How can a macerator so advanced be so easy to use?





Simply stated, the Polar Flex Carve shreds the competition.

The Polar Flex Carve Macerator features so many improvements and advantages over other models that it sets a whole new standard for macerator technology.



Setting a whole new standard.

The Polar Flex Carve Macerator will consistently pre-condition your meat and poultry products beyond all expectations. There is no other macerator equipped to provide the ultimate in control and flexibility to suit all of your product challenges.

Multiple surface treatment options at your fingertips. The

patent pending Flex Carve features two pairs of independently controlled knife rollers. A PLC controller stores maceration programs for easy recall of all machine settings. With the push of a button, the roller clearance can be automatically adjusted, eliminating manual adjustments and the mistakes that follow. Each roller pair can be set to provide single or double maceration, providing processors with multiple surface treatment options. Robust, non-flexing knife rollers ensure a consistent cut depth across your entire product. It can handle all types of meat and poultry products, from thin chicken breasts to thick pork and beef muscles.

The Flex Carve consistently delivers a uniformly macerated product. Uniform maceration provides:

- Improved and uniform protein extraction
- Better product bind
- Sustained product quality
- Sustained or improved cooking and slicing yields

Superior built-in intelligence. The Flex Carve features built-in intelligence – it is able to communicate via Polar Link

with any IMAX Injector to ensure total control of your entire process. The Flex Carve is designed and constructed using only the latest hygienic and food safety technology.

A higher level of food safety.

The Flex Carve leads the way in food safety. Its hygienic design allows the unit to be washed inside and out. All critical components are housed in Nema 4X enclosures. Gearboxes and motors are constructed entirely of stainless steel.

A speedy ROI. The Flex Carve is designed and constructed to greatly reduce spare parts and maintenance costs. Its stainless steel direct-drive motors completely eliminate the hassle of changing chains and sprockets and keeping them clean.



Polar Flex Carve Advantages

Single or double maceration available

Multiple surface treatment options

Fully adjustable with independent pneumatic rollers

Maximizes protein extraction to improve yields and consistency

Better product binding for improved cooking and slicing yields

Possible deep penetration with overlapping rollers – up to 15 mm overlap

Blades are direct driven – no chains

Touch screen control and recipe management eliminates costly errors by operators

Intelligent programing to ensure proper settings for each muscle type

Compatible with Wolf-tec's Polar Link

Can be linked to a Wolf-tec injector for automatic program recall and operation

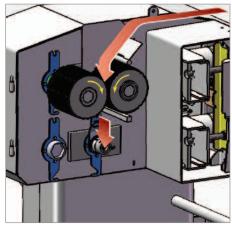
Versatile machine easily adapts to any application or injector

Exclusive design assures blades stay free of meat and prevents costly metal-to-metal contact so that knives stay sharper for longer periods of time

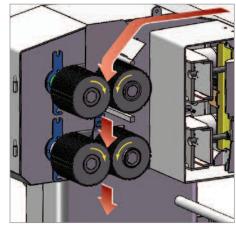
Unmatched sanitary design and construction

Compact footprint, easily rolls in and out of production lines

Ergonomically designed for ease of operation



Single pair of rollers.



Double pair of rollers.





A variety of blade choices (shown above are razor blades, castellated blades and a blunt roller) provides a wide range of surface treatments.





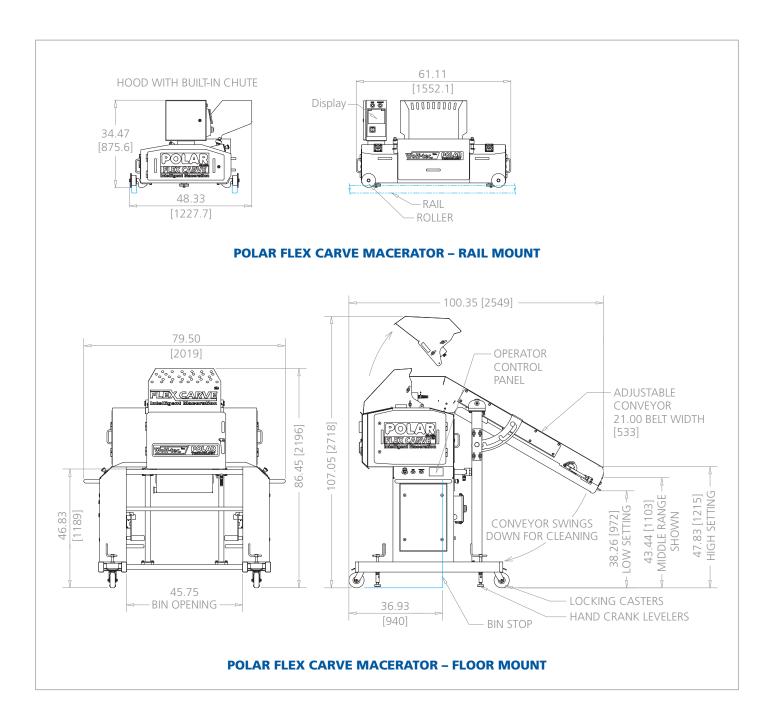
Blade penetration is easily adjustable and provides a consistent slice depth for uniform and repeatable results.



For single cutting applications, the Flex Carve can be configured for rail mounting



The PLC controller stores maceration programs for easy recall of all settings. With the push of a button, the roller clearance can be automatically adjusted.





Use your Smart Phone and a QR Code Reader app to learn more now.



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