

BRIDGE

TR Series Flattener

Bridge Machine TR Series Cutlet Flatteners are designed to reduce product thickness and add value to your products. TR Flatteners expand your products surface area evenly, resulting in uniform cooking times and a natural-value added product for batter and breader lines. You can flatten fresh or tempered chicken breasts, chicken strips, beef, pork and veal to 50% of their original thickness in a single pass.

The machine's straight through design allows for a continuous flow of product allowing for great efficiency. Two simple ergonomic hand wheels allow the operator to easily control the thickness of the finished cutlet by allowing the upper belt assembly to be raised or lowered on the product as it passes through the flattener. These features allow the operator to adjust for a wide variety of products.

Call Bridge Machine Company Today for a Demonstration!



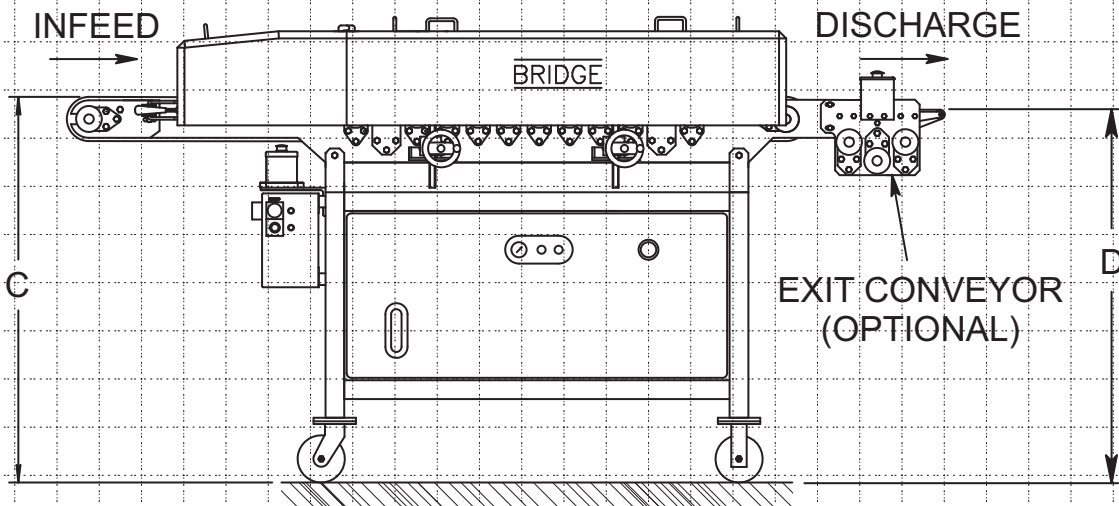
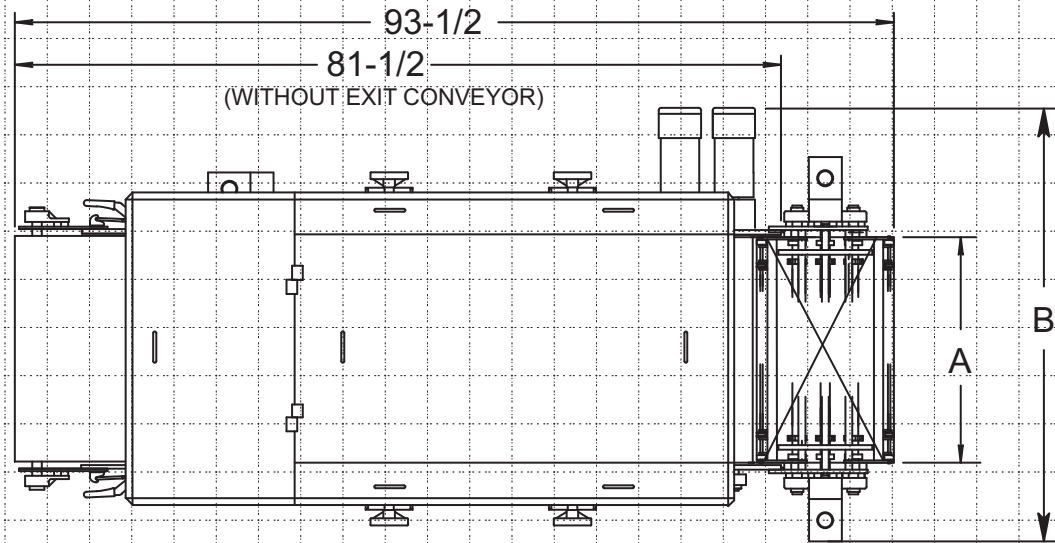
BRIDGE
MACHINE COMPANY, INC.

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

TR12-0001

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DIMENSIONS:

BELT WIDTH	}	A	12"	18"	24"	30"	36"	40"
		B	34-1/2"	40-1/2"	46-1/2"	52-1/2"	58-1/2"	62-1/2"

C INFEED HEIGHT 41" TO 47"

D 1" BELOW INFEED HEIGHT WHEN FOR OPTIONAL EXIT CONVEYOR

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