reliable, durable and innovative
meat processing equipment and solutions

SUPERMARKET / GROCERY

WHY CRM . . .

POWER AND DURABILITY:

CRM machines are engineered to withstand the test of time. For over 50 years, CRM has crafted meat processing machines that endure the demands of the American market. From the robust motor and gearbox to the thickness in stainless-steel used to construct the frames, CRM's commitment to quality ensures you are purchasing a quality product from the industry leader.

SERVICE SUPPORT:

CRM equipment is supported by a network of certified local technicians across the nation, ensuring minimal equipment downtime. Should you ever require assistance, a CRM dealer will promptly and efficiently respond to keep your operations running smoothly. All CRM dealers are thoroughly trained on CRM equipment, maintain a local inventory of replacement parts, and are prepared to assist CRM customers anytime, anywhere.

THE CRM GUARANTEE:

Our best spokespeople are our customers. We at CRM take pride in having the most reliable machine on the market with the best technical and training support in the industry. That is why CRM offers an industry leading 18-month warranty on all CRM Slicers. When you buy a CRM machine, you aren't just buying a piece of equipment, you are purchasing peace of mind.

CONTACT

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CRM
AUTOMATIC
SLICERS

NEXUS

245/45

The CRM NEXUS Horizontal Portion Slicer cuts fresh and tempered bone-in and boneless meat, cooked meat, bacon, beef jerky, fish, and cheeses into precise slices ranging between 0.5mm-50mm.

The unique design of the CRM blade ensures precise cuts, preventing bone splintering, minimizing waste, and extending product shelf life.

Made entirely of bacteria-proof AISI 304 stainless-steel, the NEXUS slicers are fitted with systems making them safe and easy to use even by non-specialist staff.

Cuts/mins	240
Max Product Dimensions	(700) 9 ¾" x 27" (930) 9 ¾" x 37"
Slice Thickness	.5mm – 50mm
Electrical Power	220 V/ 3ph (Gear Driven)
Products	-3 °C & up (Including Beef Bone-in)
No bone dust	
Increased product shelf life	
Safe and efficient	
Removable cutting boards & Adjustable plates	

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Meat processing equipment built to last

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Slice Thickness	.5mm – 50mm
Electrical Power	220 V/ 3ph/ 30AMP Breaker Recommended (Gear Driven)
Products	-3 °C & up (Including Beef Bone-in)

No bone dust

Increased product shelf life

Safe and efficient

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CRM
AUTOMATIC STACKER
PATTY FORMER

STELVIO

Fully automatic patty forming machine with 75lbs hopper and outfeed conveyor. Equipped with safety features and automatic patty paper system.

The Stelvio has an integrated wire cleaning system to minimize waste while keeping a neat finished product, making this the ideal machine for beef and pork patties.

With the Stelvio touch screen, the operator can program the number of patties to stack along with the distance between the stacks. All programs can be saved in the machine for future use.

Product Capacity	3,300 - 13,200 pieces/hour
Max Product Dimensions	125mm
Hopper Capacity	75lbs
Electrical Power	220 V/ 1PH

Customizable Inserts

“Hand Made” style patty

Stacking Capability

Machine comes with 100/110/120mm drum insert – Conveyor belt – Manual foot pedal

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CRM
MIXER/ GRINDER

TCX-A20

By OMET

With efficacy and durability as the driving factors of its design, the CRM TCX-A20 mixing grinder is at the top of its class.

This machine comes with a 10hp augur motor and a 2hp mixing motor along with the Unger and enterprise grinding capabilities. The 130mm stainless steel head comes standard on the TCX to prevent product smear and easy cleaning. Gemini system included to allow for double grind capability. Grinding head gasket/ seal to prevent build up of bacteria.

Its 70lt/ 250lb capacity makes it ideal for small to medium processors and meat departments. The easy-to-use controls and stream line design make it visually and operationally attractive to all operators.

The TCX-A20 is the mixer/ grinder for those who are looking for reliability paired with the strongest construction in the industry.

Power	208-240v/ 3ph/ 30amps 10hp auger motor 2hp mixing motor
Capacity	70lt/ 250-290lbs
Weight	900lbs
130mm Head	
Unger and Enterprise capability	
Gemini System	
Head seal/ gasket	

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