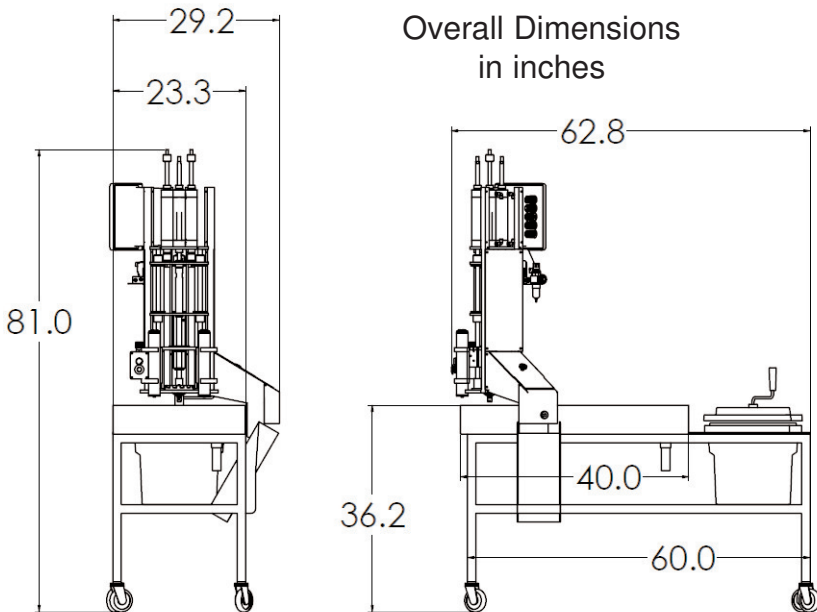
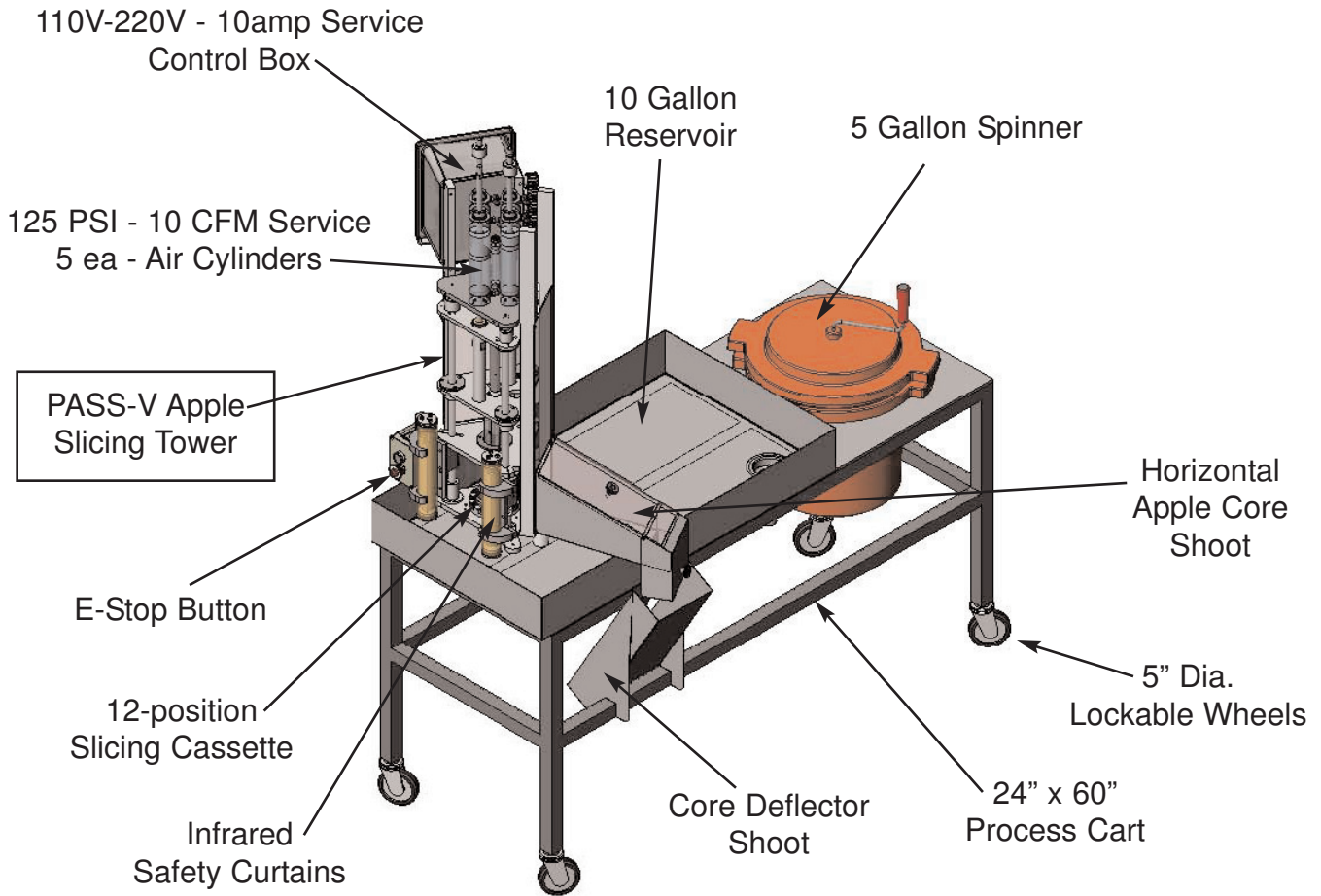


PASS Model V Apple Slicing System



The PASS slicing tower sits inside a reservoir filled with anti-oxidant solution. The slicer drops edible apple wedges into the solution and blows the apple core sideways into a shoot that deflects the core into a waste receptacle (not shown). The apple wedges are treated with an ascorbic acid based solution which prevents browning and assures a 2-3 week shelf life for apple wedges that are kept refrigerated at 32° - 42°F.

PASS slicing is the highest quality technology in the world, protected by patents in the USA and internationally.

Find us at www.slicingapples.com