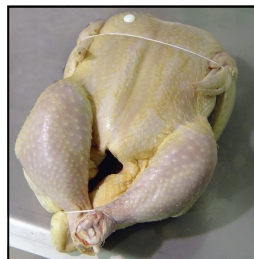


MEAT/POULTRY TYING STATION

INTRODUCING The FELINS Sani-Tyer 2000. This commercial food processing tyer is designed for use in the meat processing environment. Stainless steel, chrome plating and a water tight electrical system make this versatile tyer wash down ready.



SPECIAL FEATURES include PLC drive control, direct drive power train, variable cycle speed control, fold down front and side panels for quick and easy wash down, heads up control panel for easy access, adjustable string tension control, quick change cone dispenser, stand with 4 independent swivel casters - 2 locking -for portability, plus many other operator friendly features.



COMPACT & PORTABLE. This table top unit is perfect for even the smallest work areas. It is also available with a cart for mobility and adjustable height leg supports. The six inch (15 cm) height clearance gives this meat and poultry tier the capability to tie large items in one second.

VERSATILITY. This low cost tyer uses a wide variety of food grade cotton twines, elastics and elastomers tying materials. At 45 cycles per minute, the Felins Sani-Tyer 2000 will increase your productivity while reducing your overall bundling costs.