

ADVANTEDGE

AE 5000 SERIES
DICERS | SLICERS | LOGGERS

SOLUTIONS



Quality Dicing, Slicing,
Cubing, and Logging



MARLEN
A DURAVANT COMPANY

COMPLETE VERSATILITY

FOR SLICING/DICING FRESH, VACUUM TUMBLED, CRUST-FROZEN AND COOKED FOOD PRODUCTS

Our high volume one-, two-, and three-dimensional AdvantEdge dicers/slicers provide complete versatility for dicing, slicing, cubing, stripping, and logging a variety of fresh or cooked meats, seafood, jerky, meat sticks, and other products. All Carruthers AE5000 models are designed for continuous flow processing while resulting in higher quality product, less handling, improved hygiene, and reduced labor costs — advantages you need to operate in today's food production environment.

FEATURES & BENEFITS

CONSISTENT PORTIONS

Designed to handle the most delicate or toughest proteins, our cutting action doesn't rip or tear the product, resulting in minimal fines for the best quality cut.

LARGE FEED OPENING

Processes product up to 5" in height at any length without the need for pre-cutting. From primal cuts to full size deli logs, our AE5000 models can strip, steak, cube, or dice nearly any fresh or cooked product.

MAXIMIZES YIELDS

Gentle feeding and discharging keeps moisture in the product, which minimizes breakage and maximizes dice yields. From raw fresh beef, pork, and poultry to injected cooked chicken, product flows continuously and smoothly for the best possible appearance and cut with the highest throughput.

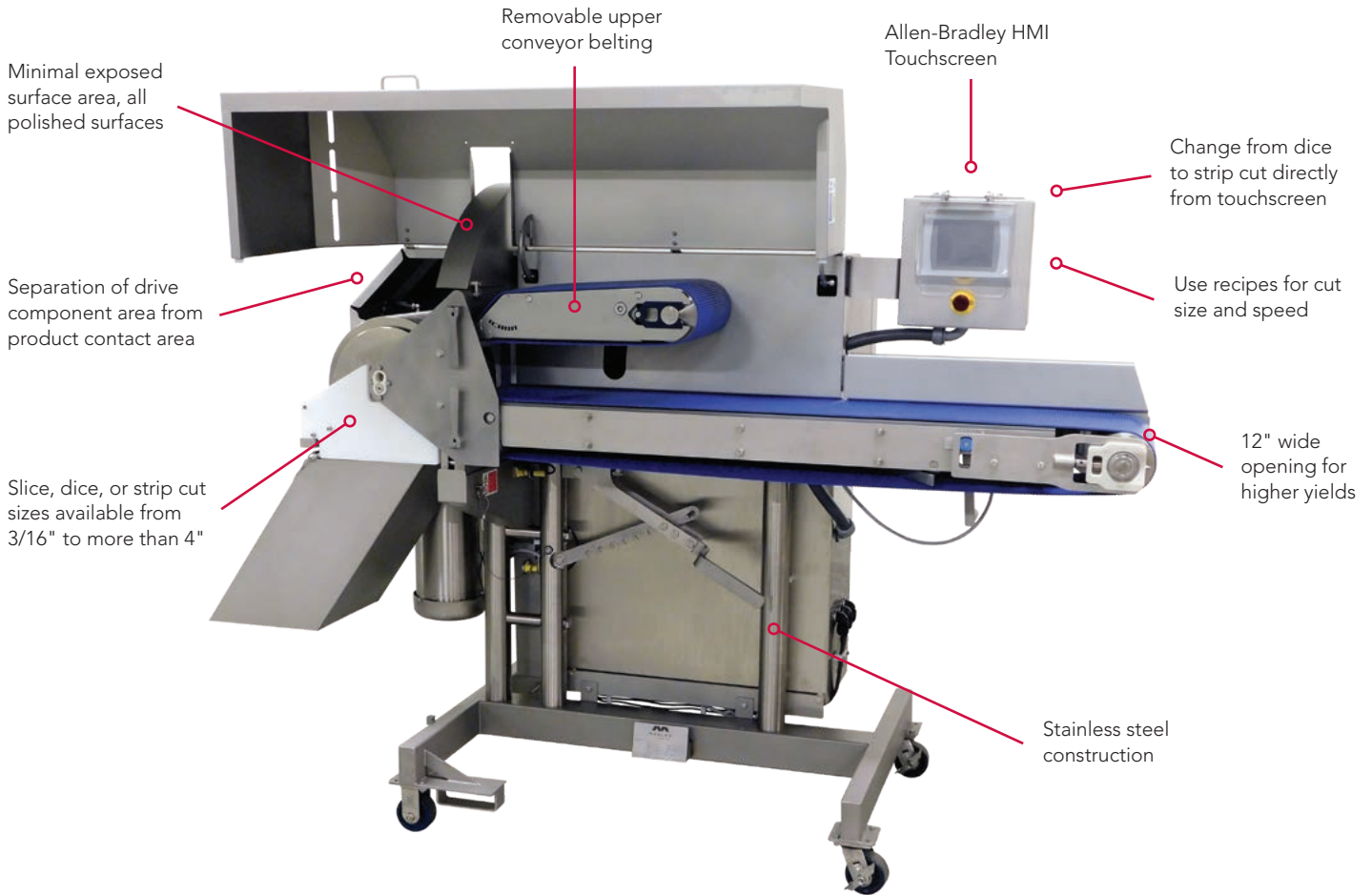
HANDLES TOUGH APPLICATIONS FROM HOT TO CRUST-FROZEN PRODUCTS

Tough, fatty products with sinew or gristle such as chicken leg and thigh meat, beef brisket, beef silverside, beef top rounds, or cooked meats are no problem for our AdvantEdge series. Finished product is clean cut with no connective pieces, no loss of structure, and no moisture loss. Our dicers/slicers are capable of processing crust-frozen (hard outside, soft in the center), fresh product at refrigerated temperatures, or fully cooked (up to 190° F) product right from the oven. There is no need to chill or temper the meat in order to dice/slice effectively.



ADVANTAGES

AE 5000 SERIES 2D DICER/SLICER/STRIP CUTTER



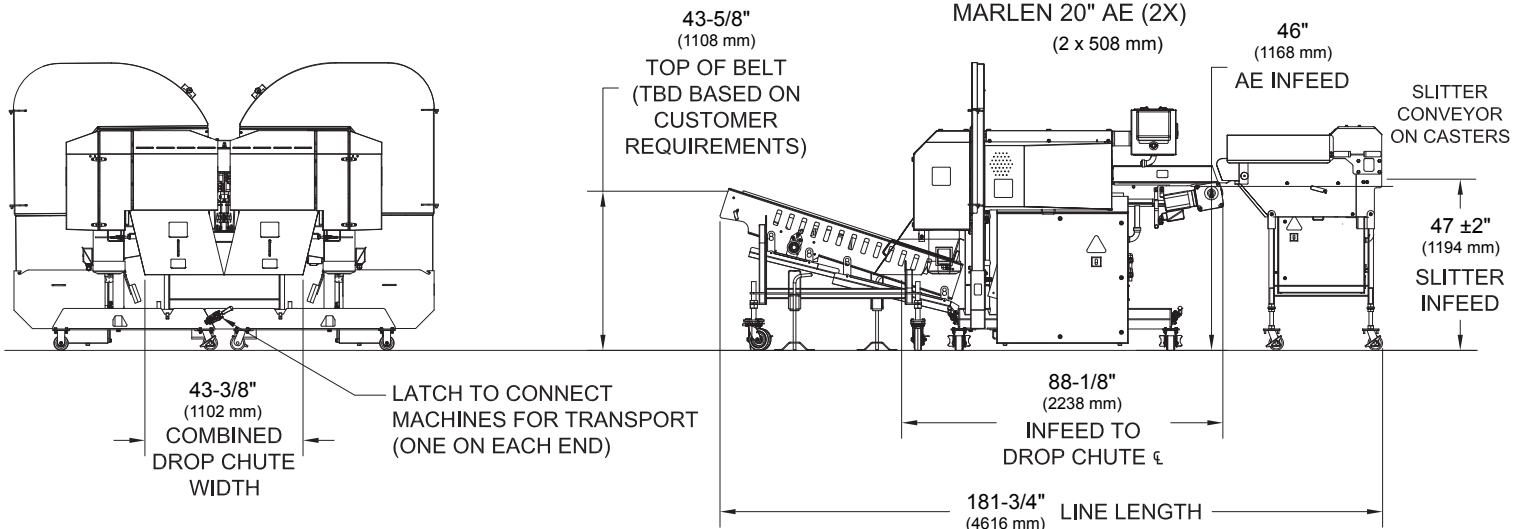
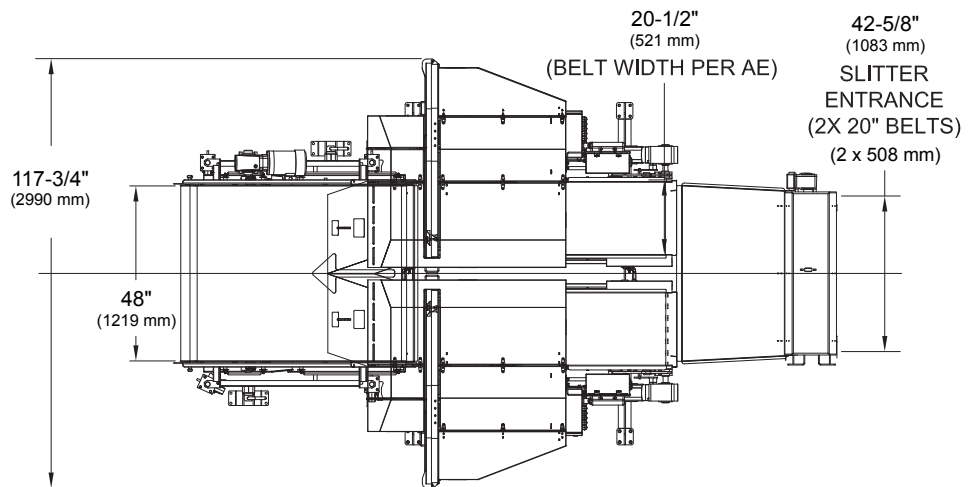
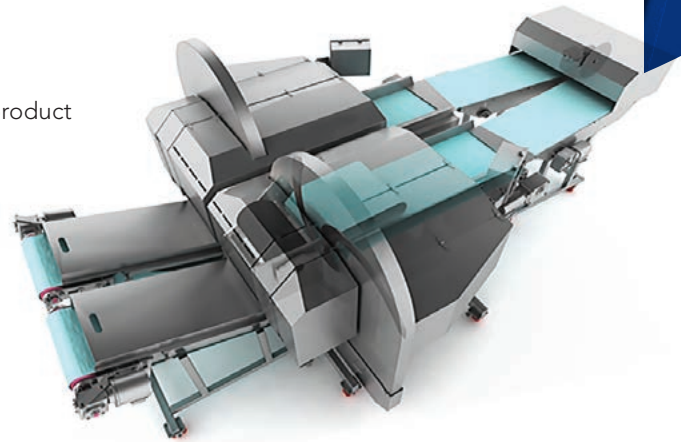
TWO-DIMENSIONAL DICING

Provides cuts to length and width spec, in sequence (leaving natural height/third dimension in tact). Slicing, dicing, and strip cutting capability from single unit. Available in 12" and 20" belt widths.



ADVANTEDGE FOR GREATER PRODUCTION CAPACITY TWIN AE 5000 2D MODELS WITH 20" WIDE BELTS

- Ideal for size reduction of product exiting 40-in oven line
- Keeps "sheet" product intact to minimize fines and optimize product integrity
- Requires minimal floor space and allows quicker transfer of product from oven to chiller
- Over 15,000 pounds/hour throughput for greater production capacity
- Designed to be separated for cleaning and maintenance
- System includes infeed conveyors with sheet slitter knife, two AE 5000 2D dicers with 20" wide belts, and an exit converging conveyor



ADVANTEDGE **SERIES**

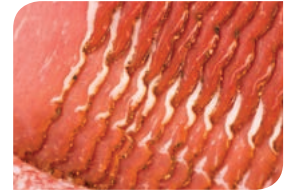
SLICING

AE 5000 1D

One-dimensional slicer blades ensure continuous slicing throughout the entire product. Available in 12" and 20" belt widths.



Optional drop chute featured



DICING

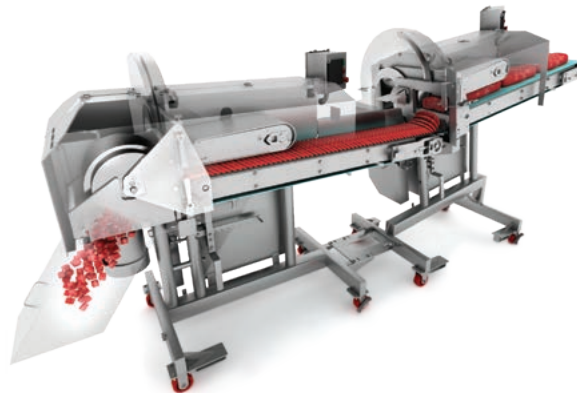
AE 5000 2D

Two-dimensional dicing provides cuts to length and width spec, in sequence (leaving natural height/third dimension in tact). Slicing, dicing, and strip cutting capability from single unit. Available in 12" and 20" belt widths.

CUBING

AE 5000 3D

A combination of our 1D and 2D models, provides complete versatility for cubing. Available in 12" and 20" belt widths.



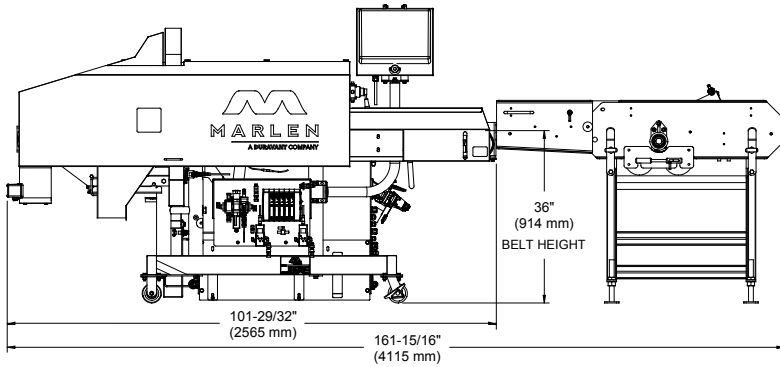
LOGGING

AE 5000 Logger

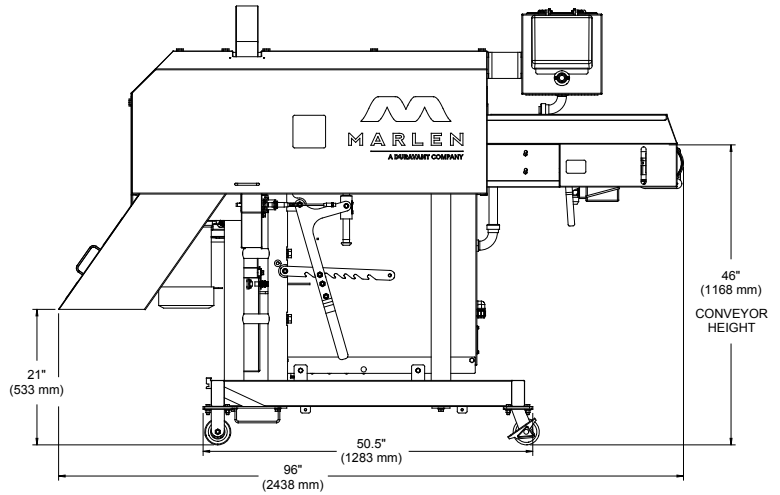
A one-dimensional portioner for deli log meats and snack sticks. Specify lengths or numbers of lengths for portion control accuracy of +/- 1/16" and automatically remove ends and clips.

TECHNICAL DRAWINGS

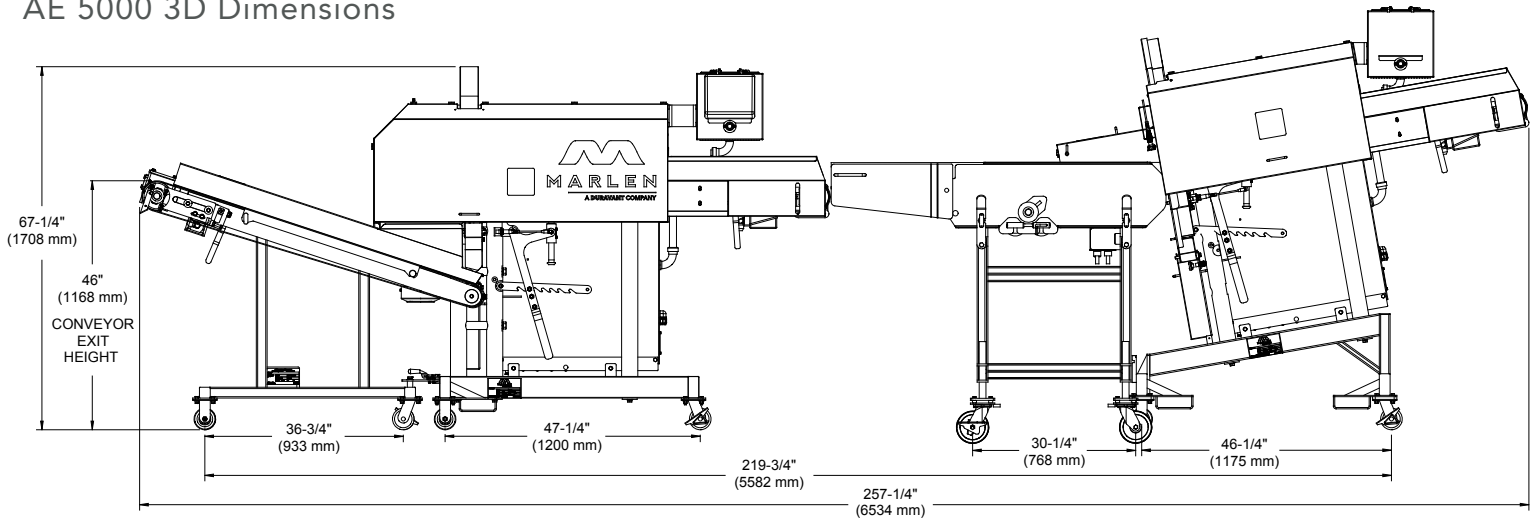
AE 5000 Logger Dimensions



AE 5000 2D Dimensions



AE 5000 3D Dimensions



MARLEN

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