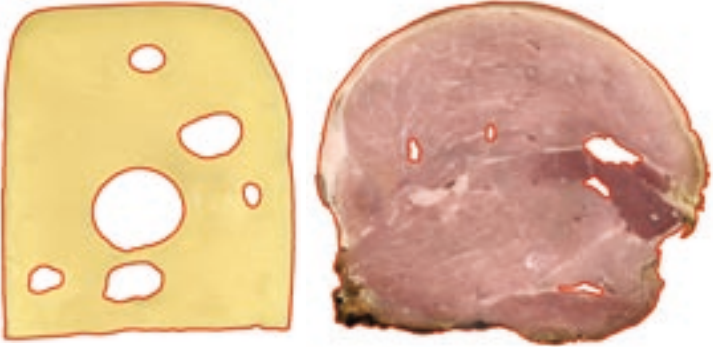


The hole truth



And nothing but

No word of a lie, the new and very advanced vision and laser system* in our new **PolySlicer 3000 Vision** follows contours so closely at the cutting face that virtually any variation in product composition – however irregular – is detected. Holes in cheese, voids in ham, areas of fat and even lean/fat ratios are all carefully and accurately measured at the blade, slice by slice. This means extremely low giveaway, consistently accurate grading and high volumes of superbly presented portions. We believe we're telling you the whole truth when we say no other slicer can match the comprehensive vision capability and performance of **PolySlicer 3000 Vision**.

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*patents applied for

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