



MAXWELL CHASE
TECHNOLOGIES, LLC.

MCT Tomato Slicing Equipment



*Tomato Slicer
Model No. MCT 25*



*Tomato Slicer
Model No. MCT 5*



The MCT Tomato Slicer has been specifically designed and engineered to produce precision cut tomato slices. The machines are constructed of sani-safe stainless steel. They are easy to load and the MCT 25 model is fully integrated with a Pick & Place unit, which allows more than one operator to load, increasing productivity. The Tomato Slicer has built in safety features such as a safety hood to protect the operators while the machine is in operation.

The MCT Tomato Slicers:

- *Produces uniform, clean cut tomato slices to a standard thickness*
- *Removes and collects the unwanted end pieces of the tomato*
- *Retains the integrity of the tomato slice by gently placing them into the tray*
- *Avoids hand sorting the tomato slices which reduces the risk of damage and contamination*
- *MCT 25 sanitizes each of the cutting blades between each slicing cycle, significantly reducing the risk of cross contamination - automatic spraying system*
- *Reduces the labor handling costs of slicing the tomatoes significantly*
- *Delivers in excess of 70% yield of finished product consistently*

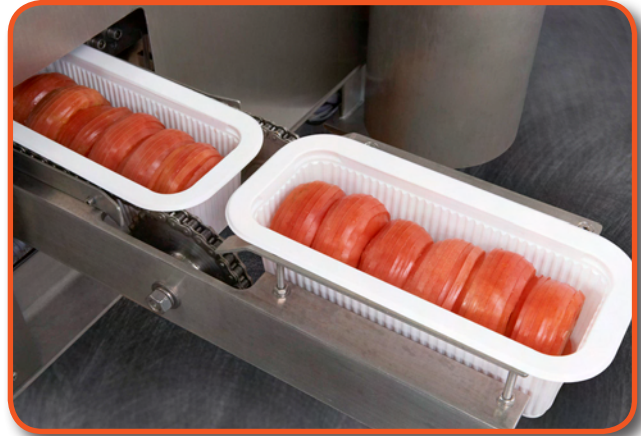
The MCT Tomato Slicers slice six tomatoes per cycle, yielding seven premium slices per tomato - or 42 slices per cycle. The MCT 25 can be operated at processing speeds of over 13 cycles per minute giving an average yield of 1,600 lbs. per hour while the MCT 5 can be run at 3-4 cycles per minute giving an average yield of over 400 lbs. per hour.

The MCT Tomato Slicers integrates with the Maxwell Chase Technologies' "Fresh-R-Pax" super absorbent trays, resulting in a dramatic improvement in shelf life-14 days.

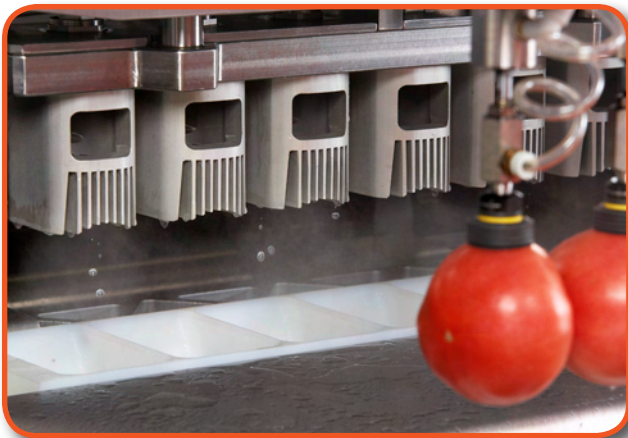
MCT TOMATO SLICING EQUIPMENT



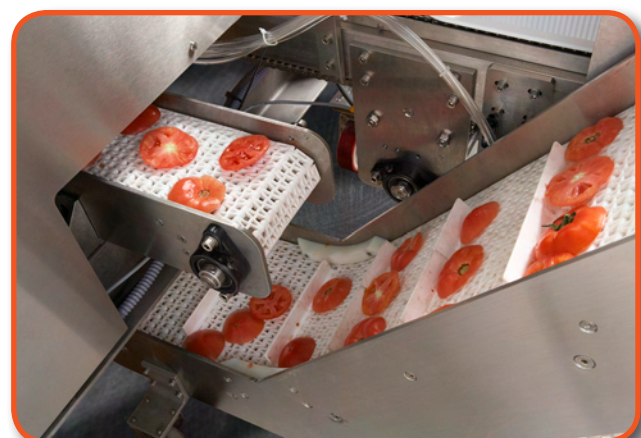
The MCT 25 has a fully integrated Pick & Place unit, increasing productivity and reducing labor costs.



Produces uniform, clean cut tomato slices to a standard thickness.



The MCT 25 sanitizes the cutting blades between each slicing cycle, significantly reducing the risk of cross contamination, e.g. In a 10 hour shift the blades will be sanitized over 7,000 times.



Automatically removes and collects the unwanted end pieces of the tomato.

Some Customer Quotes...

"We use our Maxwell Chase tomato slicers every day and have realized substantial savings in labor, handling costs and improved yields over other slicers."

*Scott Black - Plant Manager
Condies Foods, Salt Lake City, Utah*

"We have produced sliced tomatoes both ways and we know the labor savings, improved yield and improved quality of the product, makes the Maxwell Chase slicer the only way to produce sliced tomatoes."

*R.C. "Buddy" McEntire - President
McEntire & Co., Columbia, South Carolina*



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