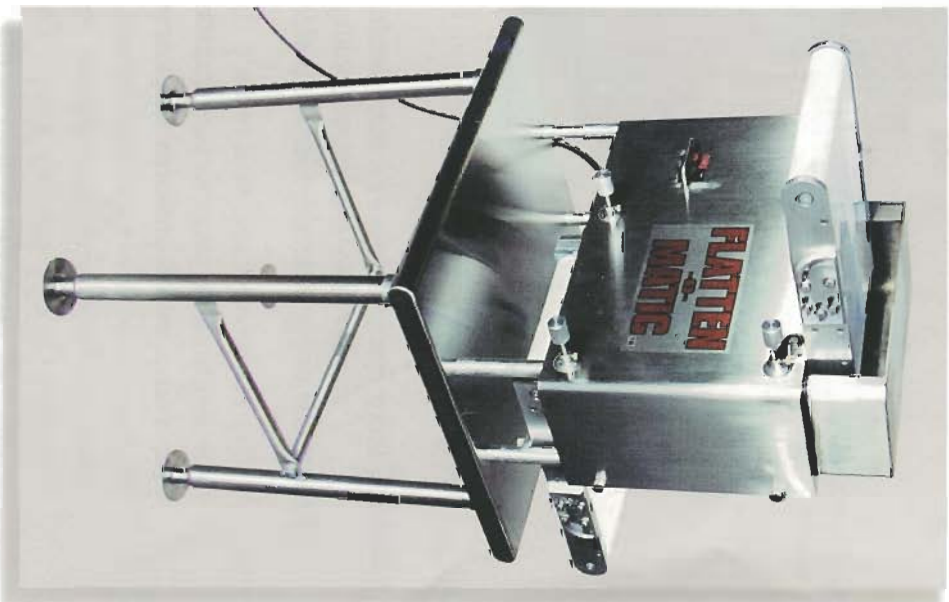
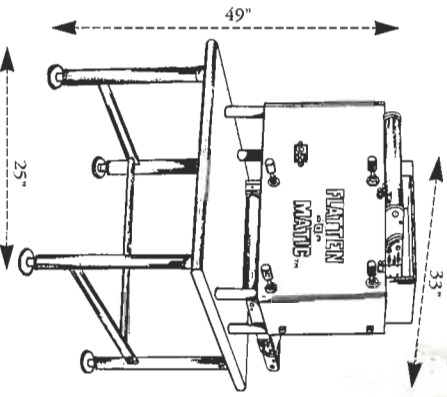


**New!**  
**FLATTEN**  
**MATIC™**



**FLATTEN**  
**MATIC™**

Universal Concepts, Inc.  
1608 NW 34th Terrace  
Lauderhill, FL 33311



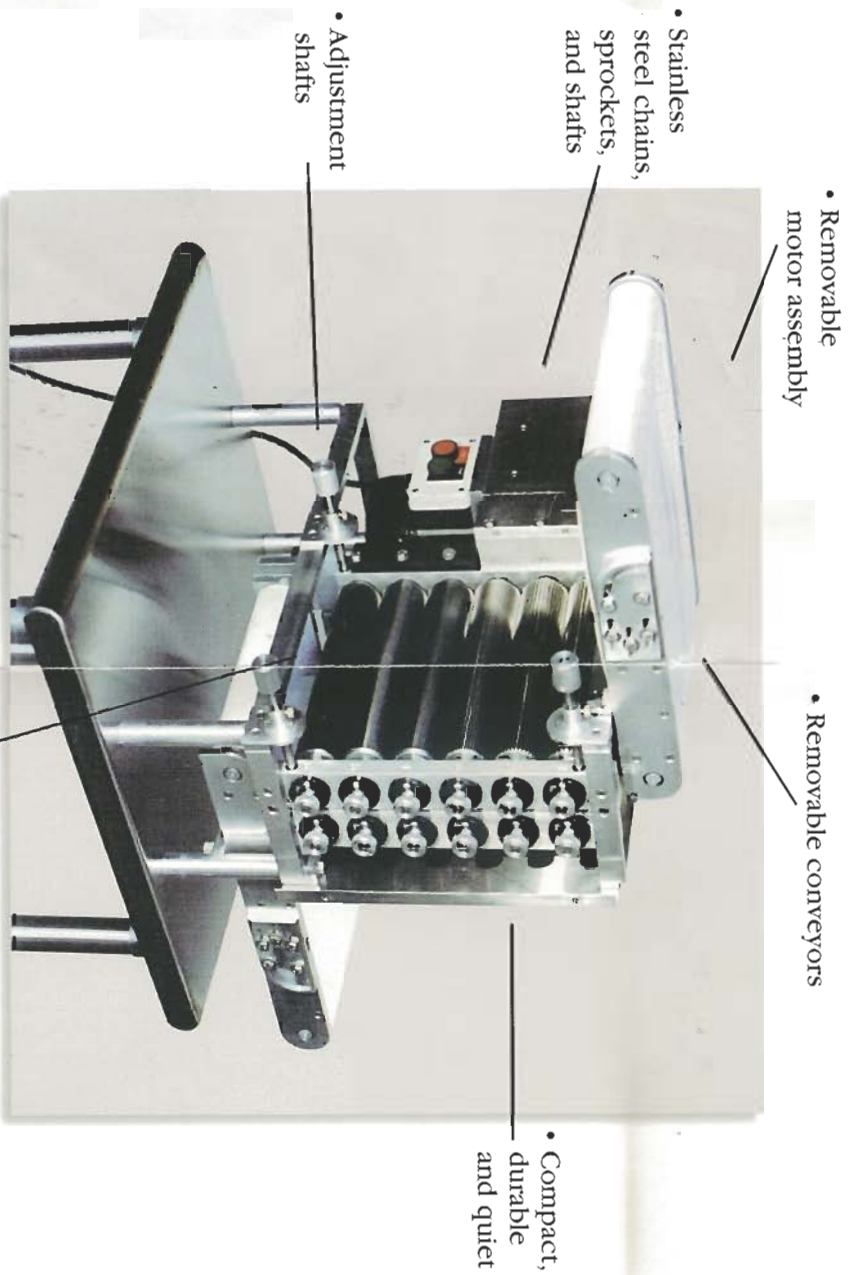
Model Number 22491 A

Volts 115/230-110/220/240 Ph 1 Hz 60/50  
Amp 2.4/1.23 Hp 1/4 RPM 28/23 Torque 200in/lb

**U.S.D.A. APPROVED**

Patented State Of The Art meat  
poultry, and seafood flattener.

**U.S.D.A. APPROVED**

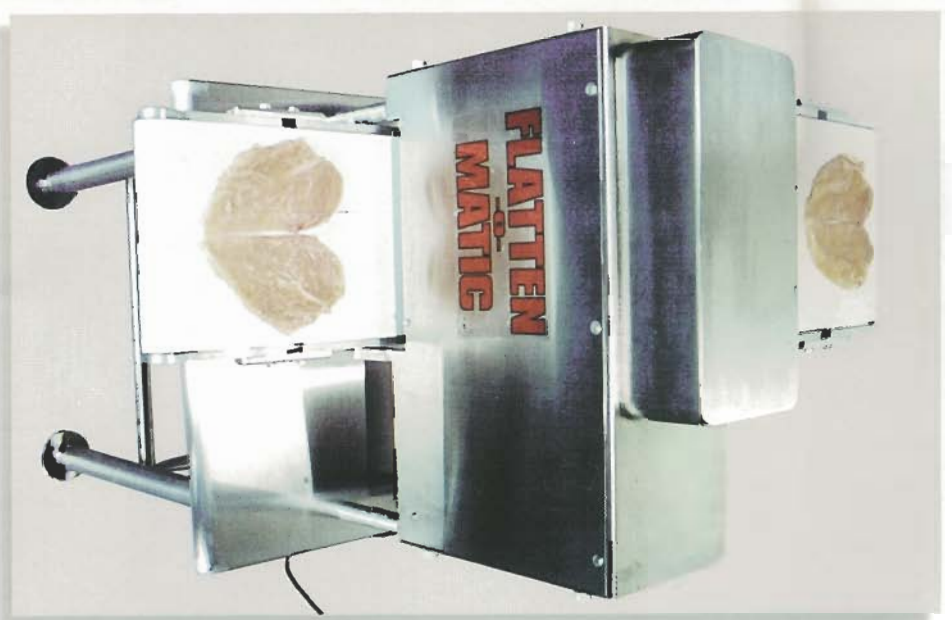


- **Reduced labor costs** • **Produces a more tender cutlet** • **Uniform thickness** • **Increased plate coverage** •
- **Faster more consistent cooking time** • **Removable stainless steel rollers** •
- **Removable motor assembly** • **Stainless steel construction** • **Easy to clean** • **U.S.D.A. APPROVED** •

The Flatten-O-Matic will reduce the time required to process your cutlets, give you a more uniform thickness, increase plate coverage and insure a faster cooking time. To operate the Flatten-O-Matic is very easy. The results will meet the requirements of the most demanding chef.

One operator can produce over 2500 pcs. per hour. The Product enters on the conveyor and is flattened through a patented 12 roller process. The product then exits on the conveyor ready for packaging, quick freezing or marinating. The Flatten-O-Matic will progressively reduce the thickness of a cutlet up to 80%.

**For further information please call or write: Universal Concepts, Inc.  
1608 NW 34 Terrace, Landersbill, FL 33311 (954) 327-0194 Fax (954) 792-4502**



Adjustments can be made while machine is in operation ranging from 1/32" to 1".  
Cleaning is quick and easy with all parts removable, including motor assembly, stainless steel rollers and conveyors. When motor assembly is removed, the entire machine is completely water safe.  
No tools are required for assembling or disassembling machine.