjustable legs











# Vertical Form, Fill Seal Bagger

10 or 14 Bucket Loader



Great for bagging apple wedges or potato chips and a multitude of dry and process foods and fresh foods. Will bag between 40 to 120 bags a minute depending on your requirements.





Contact Us for more Information

**Conveyors:** all shapes, sizes and colors: incline, inspect, turn, sort, blue, green or white.

Contact us for more Information.



# Klorman Chlorine Dispenser - Sanitation Treatment for Waterlines



An in-line dispenser that puts dry Calcium Hypochlorite directly into the water line. Because the **Klorman** utilizes calcium as a vehicle for the chlorine, it is self-buffering when added to water. This keeps the pH of the water at a level where more active chlorine is available for disinfecting. As a calcium-based product, it actually participates in structurally strengthening cell walls while occupying and protecting vulnerable enzyme sites from pathogens. The **Klorman** also brightens tissue color, firms texture, and preserves and extends the shelf life of all your fresh cut produce. Based on research at the University of Illinois, the **Klorman** system has proven to be 120 times more effective in killing bacteria than liquid bleach.

### Features:

- · One step wash-down operation
- No bleach mixing pH stable
- · No harmful chemical residues
- Non-corrosive No chlorine odor
- · Pressure range 5 psi 60 psi

Performance and characteristics:

noises and outside interferences. Large

Various measures for anti-interference, like

screen display, easier to operate. Stainless

steel framework, IP65, in line with desired

hygiene requirements. Workable in dry or

automatically detecting different products.

wet environment, applicable for

#### **Prices:**

Dispenser: KSD100 \$285.00 ea. Cartridges: HSC100 \$495.00 ea. case (16 Cartridges per Case) 1/2 - 1 year supply





# Metal Detector Vegetable & Fruit Metal

Detector - can be pre-set for various applications.

It can be custom designed to fit your needs

### Features:

- 99 produce items can be pre-programmed in memory
- 2 kinds of screen language
- Self-diagnosis, automatic fault shut down
- · Optional Alarms-sound/light
- · Conveyor belt stop
- · Interface to other equipment

**CALL FOR QUOTE** 

# **Band Sealer w/ Conveyor**



### Features:

- Feeds L to R or R to L Teflon fabric bands
- Digital read to 600 deg. Variable speed
- Optional trimmers User Friendly

Print Code Sample

GIN 30354 USE BY 050309

**CALL FOR QUOTE** 

# **Shaker Conveyor**

Is great for removing bugs, small leaves, cotyledons & small fines. Are you a small organic farmer or processor who washes and cleans spinach, lettuce and baby leaf vegetables? This shaker conveyor is designed to remove most of the small unwanted material, including, small twigs,

undersized leaves and pesky little bugs. As your produce moves down the conveyor, a custom selected open hole mesh link belt is shaken up and down, gently tossing the produce, enabling the dislodgement and removal of unwanted material. Effective and Efficient.

#### Features:

### **CALL FOR QUOTE**

- · All Stainless Steel construction
- · Stainless steel mesh belting 1" octagon shaped holes or custom size
- · Lifts product up and down and shakes off unwanted small pieces of debris.
- · Also used to shake the hole out of onion



Removes small fines and smaller sized pieces that don't meet your required specification. Sizing plates can be removed and replaced with larger or smaller screens. Capacities can range from 500 to 1,500 lbs per hour.



Custom Built for any size project.

### Sizing / Grading - Vibrating Conveyor

# **EXTENDED** LENGTH **MELON WASH** SYSTEM





### **Double Chamber** Vacuum Sealer

This Double Chamber Vacuum Sealer allows you to cycle the sealing of multiple bags in one chamber while preparing additional bags on the other chamber. Sealing wires are wide (28") to allow for wider or multiple bags at a time in each chamber.

### Vacuum Pack Sealer

This pneumatic tabletop vacuum sealer is made from high grade stainless steel and heavy-duty anodized aluminum and comes standard with a Venturi vacuum pump. Temperature control allows sealing of such challenging materials as Tyvek, Polyester, Nylon, Teflon, Vinyls, etc. A new color touch screen. The Retractable Nozzle Vacuum System uses two nozzles that extend out in front of the seal bar during loading and vacuum cycle and then retract during the sealing cycle. It comes in 4 sizes on the standard body--21", 26", 31", 36", and two sizes in the large body--51",61". This sealer is an unequaled product for both its quality and price. Optional stainless steel stand and shelf available. 80 PSI / 5.7 CFM

### Features:

- 1/4" standard upper & lowe heating elements New PLC/TS Control Syste
- Upper and lower heat bars
- Graphic screen control
- Built-in safety seal bar.
- Single-parted exhaust





www.charliesmachineandsupply.com



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