

Produce Stepped Accordion Applications Up To 26" - 39"
In Length With Up To 20 Creases.

Slitter / Cutter / Creaser



STEP 1 - FEED



STEP 2 - SLIT



STEP 3 - CREASE UP CENTER
w/the CRM-14 MODULE



STEP 4 - CREASE DOWN TWO CREASES
w/STANDARD CREASING



STEP 5 - CUT



Perform up and down creasing simultaneously in one pass
with the optional CRM-14 Up Crease Module on the DC-648 Slitter/Cutter/Creaser.

This sample application was printed 2-up on a digital press on 13"x19" paper.

Duplo

Learn more at duplousa.com

Imposed with



How We Made This



MANOR & MASON
TASTE • CULTURE • TRAVEL

Culinary Tours

Taste, culture, and travel come to life in Manor & Mason's culinary tours offered in cities across the globe. Come sip Chianti wine and taste the olive oil Homer once coined, "liquid gold" on a guided tour through the vineyards and renaissance towns of Tuscany. Or grab your spices and travel with us to the epicurean paradise of Delhi, India to try anything from delicious market sweets to soft, naan bread. Perhaps you're even looking to explore the culinary depths and innovation of American cuisine in the heart of New York City. Whatever your interests are, Manor & Mason is here to make it the best culinary exploration possible. With everything included from guided tours by local experts to premiere accommodations, mastering the tastes of the world has never been easier. In today's world, a city's culinary scene is the most significant and accessible repository of local culture. Eating locally and authentically has become the easiest—and tastiest—route to getting a sense of a place's real traditions. Manor & Mason will lead you on an exploration of the history, roots, and seasons of the world's food.

Cooking Classes

At Manor & Mason, we're cooking, tasting, and sharing techniques every day. Each cooking class includes a cooking demonstration, samples, creation of your own meal, and recipe of the dish to take home. Classes allow you to taste flavors while never having to leave our store. Our chefs and culinary experts know these dishes like the back of their knives and are waiting to teach you.

Our promise to you: a top quality, authentic, intimate cooking experience, with lots of laughter and friendship and memories to last a lifetime. Classes have limited availability and must be reserved at least one week in advance to ensure our instructors are able to give customers the best experience possible. Large parties can be accommodated upon request. Take advantage of this unique opportunity and sign up online for a class at your nearest Manor & Mason location today.



Experiences

Spices



Manor & Mason is a merchant of the highest quality, hand-selected and hand-prepared spices and herbs. For almost half a century, we've been gathering premium quality spices directly from farmers and growers around the world. Through the years, we have offered a vast assortment of herbs and spices available in bulk form or prepackaged. We are confident that our customers will always find superb quality and freshness in our products.

Manor & Mason also crafts both traditional and ethnic spice blends that will add natural, delicious flavor to your favorite recipes. Taste the difference in our premium spices, which are free from additives or preservatives. We grind and blend our stock as needed, so it's always fresh—and fresh spices make all the difference in any dish. Truly fresh spices and exciting new flavors will bring your cooking to a new level.

Coffee & Tea

Savor hand-selected coffees and teas from Manor & Mason. Our company is committed to bringing customers the finest examples of our coffee masters' art. Our Direct Trade policy also guarantees the growers price—far above international fair-trade standards—ensures ever-expanding economic opportunity as well as sustainable, artisan-quality coffee. Manor & Mason representatives meet tasters, buyers and indigenous farmers in remote tea- and coffee-growing regions to bring only the best to our customers. Through these direct-trade relationships, we are able to pay our growers a premium price for superior coffee and tea. It is this commitment to quality that comes through in every cup. Because we work with small, family-owned coffee farms and tea estates, our selections vary based on the season and availability. These selections are are hand-picked in small batches to ensure our coffee and tea enthusiasts are getting the freshest product.

Products