

SUPRA•CUT



COURTESY SLICE TECHNOLOGY

Automatically wedge and cut a courtesy slice in the centre of each wedge of fruit

RETHINK DAILY FRUIT PREP

Patented design is engineered to last

SERVES ANY VOLUME

Ideal for all types of venues and volume demands

**FINALLY,
A BETTER WAY**



DEMO VIDEO ► [SUPRACUT.COM](https://supracut.com)



SUPRACUT™ IS UP TO 6X FASTER THAN MANUAL CUTTING.

IDEAL FOR

RESTAURANTS & LOUNGES

BARs & NIGHTCLUBS

CASINOS & RESORTS

CRUISE SHIPS

QUICK SERVICE & FAST CASUAL

CATERING

GROCERY

HEALTHCARE

MILITARY & INSTITUTIONAL



KEY BENEFITS FOR EVERY INDUSTRY



CLEAN



SAFE



FAST



EASY

COURTESY SLICE TECHNOLOGY

SupraCut's patented design features the option to automatically Courtesy Slice each wedge of fruit.

Simply select the Courtesy Slice option to make a small cut in the middle of the fruit wedge. Perfect for hanging on the rim of the glass.





CALCULATE YOUR POTENTIAL SAVINGS AT [SUPRACUT.COM](https://www.supracut.com)

EASY TO USE EASY TO CLEAN EASY TO ASSEMBLE

- 1** Select cutting option
- 2** Insert lemon, lime, or orange
- 3** Close the door

8-wedge blade set included.
Storage container with lid included.
Dishwasher friendly parts.
No regular maintenance required.



SAVE WASTE SAVE MONEY

Waste happens! Over prepping, spoilage and inconsistent sizes regularly occur - costing money in waste and labor as well as a poor guest experience. SupraCut™ allows you to control how much you prep and the time involved.



IMPROVE QUALITY, CONSISTENCY & FRESHNESS

SupraCut™ allows you to rethink your daily prep routine regardless of volume. The purpose of fruit garnish is to enhance the food and beverage experience.

Whether you prep in advance, multiple times a day, or fresh to order, the precision blades improve the quality and consistency of each piece of fruit. Within seconds, you can prep 8 wedges of lemons or limes with or without a courtesy slice.

SUPRACUT 800



SPECS | 12"W X 16"D X 24" H
77 LBS
STANDARD 10A 110V AC

US PATENT NO. 9,636, 834
US PATENT NO. 10603806
CANADIAN PATENT NO. 2 943 117
NSF® CERTIFIED
UL® LISTED
1 YEAR PARTS & LABOR WARRANTY



ENHANCE THE CUSTOMER EXPERIENCE

Your customer is important. The SupraCut™ system improves the customer experience by offering fruit that is consistent, fresh, and hygienic. The SupraCut™ automated system minimizes employee handling and is more hygienic than manually cutting fruit.



SAVE OR REALLOCATE LABOR

SupraCut™ is up to 6x faster than manual cutting. Regardless of volume, the SupraCut™ saves you labor or allows you to reallocate existing labor costs, focus on other tasks and the guest experience.

Calculate potential savings on our website at supracut.com



MINIMIZE RISK & EMPLOYEE INJURIES

Cutting fruit is dangerous and injuries happen. SupraCut™ helps minimize risk of injury and possible claims with its patented fruit placement system. The cutting blades are safely out of harms way for the employee during the wedging process.



GO AHEAD, SQUEEZE



LEMON & LIME WEDGES PREPPED USING THE **SUPRA-CUT** AUTOMATED SYSTEM.

FRESH. SAFE. HYGIENIC.



COMPACT + ENGINEERED TO LAST

OWN OR LEASE FOR ABOUT \$1.50/DAY

INVEST IN YOUR TEAM INVEST IN QUALITY

SupraCut™ ensures fresh and consistent fruit wedges for your customers. Our simple-to-use design supports safety in the workplace and helps to lower the risk of injury. SupraCut's easy-to-use functions are ideal for employees - giving them the tools to succeed and making a mundane job more enjoyable.



BUY DIRECT



**LEASE-TO-OWN
FINANCING**

SUPRA CUT

OUR VISION

SupraCut™ was invented and engineered to dramatically improve the daily prep routine of fruit wedges. Our vision is to enhance the food & beverage experience and provide consumers with the highest quality fruit. Our mission is to provide a cost-effective solution that improves productivity, helps minimize risk, and reduces food waste.

CONTACT

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DEMO VIDEO ► [SUPRACUT.COM](https://www.supracut.com)

