

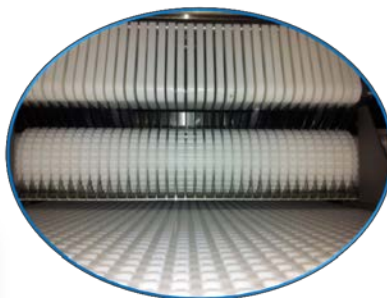
CON-VEY SLITTER®

Food Slicer

The Bridge Con-Vey Slitter® cuts fresh, chilled or cooked boneless products into uniform strips with minimum handling. The CVS can be used in multiple applications including: Stripping chicken, beef, and/or pork for fajita type products. It can gauge width of products such as pork bellies by placing only 2 blades on the knife shaft at the desired width of the product and products can be diced by running through once, then rotating the product 90° and running product through a second time.

The CVS is designed with ease of maintenance in mind. The machine is manufactured with quality but simple components to enable a small maintenance and sanitation crew to easily complete maintenance and cleaning tasks. The standard wash rack allows for top and bottom KSA removal for simple and safe sanitation.

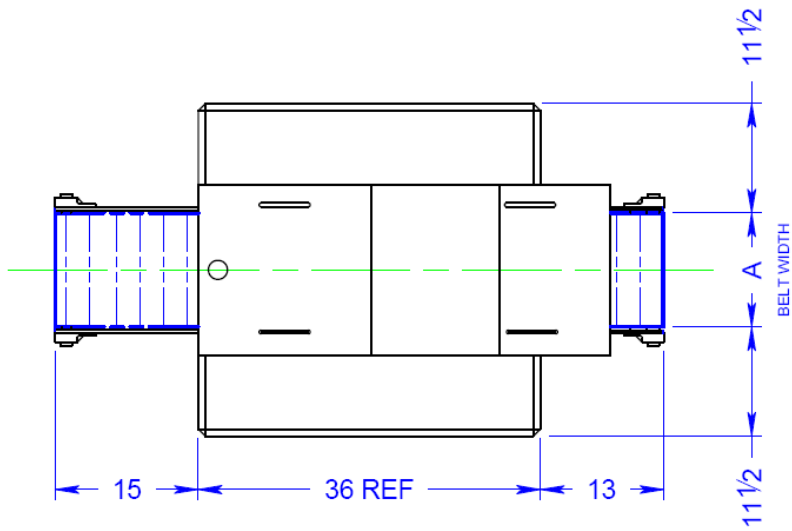
This machines comes in 6 widths to allow for simple integration into any production line.



**TOP KNIFE SHAFT
ASSEMBLY**



BRIDGE
MACHINE COMPANY, LLC



THE CVS IS AVAILABLE IN
VARIOUS WIDTH MODELS
A = 12, 18, 24, 30, 36, 40

