

MCT Tomato Slicers

Automated Slicing System

The MCT 5 & 10 Tomato Slicers have been specifically designed and engineered to produce precision cut tomato slices. The machine removes and collects the unwanted end pieces while placing the premium tomato slices neatly in the tray. The machine is easy to load and can be run using just one operator. The Tomato Slicers have built in safety features such as a safety hood to protect the operator when the machine is in operation.

Benefits

- 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
- Reduces the labor handling costs of slicing the tomatoes significantly
- Delivers in excess of 70% yield of finished product consistently
- Easily compatible with FreshWell™ Absorbent Packaging Systems, resulting in a dramatic improvement in shelf-life — 14 days
- MCT 5 Tomato Slicer slices 6 tomatoes per cycle
- The back of the slicer may be easily opened for access to cleaning



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Extending Freshness. Enhancing Safety.™



Tomato Slicer Model No. MCT 5

The MCT 5 Tomato Slicer - Single Row 1/4 steam trays

The MCT 5 slices six tomatoes per cycle, yielding seven premium slices per tomato — or 42 slices per cycle. It can be operated at over 3 cycles per minute giving an average yield of over 300 lbs. per hour.

The MCT 10 Tomato Slicer - Triple Row 1/2 steam trays

The MCT 10 slices seven tomatoes per cycle which can yield up to six slices per tomato — or 42 slices per cycle. This equates to 126 1/4" slice thickness in a 1/2 steam tray. The MCT 10 can be operated at processing speeds of over 3 cycles per minute giving an average yield of over 300 lbs. per hour with one operator.

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