

AUTO-SHREDDER



**High Volume
Shredding for a
“Hand-Pulled” Look**



CARRUTHERS

CARRUTHERS AUTOMATIC SHREDDER TECHNOLOGY

Our innovative and uniquely designed Auto-shredder is a continuous flow machine with throughput exceeding 2,000 pounds per hour. Engineered to easily breakdown tough products such as cooked beef logs with the same efficiency as it does softer products such as cooked chicken breast, our Carruthers Auto-shredder is a perfect solution for mid- to large-sized processors.

Continuous Flow, High Volume Shredding for a “Hand-Pulled” Look

BENEFITS / FEATURES

Direct drive for increased efficiency and longer life.

- All mechanisms (auger, main spindle, drum, pre-break, and shredding cage) function via the shredder’s direct drive for increased efficiency and a longer wear life. The Auto-shredder also utilizes a pre-break system that serves as both a product metering device and initial size reduction tool.

Variable frequency drive speed control for greater product flexibility.

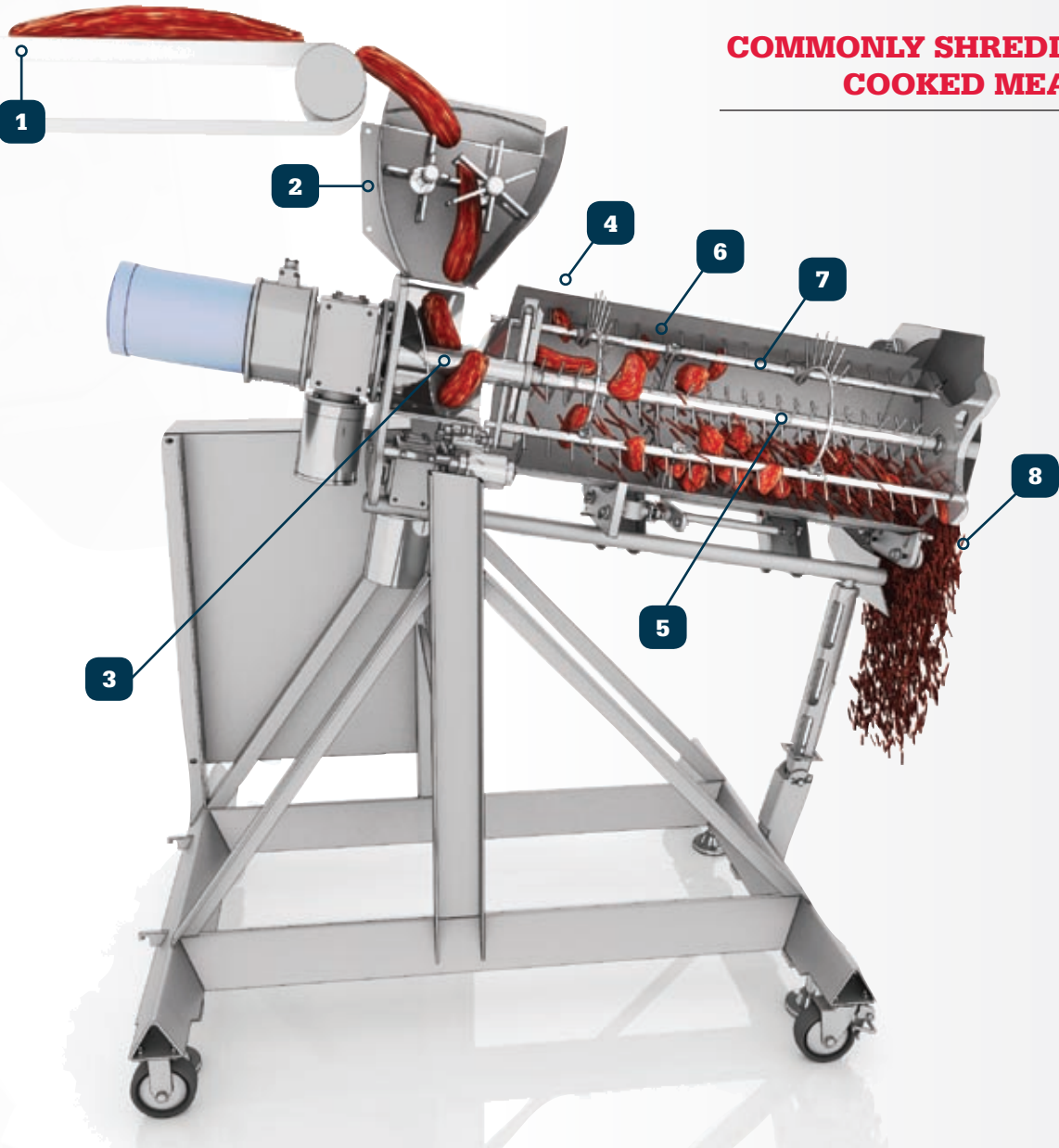
- A broader range of shredded meat types result from the ability to precisely control the speed of all the machine’s mechanisms.

Features easier cleanability and superior hygiene.

- A retractable drum, quick release radials and flight rods as well as a removable draft shaft and auger provides easy access to the machine’s components for improved sanitation and better hygiene. Constructed of stainless steel, the machine also features a number of angled surfaces and reduced hollow zones for improved water run off to prevent microbial buildup.

METHOD OF OPERATION

- 1 A conveyor feeds product of any size into pre-break device. **Note:** pre-breaker use optional depending upon initial product size.
- 2 Pre-breaker paddles reduce large, cooked whole muscle product into smaller pieces.
- 3 Product is metered into automatic shredder drum via a feed screw.
- 4 Drum and flights rotate slowly to lift product and are driven at a slightly different speed to provide continuous cleaning of the drum wall via a scraper mounted on the flight frame.
- 5 High speed fiber puller spindle separates muscle fibers dropped into it by flights moving slowly with drum. Fiber puller spindle is designed to minimize shear.
- 6 Product is sorted by flight configuration which allows smaller pieces to slide through, minimizing number of times product is hit by fiber puller spindle. Tumbling and shredding continue as long as product can be caught and lifted by flights.
- 7 Radial flights control flow of product through drum.
- 8 Product discharges at desired uniform size depending upon flight configuration and drum angle.



COMMONLY SHREDDED COOKED MEATS:



Shredded Beef

- Chuck shoulder
- Boneless brisket
- Rib, blade meat
- Chuck rolls
- Beef round
- Flats
- Ball/Tri-tips
- South American
- Cooked beef rolls



Shredded Poultry

- Chicken breast
- Chicken thigh
- Spent chicken
- Hen meat
- Turkey breast
- Duck meats

NOTE: Poultry products can be processed chilled at 35° F and above.



Shredded Pork

- Picnic shoulder
- Boneless picnic
- Boston shoulder
- Bone-in/Boneless
- Shoulder butts
- Loin ends or hips (boneless)

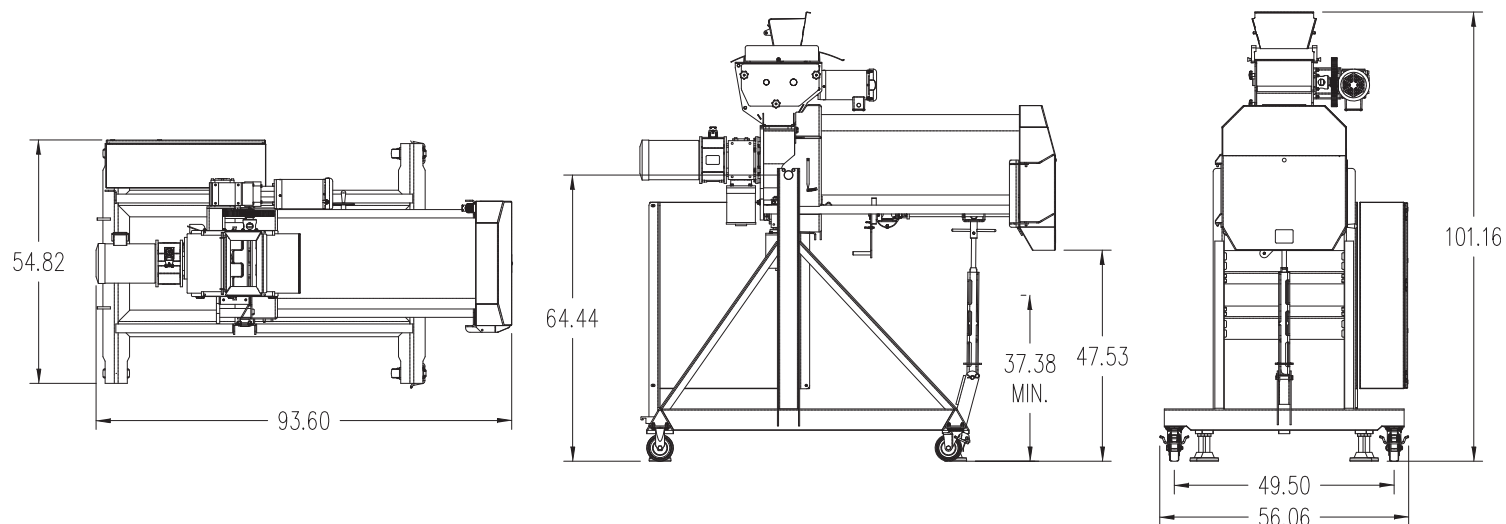
NOTE: Product appearance can be controlled, from fine to coarse shredded meats

DELIVERS A BROAD VARIETY OF SHREDDED COOKED MEAT PRODUCTS



TECHNICAL SPECIFICATIONS:

FEATURE	TECHNICAL SPECIFICATIONS
Machine Dimensions	
Height	101 in. (2565 mm)
Width	55 in. (1397 mm)
Length	94 in. (2388 mm)
Electrical Requirements	
	230/380/480 VAC; 50/60 Hz
	18 Amps/30 Amps (with optional motors)
	15 Amps/24 Amps (without optional motors)
Motors	
Drive shaft	3-hp
Drum drive	1/2-hp
Auger drive	1-hp
Pre-break (optional)	1 1/2-hp
Conveyor (optional)	1/3-hp



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