BRIDGE

Cross Tenderizer

Provides Three Operations In One....
Reduces Labor Cost, Increases Production.

The Bridge Cross Tenderizer Model CS-12 provides the ability to make three opposing cuts with a single pass through the unit. Solid cut portions of meat can be fed continuously through the Cross Tenderizer's three sets of blades. As the portions pass through each set of blades the product is re-oriented on the multi-strand stainless-steel conveyors by simple and slight variations in belt speed. This process produces classic "cubed" cuts in beautifully finished portions.

The CS-12 will save you labor and costly production time by eliminating the need for multiple passes through a single unit tenderizer, which would include additional product handling.

Put the efficient CS-12 to work for you. Call today to schedule a demonstration!

BRIDGE
MACHINE COMPANY, LLC

Write Us For Information:
PO Box 45
Palmyra, New Jersey 08065
856.829.1800 Fax 856.786.8147
www.bridgeonline.com

CS12-0002

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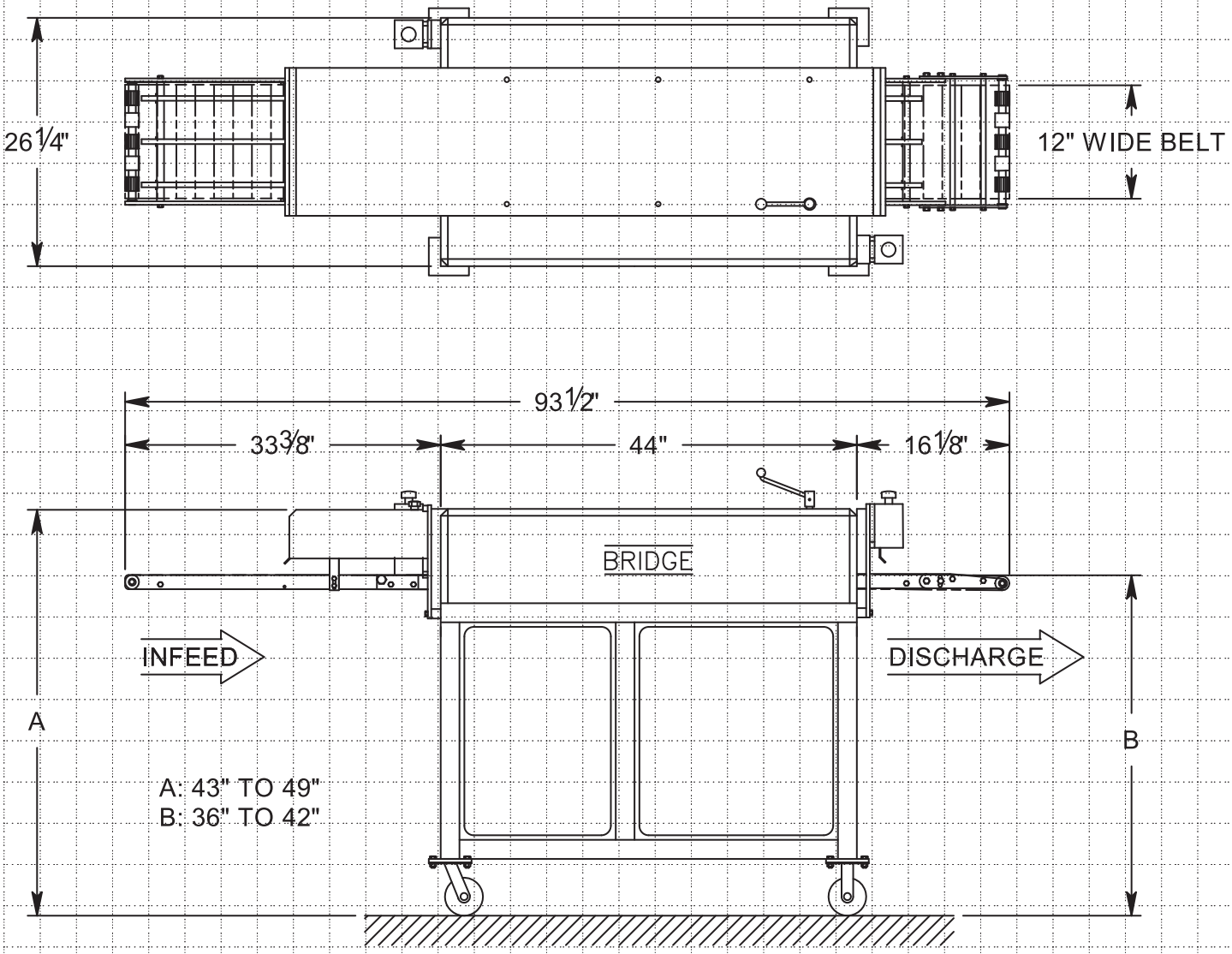

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