

S H R E D D E R

MODEL 25001

Our shredder is designed to efficiently shred beef, poultry or pork resulting in “hand-pulled” products without the expense of intensive labor. Load up to 40 pounds of cooked product in the hopper and achieve results within 1-5 minutes.

Standard Features:

- Innovative design with easy to use controls for simple operation
- Features quick processing times that result in consistent product shredding
- Durable all stainless steel construction
- Controllable product appearance, fine to coarse shred
- Compact size, use anywhere
- USDA approved

Optional Features:

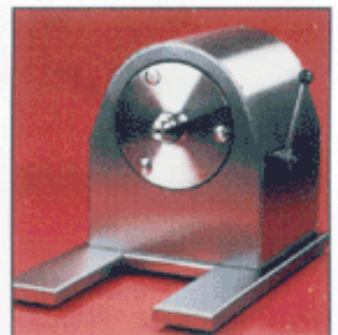
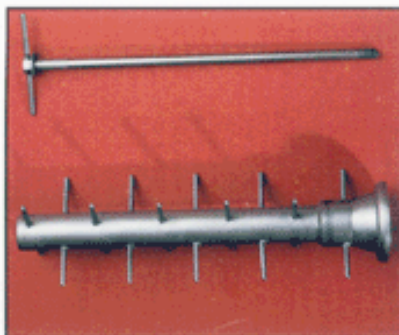
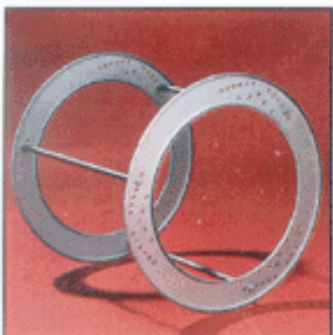
- Processing table

A Simple Solution for Shredded Meats



www.thescaleshop.net

1-888-844-2031



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Ideal Products:

| BEEF | POULTRY | PORK |
|----------------------------------|--|------------------------------|
| Chuck Shoulder | Chicken Breast | Picnic Shoulder |
| Boneless Brisket | Chicken Thigh | Boneless Picnic |
| Rib, Meat Blade | Stripped Spent Hen | Boston Shoulder |
| Chuck Rolls | Meat | Bone-in/Boneless |
| Beef Round | Turkey Breast | Shoulder Butts |
| Ball/Tri-tips | Duck Meats | Loin Ends or Hips - Boneless |
| South American Cooked Beef Rolls | <i>Note: Poultry products can be processed chilled (35° and above)</i> | |

Technical Specifications:

- Height: 26.17"
- Length: 39.28"
- Width: 21.875"
- Electrical: 115 volt, 60 Hertz, 12.5 amps
- Crated Weight: 300-lbs.

Processing Specifications:

| Product | Optimum Product Temperature | Recommended Load Size | Production per Cycle | |
|---------|-----------------------------|-----------------------|----------------------|---------------|
| | | | Coarse Shred | Fine Shred |
| Beef | 170° F | 5-40-lbs. | 5-10 minutes | 10-15 minutes |
| Poultry | 140° F | 5-40-lbs. | 1-5 minutes | 5-10 minutes |
| Pork | 140° F | 5-40-lbs. | 1-5 minutes | 5-10 minutes |