

26 Years Charlie MACHINE & SUPPLY, INC

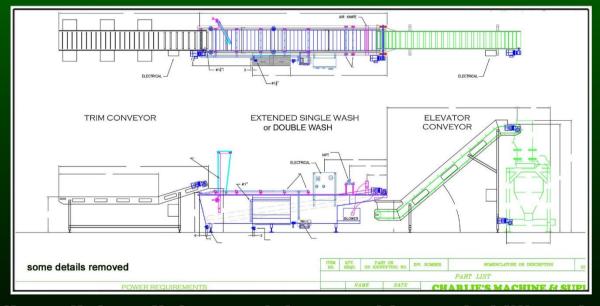


www.charliesmachine.com





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



charlie's

MACHINE & SUPPLY, IN C



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Fax: 866-291-2431

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www.charliesmachine.com

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Charlie

lie Floyd

Matt

John

Steve

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

For the East Coast CALL John 678-773-0589

"Rust Belt" & Southest Call Floyd 856-776-3110

For New England States CALL Steven 401-396-7697

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



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

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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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:

· Simple to operate

· Excellent quality, dependable

PN: 653670

COMPLETE WITH STAINLESS STEEL STAND

| Model No. | Description Ship Wt | (lbs | s.) Price |
|-----------|------------------------------------|------|-----------|
| 653670 | Carrot Peeler w/SS Clamp Stand | 12 | \$ 515.00 |
| 653671 | Carrot Peeler w/SS Flat Foot Stand | 12 | \$ 495.00 |

Add \$10 for Cucumber version PN: 653672*, 653673**

COMPLETE BLADE/HEAD ASSEMBLY

| Model No. | Description | Ship Wt (lbs.) | Price |
|-----------|-----------------|----------------|-----------|
| 653635 | Small Carrot | 1 | \$ 299.00 |
| 653659 | Large Carrot | 1 | \$ 299.00 |
| 653660 | Cucumber Peeler | 1 | \$ 309.00 |

NEW Stainless Steel **Counter Stand** with Clamp

REPLACEMENT KNIFE SETS

| Model No. | Description | Ship Wt (lbs.) | Price |
|-----------|--------------|----------------|-----------|
| 653636 | Small Carrot | 1 | \$ 189.00 |
| 653637 | Large Carrot | 1 | \$ 189.00 |
| 653638 | Cucumber | 1 | \$ 199.00 |

ACCESSORIES / PARTS

| Model No. | Description | Price |
|-----------------|---------------------------------|--------------|
| 653640-SS-CLAMP | Counter Stand - SS w/Clamp | \$ 220.00 |
| 653640-SS | Counter Stand - Stainless Steel | \$ 205.00 |
| 653641 | Swing Arms - (Set of 6) | \$ 99.00 |
| 653642 | Springs - (Set of 6) | \$ 49.00 |
| 653639-SS | Wall Bracket - Stainless Steel | \$ 120.00 |



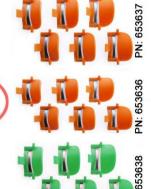
Zucchini &





"flat foot" **Stainless Steel Stand** Price \$ 495,00

PN: 653671





PN: 653641

BUTTERNUT **SQUASH & CANTELOUPE DE-SEEDER**

Stainless Steel Counter Stand

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 \$ 69.50



- Stainless Steel blade & handle
- Hand-crafted in the USA
- · 6" Handle Total Length 11"

ORANGE RING CUTTER

Designed to cut Orange Slice rings. Stainless Steel with easy grip. Price: \$ 89.00



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 \$ 1,495.00

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

Chunk Sizes Available: 1/2" x 1/2" 3/4" x 3/4"

1" x 1"

| REPLACEMENT BLADES | | | |
|--------------------|-------|----------|--|
| Model No. | Size | Price | |
| 25506 | Upper | \$445.00 | |
| 25507 | Lower | \$445.00 | |

Perfect for Fruit Chunking



Deluxe Tomato Slicer

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 travs 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:

Corer

- · Stainless steel "Micro-Saw" blades
- · Easy to operate & clean
- Replacement blades available

PCOR

PCORL

- 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 | | |

tomatoes. *All Knives Sold in sets of 12

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 - \$ 4.75 ea



Potato Knives - Item 23S - 1 3/8" x 2 1/2" Potato Knives - Item 20S - 1/2" x 2 1/2" \$ 5.50 each

Pitting Spoons for Fruit -\$ 7.75 ea

#2 - 2PTS Pitting Spoon - Pt Tip #7 - 7PTS Pitting Spoon - Long #3 - 3PTS Pitting Spoon - Round Tip



Price \$ 645.00

Trim Knives - \$4.75 each





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.

Slices: Apples, Onions, Oranges Lemons, Tomatoes, Potatoes, Beets, and more!

| 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

Price: \$2.075

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.



Block Cutter - Seg·men·t C·utt·ing

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:** \$ 1,075.00







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

emove

| SPECIFICATIONS | | | |
|----------------|-------------------------|--------------------|--|
| Model No. | Dimensions H x W x D | Ship Wt. (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. Mount 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 No. | Ship Wt. (lbs.) | |
| PCOR2 | 12 | |





BELT-SLCR-1000L Belt Slicer

SPECIFICATIONS Model Power Requirements Dimensions No Electrical & Motor HxWxD 230v x 1 phase BELT-SLCR-1000L 73.5" x 29" x 48"

"LARGEST" Higher Capacity **Segment Cutter**

Our highest output "Belt Feeding 'Vegetable Slicer – 2.5 Hp. This machine is designed with an upper & lower belt - 6.75" wide - feeding conveyor that applies holding pressure for precise cuts on larger vegetables cuts on larger vegetables and fruits (the upper belt can be adjusted for greater control).

Great for cutting ½ heads of cabbage, lettuce, leafy greens, celery, leeks, green onion and root vegetable and many other items. Makes perfect Julienne Cuts with adjustable thickness on blade head. Cutting thickness and variable speeds adjustments - allow for precise ≈ 7" Belt cutting. Up to 3,300 lbs./hr.







Mid-Size Vegetable "Belt Slicer-500"

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 | Power Requirements | Dimensions | | |
| No. | Electrical & Motor | $H \times W \times D$ | | |
| BELT-SLCR-500M | 230v x 1 phase | 48" x 22" x 39" | | |









CALL FOR QUOTE













5



















Small Vegetable Belt-Slicer-100

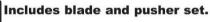
Same as our BD-1000 and Large Belt Slicers - except this Table Top model is smaller and perfect for the small processor cutting green onions, leeks, scallions and chili peppers. Simply feed your chard, green onion, cilantro or chili pepper onto the belt feeder and let the machine do the rest. Length of cut is easy to adjust. 1mm to 30mm (1/16" to 1 3/16") adjustable slices.

CALL FOR QUOTE

| SPECIFICATIONS | | | |
|----------------|------------------------------------------|-------------------------|--|
| Model No. | Power Requirements Electrical & Motor | Dimensions H x W x D | |
| BELT-SLCR-100S | 120v x 1phase | 20" x 14" x 21" | |

Air-Driven Dual Stick Cutter

Uses the same blades as our Manual Hand Cutter (pg. 23), 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.



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 | |







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.

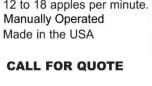
Choose between a 10, 12 or 14 wedging

3/4" paring fork.

Model NO. APWC

Features:

- Industrial Rugged
- Can Peel, Core and Wedge 12 to 18 apples per minute.



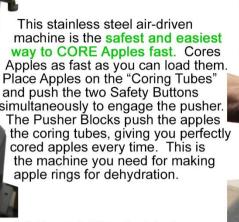






25mm, 30mm and 20mm coring tubes

machine is the safest and easiest way to CORE Apples fast. Cores Apples as fast as you can load them. Place Apples on the "Coring Tubes" and push the two Safety Buttons simultaneously to engage the pusher. The Pusher Blocks push the apples the coring tubes, giving you perfectly cored apples every time. This is the machine you need for making apple rings for dehydration.





- Features: •Increased yield up to 30 apples/minute.
 - ·Easy cleaning—Simple to operate
 - •Dual Safety Buttons blades cannot not operate without both buttons pushed simultaneously

All pneumatic controls



DUAL AIR APPLE RING SLICER

This Apple Air Slicer can slice up to 30 apples per minute into perfect rings Perfect for dried (dehydration) apple ring applications.

Call for Quote



Remove Cores Only



Apple Corer-101

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 higher capacity requirements.

Price: \$2.075



- Wedge and/or Core Peaches
 - 30mm larger Core for large pits
 - Core and Split in half or Wedge

Price: \$2,275.











- Special Serrated Blades for Citrus
- Wedge Oranges, Lemons, Grapefruit
- Tabletop or Prep-Stand versions

Apple Wedger 101 This manual pull-down system - with it for wedging and coring. Ideal for APP

Table Top Apple Wedger

& Corer

Wedger Only

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

Features:

- 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 | \$2,095 |
| APPL101-12W 25C | 12 Wedge Segment w/25mm Core | \$2,195 |
| APPL101-16W30C | 16 Wedge Segment w/30mm Core | \$2,275 |
| APPL101-PREP1225 | PREP STATION w/ 12W 25mmCore | \$3,295 |
| APPL101-PREP1630 | PREP STATION w/ 16W 30mmCore | \$3,395 |
| APPL101-8W | 8 Wedge Segmenter No Core | \$1,995 |
| APPL101-4W (or 6W) | 4 Wedge Segmenter No Core | \$1,950 |
| APPL101-DIV | Divider Pan | \$675 |

Apple Wedger 101

Prep-Station

Optional Wedge & Core Divider Pan



DOUBLE STACK BLADE

Apple Wedger & Corer Workstation





Our special blade removes the uniquely shaped mango seed and splits the fruit into two pieces. Mounted on a heavy duty platform this cutter makes it easier to handle the mango fruit & achieve excellent yield.

Price: \$ 2,695

Built-in Core/Wedge Separator

Tub mounted behind to catch Wedges in treated solution

Raw product

cores / waste

DUAL AIR
APPLE WEDGER
PREP STATION

Call for Quote

www.charliesmachine.com

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 No. | Dimensions H x W x D | Ship Wt. (lbs.) | | |
| 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 custom treatment line, including: Conveying, Washing, Treatment, Air-Knife & Packaging.

> **Apple Wedges:** Auto-Bagging System - 80 bags per minute



Dual Air Wedge Onions







PN: APPL-PEEL

SPECIFICATIONS

Electrical: 110Volt Gross Weight: 66 lbs Fruit Size: 1 1/4' to 3 1/2" Cutter can be used with coring attachments only Can be used without peeling Dimensions: 26"L x 12"W x 16"H Motor: 1/4 HP

This automated All-in-One Apple Peeler, Corer, Segmenter, Slicer and Wedger machine is easy to use - peels, cores, segments or wedges in three separate steps automatically. Works with all types of apples and is easy to clean due to its stainless steel design. The 'optional' stand and tubs catch and separate the core, peel and cut pieces.

This machine can also peel, core and slice

apples for dehydrating without wedging.

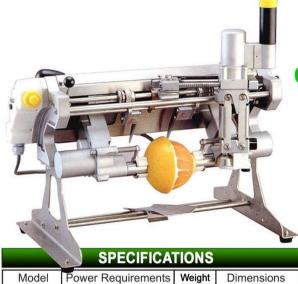
Yields up to 12 apples per minute!





No

CITRUS-PLR



Citrus Peeler

LABOR SAVINGS- Peels and cuts all smaller fruit. 10 Kiwi per minute. 8 pcs./min. Oranges, Apples, Peaches and Avocados.

Capacity 6 - 7 Pcs / min. Fruit Size

Kiwi: over 48 mm. Orange: over 50 mm. - below 160 mm.

Table-Top

20%+ MORE YIELD-Thanks to the precision peeling along the contour of the fruit with even peel depth set by yourself, the machine always gives you maximum yield.

-30% LONGER SHELF LIFE: Machine's patented laser-like cutting ability reduces fruit's texture damage and juice loss, thus keeps them fresh longer.

FLEXIBLE OPERATION- Small Foot Print and light enough (22 lbs) to move as needed.

LOW PRICE: Only a fraction of other industrial peeling machines on the market, vet it performs multiple tasks including zest peeling off lemons and limes.

Pineapple Tube Corer/Ring Peeler

110 V DC Single Phase 26.5 lbs. 19" x 14" x 20.5"

Cutting rings or making whole PP rolls? This is the PP Peeler and Tube Corer 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".

HxDxL

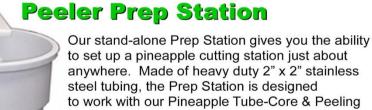
| SPECIFICATIONS | | | |
|----------------|-------------------------|--------------------|--|
| Model No. | Dimensions H x W x D | Ship Wt. (lbs.) | |
| PPTTCP | 19 1/2" x 10" x 23" | 30 | |

Electrical

Features:

- · Tube cores and Peels in one movement
- Made in Stainless Steel
- HDPE plastics (grip, base, slide blocks)
- · Simple to operate, easy to clean
- Up to 10 to 15 pineapples per minute





trimming off tops and tails. Stainless steel construction Easy to operate & clean Footprint of 28" x 30.5" x 58.5" Tall Extra Cutting Platform - HDPE

machine. Comes with a cutting platform for

FDA approved materials

| Model | Dimensions | Ship Dim. | Ship Wt. |
|-------|-----------------|-------------|----------|
| No. | HxDxW | HxDxW | |
| PPST | 58.5"x30.5"x28" | 62"x36"x32" | 75 lbs |





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:

- · 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 No. | Ship Wt. (lbs.) | | |
| PPTT | 15" x 17" x 12 1/2" | 23 | |







Cut Remove

Simply

Serrated

cut clean

\$ 2,495,00

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 share.

and sharp.

NEW!! for 2020

| SPECIFICATIONS | | |
|----------------|-------------------------|-------------------|
| Model No. | Dimensions H x W x D | Ship Wt (lbs.) |
| PPSlice | 22" x 18" x 9" | 22 |





3.0" PN 653656 \$ 395.00 3.5" PN 653657 \$ 395.00 4.0" PN 653658 \$ 395.00

| SPECIFICATIONS | | | |
|----------------|-----------------------------|----|--|
| Model No. | Ship Wt. (lbs.) | | |
| 601570 | 28 1/2" x 17 3/4" x 15 1/2" | 49 | |

Pineapple Peeler Corer Double Ring Peel & Core

Price \$ 1,550.00

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



Pineapple Air "Tube" Peeler and "Tube" Corer

This pneumatic corer peeler "tube" peels & "tube" cores in one swift movement 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)



CALL **FOR QUOTE**

New for 2020 !!!

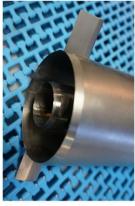
To Operate: set Topped and Tailed Pineapple onto the base plate and push the two Safety Buttons (Green) to activate the Tube Peeler and Corer.

Optional Feature: Without touching the Pineapple push the two Safety Buttons (Red) to eject the the Pineapple



INTERCHANGEABLE **Tube Peeler & Corer**

Easy to remove -**Tube Cylinder slides** in and out for easy cleaning and changing Tube Peel Knife or Tube Size or Core Tube Coring Knife.



Tube Peeler & Tube Corer

Removable Tube Peeler and Tube Corer. Change Size of Tube Peel



Hands Free "Easy Pineapple Eject

Hands Free eject your pineapple after peeling and coring. Push two safety buttons. Helps prevent contamination between peel and fruit.



Removeable Cutting Food **Grade Cylinder Parts** Food Grade Plastic Pusher



Pneumatic Air Pineapple Top & Tailer

Pneumatic Air Top & Tailer cuts Pineapple Top & Tails off by the push of two Safety Buttons.

Features:

All Stainless Steel Construction Pneumatic (Air) Operated Adjustable Width - Change Settings Easy to Operate and Clean

| Specifications | | | | | |
|----------------|--------------------------------|----------------------|--|--|--|
| Model | Model Dimensions Clean Dry Air | | | | |
| No. WxDxH | | Requirements | | | |
| PPATT | 28"x31"x69" | 30cycl. 80 psi 8 cfm | | | |





CALL FOR QUOTE

This Pneumatic(air) Chunking Machine Spears and/or Chunks pineapples in two simple steps. To operate: place topped and tailed peeled and cored pineapple under pusher, push the two (safe feature) operator buttons – first the left button to engage automatic air cylinder that then pushes the Pineapple through the Wedge Blade to make Spears, then the Left and Right Button to engage the Pusher Block to make Chunks. Sizes of Chunks are customer specified – for Chunks or Tidbits. 8 or 12 Wedge, Thickness 3/8" to 1-1/2"

Features:

Spears Only or Spears and Chunks (tidbits) Stainless Steel Construction 304

FDA approved Plastic HDPE Food Grade Easy Operate and Clean

All Parts Replaceable
Up to 10 Pineapples per minute
Two Safety Engaging Buttons
Fully Pneumatic System

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

| | Specifications | | | |
|--|-----------------------------------|------------|----------------------|--|
| | Model | Dimensions | Clean Dry Air | |
| | No. W x D x H PPCK 28"x31"x69" | | Requirements | |
| | | | 30cycl. 80 psi 8 cfm | |

Our Most Popular Machine:

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

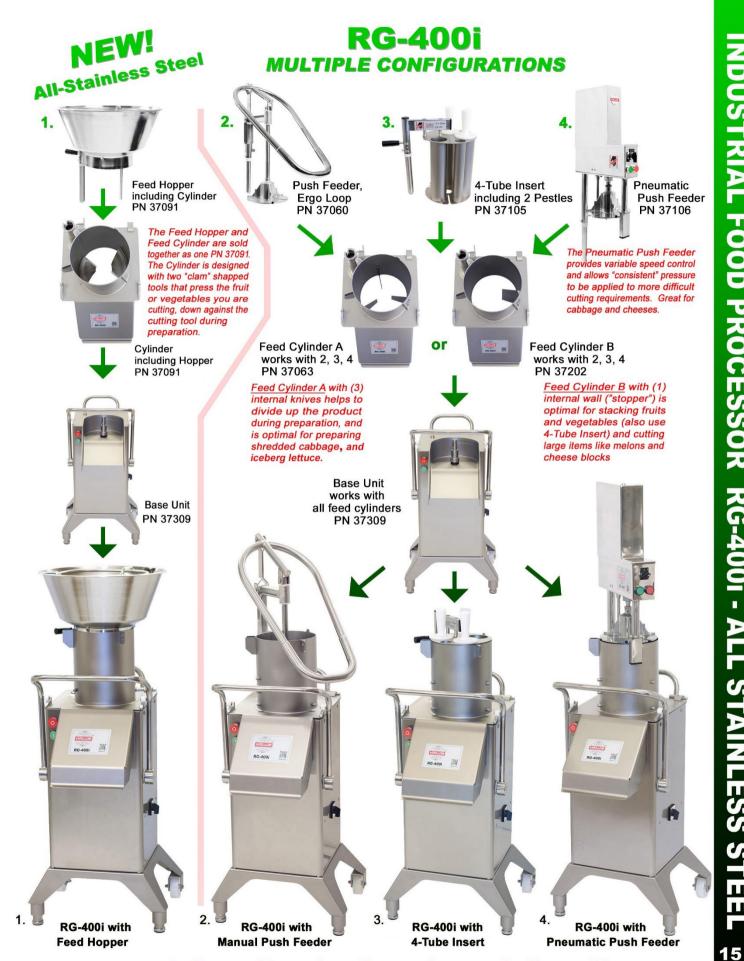




| SPECIFICATIONS | | | | |
|----------------|--------------------------|-------------------------|----------|--|
| Model | Power Requirements | Dimensions | Ship Wt. | |
| No. | Electrical & Motor | HxWxD | (lbs.) | |
| RG-400i | 220-240v 3ph 60hz | 66 1/2" x 27" x 39 3/4" | 300 | |
| | 2hp - 2-speed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

www.charliesmachineandsupply.com & www.charliesmachine.com CALL 303-682-2895 or e-mail info@charliesmachine.com

CE NSI



introducing

Hallde RG-300i



Just Slightly Smaller but BIG on Performance

The RG-300i is just slightly smaller than the Industry Favorite RG-400i, but uses the same cutting tools and can prepare up to 90 lbs./minute of slices, dices, grates, shreds, julienne cuts, crimping slices, and Potato Fries. The Cutting Tools, like all detachable parts of the machine are dishwasher safe. The RG-300i is a reliable and stable floor-standing model made of stainless steel.

Refilling is safe and fast

Automatic start/stop function once you have pushed the start button. The machine runs continuously while the feeder covers the rotating cutting tools. You save precious time while securing safety.

Easy Cleaning for superior hygiene

All detachable parts are dishwasher safe and made of hygiene-certified materials. The surfaces of the machine are smooth, with rounded edges and no unnecessary recesses, making cleaning quick and easy.

Tray for preparing Diced foods and Fries

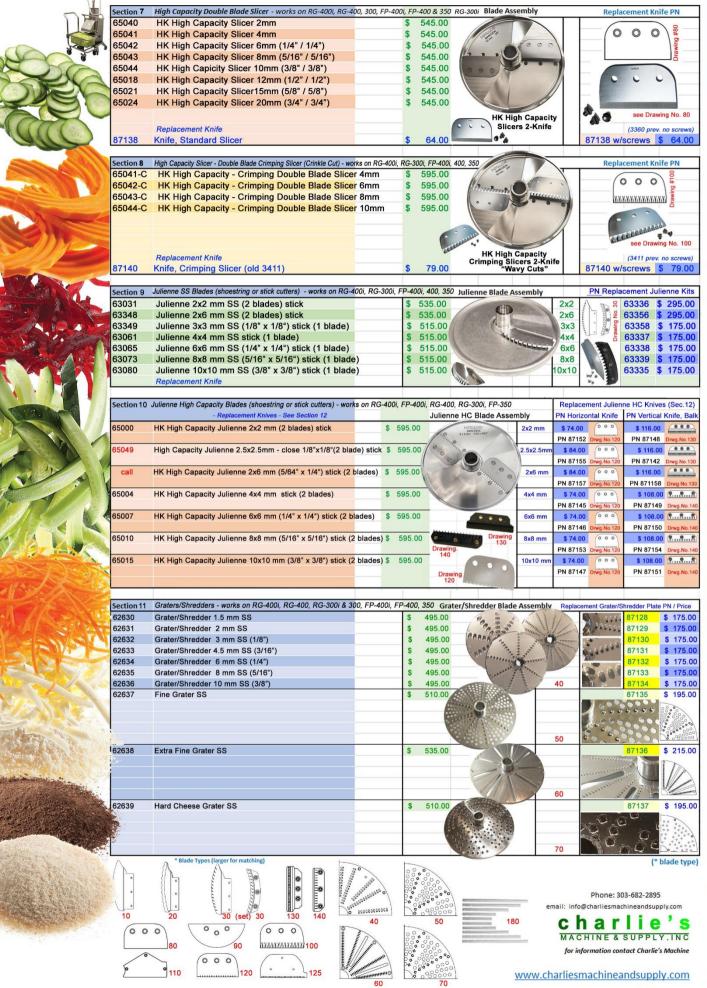
Reduces the need to clean the base of the machine by hand - enabling superior hygiene. The tray is always used when preparing produce using the Dicing Tray or French Fry Grid. This is also recommended when preparing products using other cutting tools.





- A. 4-Tube Insert PN 47505 B. Feed Hopper & Feed Cylinder Set PN 47330
- C. Manual Push Feeder PN 47120 D. Feed Cylinder PN 47129
- E. RG-300i Machine Base Unit 208-240V 3-Phase 60Hz PN 47161





Which feeder simplifies preparation for you?



Bowl 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.





Manual Push Feeder (Ergo Loop)

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 (Air) Push Feeder

Can prepare all types of products, both large and small. With the pneumatic feeder the product is pushed down automatically with just one push of a button. The workload and time spent are minimised and the feeder is therefore particularly advantageous when preparing larger quantities and when large and hard products are to be cut. Just as with the Manual Feede 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 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, uch 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: 37110



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 nnecessary 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



The stainless steel Container Trolley is placed in front of the Vegetable Preparation Machine during







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: 37297 Tray - Removable Inner Tray

In order to simplify cleaning the tray is placed in the bottom of the machine base, which is then kept free from 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 minimised, all for the best hygiene.





PN-3129 Decoring Device

for use with Manual Feeder PN 37060 or with Pneumatic Push Feeder PN 37106



PN-3204 Locking Bolt

for use with 4-Tube Insert - PN 37105

PN-3249 Agitator Device

for use with Feed (Bowl) Hopper PN 37091

Ejection Plate RG-400, RG-300



Ejection Plate

RG-400i, RG-350i PN: 37042



lear Plastic Container PN: 1826





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









RUGGED! RELIABLE !! **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
- 2) 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
- Flip the Power Switch
- Keep hands clear as the machine cuts vegetables into noodles or slices.

Included with purchase: 1 noodle cutting plate and an extra set of 6 replacement knives

to cut flat ribbon and/ or



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



Lower Prices

on Blades !!!

MULTI-PURPOSE MANUAL or AIR: MACHINES, BLADES & PARTS

300 SERIES - FULLY ASSEMBLED MULTI-HAND CUTTERS

| OU CERTED - I CEET ACCEMBEED MICETI-HARD COTTERS | | | | | |
|--------------------------------------------------|---------------------------------------------|---------|--|--|--|
| Part No. | Description | Price | | | |
| 300 | Without Cutting Head/Pusher Block | \$335 | | | |
| 300.1 | Multi-Kutter Dice/Stick Cut with 1/8" Head | \$465 | | | |
| 300.2 | Multi-Kutter Dice/Stick Cut with 3/16" Head | \$450 | | | |
| 300.3 | Multi-Kutter Dice/Stick Cut with 1/4" Head | \$435 | | | |
| 300.4 | Multi-Kutter Dice/Stick Cut with 3/8" Head | \$445 | | | |
| 300.5 | Multi-Kutter Dice/Stick Cut with 1/2" Head | \$435 | | | |
| 300.6 | Multi-Kutter Dice/Stick Cut with 5/8" Head | \$435 | | | |
| 300.A | Multi-Kutter Slicer Cut - 1/8" Plain Blade | \$475 | | | |
| 300.B | Multi-Kutter Slicer Cut - 1/4" Plain Blade | \$465 | | | |
| 300.C | Multi-Kutter Slicer Cut - 3/8" Plain Blade | \$455 | | | |
| 300.D | Multi-Kutter Slicer Cut - 1/2" Plain Blade | \$435 | | | |
| 300.E | Multi-Kutter Slicer Cut - 1/8" Serrated | \$535 | | | |
| 300.F | Multi-Kutter Slicer Cut - 1/4" Serrated | \$525 | | | |
| 300.G | Multi-Kutter Slicer Cut - 3/8" Serrated | \$510 | | | |
| 300.H | Multi-Kutter Slicer Cut - 1/2" Serrated | \$510 | | | |
| 300.W | 4 Segment Multi-Kutter - 4 Segment Cut | \$475 | | | |
| 300.X | 6 Segment Multi-Kutter - 6 Segment Cut | \$475 | | | |
| 300.Y | 8 Segment Multi-Kutter - 8 Segment Cut | \$475 | | | |
| 400.(_) | Multi-Purpose Air Cutter - next page | \$3,190 | | | |

CUTTING HEADS

| Part No. | Description | Price |
|----------|-------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 220.1 | Cutting Head 1/8" | \$142 |
| 220.2 | Cutting Head 3/16" | \$120 |
| 220.3 | Cutting Head 1/4" | \$115 |
| 220.4 | Cutting Head 3/8" | \$110 |
| 220.5 | Cutting Head 1/2" | \$110 |
| 220.6 | Cutting Head 5/8" | \$110 |
| 220.A | Slicing Heads 1/8" Plain Blade | \$165 |
| 220.B | Slicing Heads 1/4" Plain Blade | \$155 |
| 220.C | Slicing Heads 3/8" Plain Blade | \$155 |
| 220.D | Slicing Heads 1/2" Plain Blade | \$155 |
| 220.E | Slicing Heads 1/8" Serrated Blade | \$299 |
| 220.F | Slicing Heads 1/4" Serrated Blade | \$235 |
| 220.G | Slicing Heads 3/8" Serrated Blade | \$225 |
| 220.H | Slicing Heads 1/2" Serrated Blade | \$225 |
| 220.W | Cutting Head 4 Segment Wedger | \$130 |
| 220.X | Cutting Head 6 Segment Wedger | \$135 |
| 220.Y | Cutting Head 8 Segment Wedger | \$140 |
| | 220.1 220.2 220.3 220.4 220.5 220.6 220.A 220.B 220.C 220.D 220.E 220.F 220.G 220.H 220.W | 220.1 Cutting Head 1/8" 220.2 Cutting Head 3/16" 220.3 Cutting Head 1/4" 220.4 Cutting Head 3/8" 220.5 Cutting Head 1/2" 220.6 Cutting Head 5/8" 220.A Slicing Heads 1/8" Plain Blade 220.B Slicing Heads 1/4" Plain Blade 220.C Slicing Heads 3/8" Plain Blade 220.D Slicing Heads 1/2" Plain Blade 220.E Slicing Heads 1/8" Serrated Blade 220.F Slicing Heads 1/4" Serrated Blade 220.G Slicing Heads 3/8" Serrated Blade 220.H Slicing Heads 1/2" Serrated Blade 220.H Slicing Heads 1/2" Serrated Blade 220.W Cutting Head 4 Segment Wedger 220.X Cutting Head 6 Segment Wedger |

STAINLESS STEEL
WallI Bracket
for mounting
holder for Manual
Multi-Cutter



BLADES

| Part No. | Description | Price |
|----------|--------------------------------|-------|
| 222 | Small Blades (dozen pkg.) | \$28 |
| 223.1 | Spacer Blades 1/8" (set of 2) | \$15 |
| 223.2 | Spacer Blades 3/16" (set of 2) | \$15 |
| 223.3 | Spacer Blades 1/4" (set of 2) | \$15 |
| 223.4 | Spacer Blades 3/8" (set of 2) | \$15 |
| 223.5 | Spacer Blades 1/2" (set of 2) | \$15 |
| 223.6 | Spacer Blades 5/8" (set of 2) | \$15 |
| 223.A | Blades Slicing Plain | \$9 |
| 223.E | Blades Slicing Serrated | \$22 |
| 223.W | Blades 4 or 8 Segmented | \$18 |
| 223.X | Blades 6 Segmented (set of 3) | \$25 |

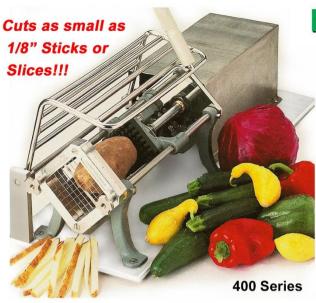
PUSHER BLOCKS

| Part No. | Description | Price |
|----------|----------------------------------|-------|
| 200.1 | Pusher Block 1/8" | \$18 |
| 200.2 | Pusher Block 3/16" | \$18 |
| 200.3 | Pusher Block 1/4" | \$18 |
| 200.4 | Pusher Block 3/8" | \$18 |
| 200.5 | Pusher Block 1/2" | \$18 |
| 200.6 | Pusher Block 5/8" | \$18 |
| 200.A | Pusher Block Slicing Flat | \$24 |
| 200.B | Pusher Block Slicing Ridged 1/8" | \$24 |
| 200.C | Pusher Block Slicing Ridged 1/4" | \$24 |
| 200.W | Pusher Block 4 Segment Wedger | \$22 |
| 200.X | Pusher Block 6 Segment Wedger | \$22 |
| 200.Y | Pusher Block 8 Segment Wedger | \$22 |

300 Series - PARTS

| Part No. | Description | Price |
|----------|-------------------------------------------|-------|
| 10 | Repair Kit, Slide Rod | \$190 |
| 20 | Screw Bolt and Link Kit | \$107 |
| 30 | Link Parts Kit | \$58 |
| 230 | Cutting Head Screws (set of 2) | \$6 |
| 241 | Set Screws (set of 2) | \$6 |
| 243A | Pusher Block Pins (2) | \$9 |
| 244 | Bronze Bearing Kit (set of 2) | \$19 |
| 60 | Slide Casting with Bearing | \$108 |
| 65 | Slide Casting Bearing w/knobs,block pins* | \$120 |
| 246 | Link Bearing Block | \$18 |
| 249 | Base Casting | \$165 |
| 252 | Slide Rods, Stainless Steel (2) | \$80 |
| 253 | Handle | \$115 |
| 256 | Handle Bolt Assembly | \$14 |
| 251 | Knobs (set of 2) | \$11 |
| 70 | Spring Rebuild Kit | \$11 |
| TB 100 | Wall Bracket | \$320 |

* PN 65 Slide Casting w/Bearing & kit, includes 243A and 251



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 previous page for pricing of blades and cutting heads.) **Sticks and Slices 1/8" or larger, Wedge 4,6 or 8**

Features:

- Lightweight
- eight **Price \$ 3,190.00**
- · Easy cleaning
- · Safe and easy to operate
- · Guard rail safety design



FULLY ASSEMBLED MACHINE, BLADES & PARTS PRICE LIST 400 Series - Multi-Purpose Air Cutter - (single chamber)

MULTI-PURPOSE AIR POWERED CUTTER - 400 SERIES



| PART# | PART DESCRIPTION | LIST PRICE |
|-------|------------------------------------------------------------|------------|
| 400 | Air Powered Multi-Kutter (w/out Cutting Head/Pusher Block) | \$3,100 |
| 400.1 | Air Powered Multi-Kutter Dice/Stick Cut with 1/8" Head | \$3,190 |
| 400.2 | Air Powered Multi-Kutter Dice/Stick Cut with 3/16" Head | \$3,190 |
| 400.3 | Air Powered Multi-Kutter Dice/Stick Cut with 1/4" Head | \$3,190 |
| 400.4 | Air Powered Multi-Kutter Dice/Stick Cut with 3/8" Head | \$3,190 |
| 400.5 | Air Powered Multi-Kutter Dice/Stick Cut with 1/2" Head | \$3,190 |
| 400.6 | Air Powered Multi-Kutter Dice/Stick Cut with 5/8" Head | \$3,190 |
| 400.A | Air Powered Multi-Kutter Slicer 1/8" Plain Blade | \$3,190 |
| 400.B | Air Powered Multi-Kutter Slicer 1/4" Plain Blade | \$3,190 |
| 400.C | Air Powered Multi-Kutter Slicer 3/8" Plain Blade | \$3,190 |
| 400.D | Air Powered Multi-Kutter Slicer 1/2" Plain Blade | \$3,190 |
| 400.E | Air Powered Multi-Kutter Slicer 1/8" Serrated Blade | \$3,190 |
| 400.F | Air Powered Multi-Kutter Slicer 1/4" Serrated Blade | \$3,190 |
| 400.G | Air Powered Multi-Kutter Slicer 3/8" Serrated Blade | \$3,190 |
| 400.H | Air Powered Multi-Kutter Slicer 1/2" Serrated Blade | \$3,190 |
| 400.W | Air Powered Multi-Kutter 4 Segment Wedge | \$3,190 |
| 400.X | Air Powered Multi-Kutter 6 Segment Wedge | \$3,190 |
| 400.Y | Air Powered Multi-Kutter 8 Segment Wedge | \$3,190 |

| | | A ACT COLOR |
|----------------|----------------------------------------|-------------|
| PART # | PART DESCRIPTION | LIST PRICE |
| 10 | Slide Rod Repair Kit | \$190 |
| 20 | Screw, Bolt, & Link Kit | \$107 |
| 30 | Link Parts Kit | \$58 |
| 60 | Slide Casting Upgrade Kit | \$108 |
| 70 | Spring Rebuild Kit | \$11 |
| 230 | Cutting Head Screws (set of 2) | \$6 |
| 241 | Set Screws (set of 2) | \$6 |
| 243A | Pusher Block Pins | \$9 |
| 244 | Bronze Bearing Kit (set of 4) | \$19 |
| 245 (replaced) | order PN 60-Slide Casting Upgrade Kit) | NA |
| 246 | Link Bearing Block | \$18 |
| 247 | Link Bearing Block Screws (2) | \$4 |
| 248 | Front Link Pin Assembly | \$18 |
| 249 | Base Casting | \$165 |
| 249A | Non Powder Coated Base Casting | \$155 |
| 250 | Links (Set of 2) | \$18 |
| 251A | Knobs | \$11 |
| 252 | Slide Rods (2) | \$80 |
| 253 | Handle | \$115 |
| 253A | D Handle | \$120 |
| 254 | Rear Link Pin Assembly | \$9 |
| 256 | Handle Bolt Assembly | \$14 |

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

| PART# | PART DESCRIPTION | LIST PRICE |
|-------|------------------------------------|-------------|
| 501 | Air Cylinder | \$815 |
| 502 | Air Valve | \$265 |
| 503 | Base Plate | \$150 |
| 505 | S/S Guard Assembly Cover | \$205 |
| 506 | M-Frames (2) with Set Screws | \$265 |
| 520 | Air Valve Repair Kit | \$55 |
| 521 | Air Cylinder Repair Kit | \$95 |
| 525 | Mufflers (2) | \$80 |
| 526 | Bottom Support Rod | \$85 |
| 527 | Slide Rods (2) with hardware | \$165 |
| 528 | S/S Bottom Plates (2) | \$99 |
| 546 | Bearing Block S/S | \$60 |
| 548 | S/S Front Clevis Pin | \$20 |
| 551 | Valve Cam | \$25 |
| 554 | Cylinder Support | \$135 |
| 555 | Guard Support | \$105 |
| 557 | Guard Support Rod & Valve Cam | \$95 |
| 559 | Guard Spacer | \$14 |
| 560 | Clevis | \$80 |
| 562 | Straight Coupling Fitting (4) | \$35 |
| 566 | Front Gland Seal | \$40 |
| 567 | 90 Fitting | \$22 |
| 581 | Bearing Block Screws (2 screws/ | \$4 |
| 582 | Bottom Support Rod Screw (1) | \$4 |
| 583 | M-Frames Mounting Screws (4) | \$6 |
| 584 | Bottom Slide Plates Screws (8) | \$8 |
| 589 | Air Filter | \$110 |
| 591 | Mounting Bracket Bolts (2) | \$7 |
| 592 | Mounting Bracket Washers (2) | \$4 |
| 593 | 3/8" Lock Washers (3) | \$3 |
| 594 | 3/8-16 Nuts (3) | \$6 |
| 595 | Guard Support Screws (2) | \$5 |
| BL001 | Blue Hose | \$9/per ft. |
| TB100 | Wall Bracket | \$295 |
| TB102 | Flat Bars (set of 2) with hardware | \$50 |





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"

Part#

Features:

- · Lightweight
 - Price \$3,190.00
- Easy cleaning

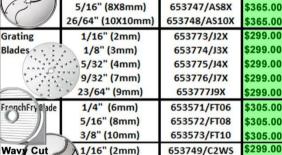
Part#

- Safe and easy to operate
- Guard rail safety design

| | | Part# | B | 3/8-16 nuts (3) | 594 | 28 | Air Filter | 589 |
|------------|--------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|-------------------------------------|-----------------|----|---------------------------------------|-----|
| 0 | Base Plate | 503 | (4) | Pusher Block Pins | 243 | 29 | Air Filter Bracket | 590 |
| 2 | Guard Assembly Cover | 505 | Œ | Clevis Pin | 548 | 30 | Knobs (2) | 251 |
| 3 | Air Valve | 502 | 16 | Clevis | 560 | ā | Bronze Bearing (4) | 244 |
| 4 | Air Cylinder | 501 | 0 | Link Bearing Block | 546 | 32 | Jam Nut | C-2 |
| 5 | Slide Casting with Bearings | 245 | 18 | Link Bearing Block Screws & Nuts | 581 | 33 | Bottom Slide Plates (2) | 528 |
| 6 | Guard Support Rod w/Valve Cam | 557 | 12 | Bottom Support Rod Screw | 582 | 34 | Bottom Slide Plate Screws (8) | 584 |
| 7 | Air Valve Spring Upgrade Kit | 500 | 20 | Set Screws | 241 | 35 | Cutting Head (Specify Size) | 220 |
| 8 | Valve Cam | 551 | 2 | M Frame Mounting Screws (4) | 583 | 36 | Pusher Block (Specify Size) | 200 |
| 2 | Mufflers | 525 | 22 | M Frames (2) | 506 | 37 | Guard Support Screws | 595 |
| 10 | Straight Coupling Fittings (4) | 562 | 23 | Guard Support | 555 | 38 | Guard Support | 555 |
| 0 | Blue 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 | 40 | Small Blades (12pcs) | 222 |
| | | | 26 | Bottom Support Rod | 526 | D | Cylinder Drive Plate Bolts (4) | 593 |
| | | | 27 | Slide rods (2) w/Hardware | 527 | 42 | A/N Shims | 510 |
| | | | | | | 43 | Cylinder Drive Plate | 554 |
| | | | | | 10 | 44 | Air Valve Repair Kit | 520 |
| | | | | | | 45 | Air Cylinder Repair Kit | 521 |
| | | | | | | 46 | Front Gland Seal | 566 |
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CONTINUOUS FEED SS FOOD PROCESSOR TRS Vegetable Slicer & Dicer **BLADES &** SIZE PN / CODE PRICE GRIDS **Ejector Plate** \$ 74.00 653772/EJTRS Dicing Grids 1/5" (5x5mm) 653566/MT05T 5/16" (7x7mm) 653567/MT08T \$315.00 3/8" (10x10mm) 653568/MT10T \$315.00 \$315.00 1/2" (12.5x12.5mm) 653569/MT12T 3/4" (20x20mm) 653570/MT20T \$315.00 Slicing Blade 3/16" 5mm) 650048/C5PSB \$305.00 with Pusher 1/4" (6mm) 650049/C6PSB \$305.00 5/16" (8mm) 650050/C8PSB \$305.00 3/8" (10mm) 650051/C10PSB \$305.00 33/64" (13mm) 650054/C13PSB \$305.00 Slicing Blades 01/32" (0.6mm) 653728/C06S \$299.00 1/32 (1mm) 653729/C1S \$299.00









Price \$ 3,395.00

| Model No. | Power Requirements Electrical | | Ship Wt. (lbs.) |
|--------------|----------------------------------|----------------|--------------------|
| 603802 | 115V - 1 Hp | 28" x 20" x26" | 53 |

Rugged Stainless Steel design.

Dual Increment or Segment Cutter

653750/C3WS

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

1/8" (3mm)

- · 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" | | | |







Air Nozzles removing husks

Com Cob Cutter Corn Husk Peeler

Trims and Peels (husks') 40 to 60 ears of corn per minute!



This Corn Cob Cutter machine will cut ears of corn into even 6 or 7 inch lengths, then each cob enters into the Corn Husk Peeler air chamber where air jet nozzels blow off the husks, leaving you with cut & peeled corn all ready to package.



CALL FOR QUOTE



This easy to use Corn Kernel Sheller removes Kernels from cob fast & efficiently.

- Stainless Steel Construcion
- Gravity fed lubrication on cutting head
- ON/OFF/Reverse Control
- Variable Speed
- Safety Feed Tube
- 220V/60Hz /1phase





NEW! 2020

Electric Cabbage Corer

Hard to remove Cabbage "Cores" are now easy to remove with Our **NEW!!!** Electric Cabbage Corer. Operates on 110V Single phase.

Easily Removes cores within seconds. Various size coring blades available.



New! **HD Air Wedger (Heavy Duty)**

Our new Heavy Duty Air Wedger is the perfect stand-alone (stand mounted) machine for cutting pefect wedges out of whole heads of cabbage - into 1/3 thirds or 1/4 guarter wedges. Great for cutting hard root vegetables like turnips, sweet potatoes, kohlrabi and jicama - even acorn squash. Our larger up-sized Air Cylinder Cuts thick hard vegetables, easier.

and safer than ever before. Two Safety Push Buttons (designed to operate machine safely with two hands). Production rates of up to

10 to 15 cycles (heads) per minute.

All stainless steel 304 heavy duty construction

Blades & Pushers are made to order 3, 4 or 6 wedges

1, 2 or 3 tote support to hold & collect raw or cut product. Standard 4, 4.5, 5-inch Cylinder cutting blades and pushers.

Custom designs available from 3 to 12-inch diameter blades

Optional conveyors - transfer cut product from Wedger to processing equipment - example: Belt Slicer

| SPECIFICATIONS | | | |
|----------------|-------------------------|----------------------|--|
| Model No. | Dimensions W X D X H | Air Requirements psi | |
| HD-WEDGER | 20" X 20" X 60" | 80 to 120 psi | |



Broccoli "Rubber Bander" & Trimmer

charlies machine and supply.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 | Dimensions | Air Requirements | |
| No. | WXDXH | psi | |
| BROC-BND | 16"x14"x12" | 100 psi | |

5 Easy Steps:

- 1) Place Rubber Band
- 2) Pull Safety Button Up
- 3) Position Broccoli
- 4) Push Safety Button Down
- 5) Remove and Repeat

"Groups, Bands, & Trims Broccoli"



All parts replaceable



Pneumatic Cauliflower Cutter

esmachineandsupply.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 | |
| CALF-CUT | 20"x16"x26" | 100 psi | |

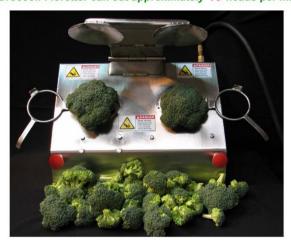


Pneumatic Broccoli Floretter

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. 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 activate the machine. **Florettes drop into a tote or conveyor.**

REDUCED LABOR - FAST RETURN ON INVESTMENT

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 Floretter



Features:

- · Increases Yield
- 2-Button Safety Operation
- Stainless Steel Construction
- Wash-down Safe

CALL FOR QUOTE

| and i on a | | ACCOUNT. | - | AND PARTY IN | On Co |
|----------------|----------------------|----------|----------------|--------------|-----------------|
| SPECIFICATIONS | | | | | |
| Model No. | Power Require Air | ments | Dimen H x W | | Ship Wt. (lbs.) |
| BROCFLOR2 | 40 cycles 100 ps | i 16 cfm | 12" x 12 | " × 18" | 60 |

Broccoli Floretter 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



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HIGH CAPACITY & CONTINUOUS FEED

Potato / Vegetable Roll Peeler

Is an excellent machine for peeling and washing various types of root vegetables including potatoes and carrots. It comes equipped with 5, 7 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.

High Volume Peeler for:

Carrots Beets Potatoe Jicama





Features:

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

800 to 2000 lbs. per hour.

Peelers SPECIFICATIONS Power Requirements Dimensions Model Electrical No. HxDxL G-RL-PL 208/230/460v 3ph 36" x 24 x 96"



Peels up to 60 lbs of potatoes in approximately three minutes. This system removes peels using 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.



5, 7 or 8

Abrasive Roll

or Brush Roll



Dimensions

HxDxL

51.25" x 29.5 x 29.5"



Ship Wt.

(lbs.)

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

CALL FOR QUOTE

Potato & Root Vegetable *"KNIFE"* Peeler

Model

PLR 60

Peels potatoes and root vegetables with that "hand peeled" look. Fast and efficient, quickly peels 30 lbs. of potatoes in just minutes.

- * Stainless Steel Construction
- * Easy to clean & replace disc / knives

Power Requirements

Electrical

120v 1ph 2hp

- * Ajustable digital Control Timer Panel
- * Direct drive motor and reduction gear

| SPECIFICATIONS | | | |
|----------------|-------------------------|----------|-----------------------|
| Model | Power Requirements | Weight | Dimensions |
| No. | Electrical | 2000 | $H \times D \times W$ |
| PLRKNF-500 | 230V 3-PHASE 2-Hp motor | 350 lbs. | 40" x 44" x 28' |





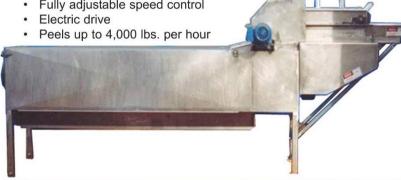
Onion Peeler

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



| SPECIFICATIONS | | | | |
|----------------|----------------------------------|-------------------------|-------------------------|--|
| Model No. | Power Requirements Electrical | Dimensions H x W x D | Air 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.

CALL FOR QUOTE

Features

- 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" | |

Carousel / Onion Ring 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

PERFECT FOR ONIONS AND OTHER VEGETABLES OR FRUIT

Features:

- · 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







CALL FOR QUOTE

SPECIFICATIONS Power Requirements Dime

| Model | Power Requirements | Dimensions |
|-------|--------------------|-----------------|
| No. | Electrical | H x W x D |
| 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: \$ 525.00

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 \$ 895.00





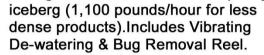




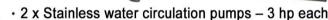
Air-knife Conveyors & Dryers

Rotary / Spiral Wash 2020

This all-stainless steel (304 stainless) Wash system uses a rotary wash concept to quickly but efficiently clean leafy greens and other vegetables and fruits with longer duration pathogen "kill time" due to the "spiral" flow through the wash chamber. Capacity can be up to 2000 lbs. per hour







2 x vibratory motors – ¼ hp Insect remover reel – inverter driven ½ hp motor

Insect remover reel can be raised for cleaning and when running products not requiring it.

Baffle on exit of insect reel can be raised when insect remover not in use.

Fresh water spray over discharge shaker

Sanitary clamps on manifold for disassembly clean without tools

Valve to control flow of water to manifold

| SPECIFICATIONS | | | | |
|----------------|------------------------|-----------------|--------------|--|
| Model No. | Dimensions LxWxH | Electrical | Weight(lbs.) | |
| SPIRAL-2020 | 15 ft. x 3'8"W x 5'5"T | 230V / 3ph 60Hz | 1400 | |

Double 4-Step Wash System

The Double Wash with Double Final Rinse is a "Quad-(4)Step" Wash System – Clean/Wash & Sanitize, then Rinse/Sanitize then re-do again with two completely separate Wash Tank systems, each with their own Pump, Spray Bar System, Filter and Conveyor Belt. This ensures that the diced or sliced product (or whole product)

> obtain maximum clean & sanitation levels. This system was designed to meet the needs of many processors who require a more thorough and heavier capacity requirements.





Options: Non-stick "Nibs"on Blue De-Watering Belt and 'Positioned' or 'Sandwiched' Air Knifes and Blower

Heavy-Duty Stainless Steel

- Flow control valves
- · Filter Screen

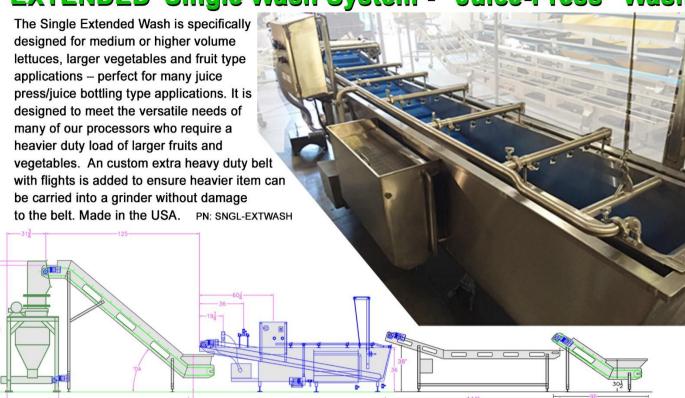
Features:

- · Spray bars are rotatable.
- · Stainless Steel Pump
- Ideal for Chopped or Loose Lettuce
- Single Tank Version available . Conveyors lift out for cleaning
 - · Extended width and length available
 - · Optional Sanitation Systems

| SPECIFICATIONS | | | | |
|----------------|-------------------|---------------------|---------------|--|
| Model No. | Dimensions WxLxH | Electrical | Weight (lbs.) | |
| DBL-WASH | 36" x 168" x 44" | (2) Pumps 1 hp 3-Ph | 1500 | |
| | Discharge Ht. 50" | DC Speed 230v 3-Ph | | |

DOUBLE 4-STEP WASH SYSTEM

'EXTENDED' Single Wash System - "Juice-Press" Wash



Single Wash System - Vegetable & Fruit Wash

The Single Tank Vegetable Wash is a 2-Step (Wash-then-Rinse) Wash System. It was designed for users that need to wash a variety of vegetables and fruits in whole or cut up smaller pieces. The Single 2-Step Wash is customizable and has a full-length belt that allows products that sink to be carried forward the full length of the wash. A good solution for users or processors that need to wash a multitude of different smaller or mid-size loads. The Single Tank 2-Step Vegetable Wash is made of all Stainless Steel. Made in the USA.

Sample Cold Juice Extended Wash Line with optional Feed and Hopper Conveyors / to Grinder



INX-Vegetable & Fruit Wash - Spiral Wash

Versatile and inexpensive, this Stainless Steel wash is designed to handle a variety of products. Circular flowing water is controlled by valves on the sides of the tank, allowing you to increase or decrease the intensity of flow for a more thorough wash. Air Holes on the inside of the tank assist the spray nozzles to obtain a more effective circulation of product. The open hole Flow-through Belt and Discharge Conveyor easily lifts out for cleaning. At the bottom of the tank is a lift-out filter that removes most small particles from the wash. An Over-Flow Side Screen Filter also helps in the removal of small unwanted material. Capacity: 880-1100 bls/hour



INX-Wash shown with **Chill Tank** Reservoir

SPECIFICATIONS Model Power Requirements Dimensions Electrical HxWxL No 220v 3 phase 60Hz INX-WASH 53" x 36" x 118"

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 th Air Knife

Custom built Spray Wash & Dry System to meet your requirements

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



| SPECIFICATIONS | | | | |
|-----------------------------------------|------------------------|------------------|-----|--|
| Model Power Requirements No. Electrical | | Dimensions Ship | | |
| SPR-WSH | 230v/460v 3 phase 1 hp | 34" x 18" x 144" | 400 | |





Jr. Melon & Fruit Washer

Designed for washing and sanitizing the ouside of melons. Wash travel length is 16' (two 8' lanes) x 18" wide, stanless 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 Klorman) for sanitizing. Once fully washed, melons are removed manually or by conveyor on discharge side.

Capacity: approximately 15 - 20 melons per minute.

Larger Systems Available



CALL FOR QUOTE

Features:

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

| SPECIFICATIONS | | | |
|----------------|----------------------------------|-------------------------|--------------------|
| Model No. | Power Requirements Electrical | Dimensions H x W x L | Ship Wt. (lbs.) |
| JR-MELON | 230V 3-phase 2 hp pump motor | 34" x 52" x 108" | 1200 |

Brush Roll Washer

Melon-Pumpkin-Citrus-Veggie Root Continuous Brush Washing System



This 5-Roller / Long Roll brush wash is an excellent machine for cleaning off dirt caked onto watermelons or root vegetables. It also is can give apples and citrus fruit a final clean before going into a grinder or press before becoming juice. A spray bar system washes material down a large discharge drain in the bottom of the stainless steel tank. Available in electric or hydraulic.

24" x 36" x 96"

| | SPECIFICATIO | NS |
|-------|--------------------|------------|
| Model | Power Requirements | Dimensions |
| No. | Electrical | HxWxL |

220V 3ph 60 Hz

Recirculating Spray bars lift out so extended tank portion of incline conveyor can be tilted out for cleaning







Dimensions: 72" L x 30" W x 72" H 50 to 100 lbs per cycle. Capacity: 1000 to 1200 lbs. per hour.

Door Opens for easy access

CALL FOR QUOTE

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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.

- 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

Prices:

Dispenser: KSD100 \$315.00 ea. Cartridges: HSC100 \$525 ea. case

(16 Cartridges per Case 1/2 - 1 year supply)







Drum Sizer & Separator

Electric Rotating Drum separates smaller fines and particles from

from desired pieces:

- stainless steel bars
- in-feed chute
- discharge chute
- 110V

Roller Separator

Gear "Style" Roller separates 'fines' and thinner slivers when making carrot sticks or shoe-string type cuts.

- 220V
- Custom size



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 rings.

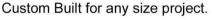
| SPECIFICATIONS | | | | |
|----------------|----------------------------------|-------------------------|--|--|
| Model No. | Power Requirements Electrical | Dimensions H x W x L | | |
| G-SHKR | 220v 3ph 60 Hz | 30" x 36" x 120" | | |

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.











Sizing / Grading - Vibrating Conveyor

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



Spray Rinse with Air Knives

Industrial Spin Dryer-32



Our largest hand operated (no crane required) Industrial Spin Dryer. This Spin Dryer is designed to dry 45 to 70 lbs per load of spinich, cole slaw/shredded cabbage, lettuce, carrots, celery and many 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. Removable 32 gallon standard white baskets are sold separately. We recommend minimum 3-4 or more baskets for smooth continuous operation.



New! Digital Control Panel

Features:

- 304 stainless steel construction
- · Wash-down safe duty motor
- · Non-contact safety interlock switch
- · Water is channeled to 2" npt drain
- Adjustable legs

32 Gallon Basket

with 1/4" Holes PN: 32GAL-BSKT

| SPECIFICATIONS | | | | |
|----------------|-----------------------------------------------------|-------------------------|-----------------|--|
| Model No. | Power Requirements Electrical | Dimensions H x W x D | Ship Wt. (lbs.) | |
| INDUST-DRY32 | 230v / 460v - 1 hp 3 phase stainless steel motor | 46" x 40" x 40" | 650 | |

Industrial Spin Dryer-20

Our most popular Industrial Spin Dryer, this 20 Gallon Spin Dryers "Baskets" are even easier to handle and will handle loads 35 to 45 lbs. Just like the larger 32 gallon version this Industrial Spin Drver.is perfect for spinich. cole slaw/shredded cabbage, lettuce, carrots, celery and many 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. Removable 20 gallon standard white baskets are sold separately.

We recommend minimum 3-4 or more baskets for smooth continuous operation.

| SPECIFICATIONS | | | | |
|----------------|--------------------|-----------------|----------|--|
| Model | Power Requirements | Dimensions | Ship Wt. | |
| No. Electrical | | DxWxH | (lbs.) | |
| INDUST-DRY20 | | 40" x 34" x 36" | 450 | |
| | 3 phase SS motor | | | |

20 Gallon Basket with 1/4" Holes PN: 20GAL-BSKT



CALL FOR QUOTE

Industrial Spin Dryer-10

Our Industrial-Dryer10 is built with all stainless steel construction and is designed rugged for harsh environments. It can accomodate 15-25 lbs. per load of spinach, cole-slaw/shredded cabbage, lettuce carrots, celery and other vegetables. Built-in timer gives you control over spin time. Two speed selection provides you a slower speed option for more gentle items. Flip up lid requires less floor space than open door type models. The Industrial-Dryer10 is one component of a larger cut, wash and drying system. Simple design allows access to all mechanical components (components are off-the-shelf) for quick turnaround). Excess water is channeled to an npt drain. Quick adjustable legs make



Plastic Mesh

PN: 10GAL-MESH

installation a snap. UL and CE approved.

| SPECIFICATIONS | | | | |
|-----------------------------------------|------------------|-------------------------|--------------------|--|
| Model Power Requirements No. Electrical | | Dimensions D x W x H | Ship Wt. (lbs.) | |
| INDUST-DRY10 | 230v / 3 Ph 1 hp | 38" x 27" x 35" | 330 | |

Lighter Duty Vegetable Dryer

Perfect for small runs of vegetables. 20 to 40 lbs. per load. One speed 400 rpm. Great for leafy greens, mushrooms, green beans, and many other products. Stainless Steel body. Includes 20 gallon white basket.

| SPECIFICATIONS | | | |
|----------------|----------------------------|---------------------|-----------------|
| Model No. | Electrical Requirements | | Ship Wt. (lbs.) |
| 601559 | 110v | 32 1/2" x 27" x 27" | 80 |



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 No. | Dimensions H x W x D | Ship Wt. (lbs.) | |
| DUAL-PCKTBL | 40" x 72" x 54" | 270 | |





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









CALL FOR QUOTE







Butternut Squash Peeler Ver. 2.0

Pumpkin, Squash, Turnip Peeler

Peels a 10" Squash in 10 seconds
Peels up to 3 Squash per Min.
Auto adjusts to 4.5" to 22" long
34" x 54" footprint, 265 lbs.
Stainless Steel Construction
110v / 10 amp
Maximum Product Yield
Fast, Safe, Easy to Use
Fully Guarded for Safety

| SPECIFICATIONS | | | | |
|----------------|----------------------------------|-------------------------|--------------------------------------------|--|
| Model No. | Power Requirements Electrical | Dimensions H x W x L | Weight (lbs.) Net Weight / Shipping Wt. | |
| SQSH-PEEL | 115V 60 Hz Single Phase* 10 amps | 40"x 34"x54" | 265 lbs | |



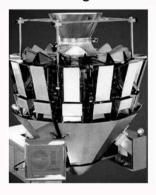


Vertical Form, Fill, Seal Bagger



This Vertical Form, Fill, Seal Bagger is the perfect machine for bagging apple wedges, and a multitude of other dry and fresh fruit and vegetable foods. Weighs just the right amount and will bag between 30 to 80 bags per minute!

Proportion Drop Conveyor Fed Version







Drain location shown on upside down view



Dip Tank / Holding TankFilled with Sanitized Water or Treatment Solution.

this useful SS tank can be used to soak, treat or sanitize melons, citrus fruit or many other types of fruit and vegetables. As an option, place in the Dip Tank one of our plastic "Spin Baskets" with holes, fill with veggies or fruits - soak for 30 seconds or more - then remove, then place in one of our Industrial Spin Dryers to "spin" off water.

Custom built to any size.



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, Polvester, 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
- Venturi vacuum pump





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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

Prices:

Dispenser: KSD100 \$315.00 ea. Cartridges: HSC100 \$525.00 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



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

Print Code Sample GIN 30354 USE BY 050309

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Various measures for anti-interference, like noises and outside interferences. Large screen display, easier to operate. Stainless

Performance and characteristics:

steel framework, IP65, in line with desired hygiene requirements. Workable in dry or wet environment, applicable for automatically detecting different products.

SEALER

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