

Aptar's Automated MCT 5 Tomato Slicer

Experience enhanced safety and savings through increased efficiency and yield

Aptar's newly designed tomato slicers have been specifically engineered to produce precision cut tomato slices with the latest sanitary design features. The machine automatically removes and collects the end pieces while placing the premium tomato slices in the tray. It is easy to load and can be run using just one operator. Built-in safety mechanisms such as a safety hood and two-hand operation protect the operator when the machine is in operation.

Benefits

- **Easy to use and maintain:**
 - Easy to change stationary blades
 - Open machine design for easy cleaning and repair
 - Setup in less than 30 minutes
- **Savings through reduced waste and increased yield:**
 - Tote pan catches all automatically removed end pieces, which can be used for diced tomatoes or salsa
 - Retains integrity of tomato slices by gently placing them into the tray
 - Consistent slice count in every cycle
 - Avoids hand sorting the tomato slices to reduce risk of damage and contamination
 - Significantly reduces labor handling costs
 - Consistently delivers in excess of 70% yield
- **Built-in safety features reduce work-related accidents**
 - Two hand operation for operator safety (both hands must be on the slice buttons for operation)
 - Automatic shut down if no trays are present
 - Automatic pause of tomato through-put when conveyor is full
 - Air safety shut off valve for general safety
- **Optional features available to customize and enhance your machine**



Features and Technical Specifications

- All stainless, sanitary design, 100% wash down
- 10 stationary blades, easy to change, last up to 3 weeks
- Operation speeds up to 8-9 cycles per minute
- Custom built to electrical specifications
- Quick disconnect air line
- 5 x 5 footprint on standard polyurethane casters with swivel and brake mechanisms
- Compatible with FreshWell™ Absorbent Packaging Systems, resulting in dramatic shelf-life improvement of up to 14 days
- **Optional features:**
 - **Denester:**
 - Holds 25 1/4 steam Freshwell trays or 40 rib bottom trays
 - Simple operation that can be fed into a takeaway conveyor
 - **Takeaway conveyors:**
 - Increase production speeds and decrease labor by carrying trays to sealer
 - **Infeed conveyors:**
 - Increase production speeds and decrease labor by bringing tomatoes to slicer from bin or wash tanks

