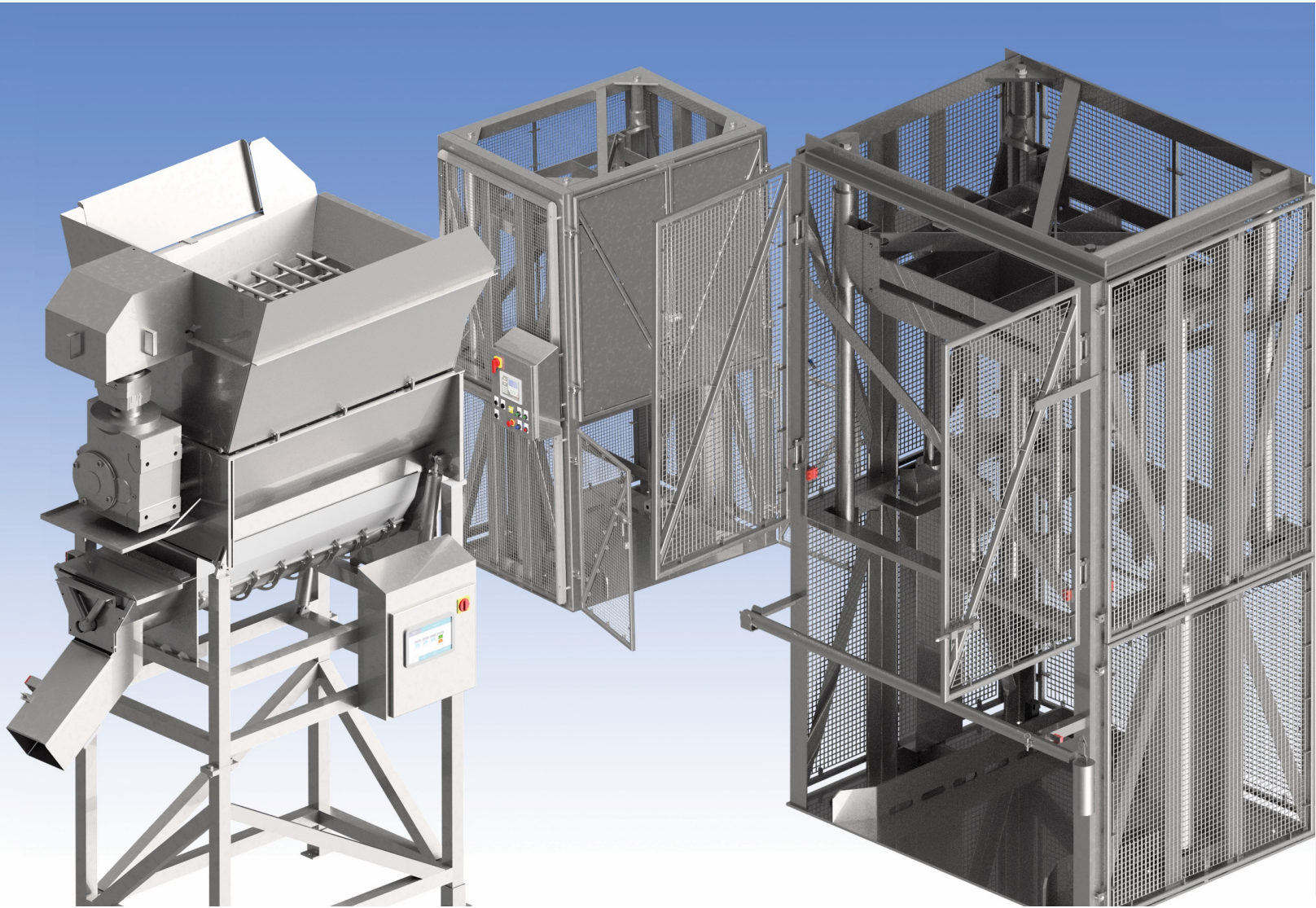




Breaking Equipment

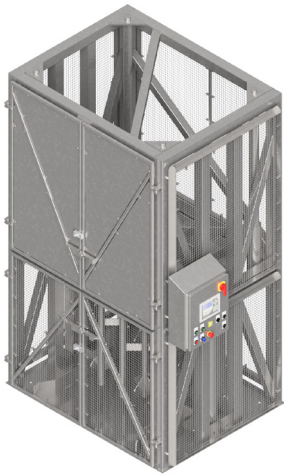


MTC Breakers are designed to provide our customers with an economical, safe, and effective tool for pre-breaking refrozen combos of individually quick frozen (IQF) products. MTC Breakers are built to last with rugged, stainless steel construction. They provide high yields on a consistent basis – reducing our customers' labor requirements and ensuring minimal product loss. Enhanced ergonomics mean less employee injury and greater productivity.

Every day, We Do More...
www.gomtc.com/food



FEATURES	BENEFITS
Stainless steel construction	Assures long life and ease of sanitation
Push-button/plc controls	Provides for simple operation
Safety-focused design	Provides for simple operation
Powerful electric/hydraulic operation	Ensures efficient and accurate operation
Various options available	Accommodates any customer requirements



MTC CB Series

Cluster Breaker

MTC's Cluster Breaker is used for breaking up IQF and refrozen products in combos or tempered block form. Made of stainless steel with 100% seal welds for ease of sanitation and durability, the cluster breaker comes with a programmable cycle control and a programmable controller that can store programs for different products. MTC's safety-focused design ensures that the cluster breaker operates only when all gates are closed and secured in place. The Cluster Breaker is hydraulically operated and comes with a 15 HP power unit.



MTC FB Series

Final Breaker

MTC's Final Breaker has rotating breakers to break up IQF product such as meat and vegetables. Made of stainless steel for ease of sanitation and durability, the breaker is easy to use and easy to clean and makes our customers' facilities more efficient. It comes with sizer bars that allow our customers to dictate the size of the product after it's broken up. Customers can also choose from various discharge options, including direct discharge into carts or combos or integrated screw conveyors to move the product out.