

# Economical Tabletop Shredder for a “Hand-Pulled” Look

**Our space-saving tabletop shredder** is designed to efficiently shred beef, poultry or pork to produce “hand pulled” products without the expense of intensive manual labor. Load your cooked meats in the hopper and achieve results within minutes.

## BENEFITS / FEATURES

### Automates shredding process enabling deployment of manual labor to other necessary tasks.

- Automatically shreds up to 40 pounds of cooked product in 1-5 minutes

### Delivers consistent product results.

- Enables control of product appearance from fine to coarse shredded meats.

### Simple to operate.

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

### Ease of sanitation.

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

## OPTIONAL FEATURES

- Processing table



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Processing Specifications:

PRODUCT	OPTIMUM PRODUCT TEMPERATURE	RECOMMENDED LOAD SIZE	PRODUCTION PER CYCLE	
			Coarse Shred	Fine Shred
Beef	190° F	5-40 lbs.	1-5 minutes	5-10 minutes
Poultry	175° F	5-40 lbs.	1-5 minutes	5-10 minutes
Pork	180° F	5-40 lbs.	1-5 minutes	5-10 minutes

Ideal Products:

BEEF	POULTRY	PORK
Chuck shoulder	Chicken breast	Picnic shoulder
Boneless brisket	Chicken thigh	Boneless picnic
Rib, blade meat	Spent chicken	Boston shoulder
Chuck rolls	Hen meat	Bone-in/boneless
Beef round	Turkey breast	Shoulder butts
Flats	Duck meat	Loin ends or hips (boneless)
Ball/tri-tips		
South American Cooked beef rolls		

Technical Specifications:

<b>Machine dimensions</b>	39.28" L x 21.875" W x 26.17" H
<b>Electrical</b>	115 volt, 60 Hertz, 12.5 amps
<b>Power consumption</b>	1KVA
<b>Crated weight</b>	300 lbs.

Fully removable components for ease of sanitation and assembly.



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