



foodmate

Poultry Processing Systems

DARK MEAT DEBONING SYSTEMS

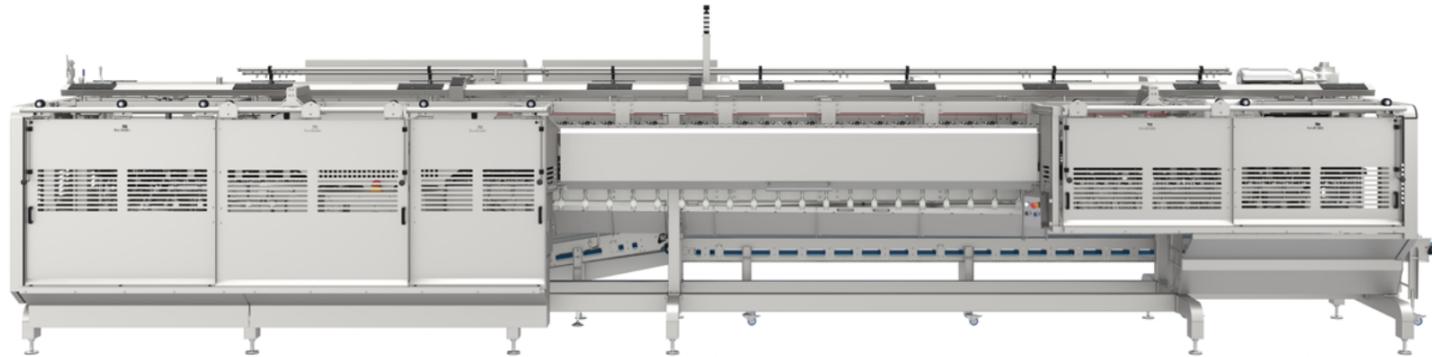


Leading Technology in Deboning Solutions

“We make it **SIMPLE**
You make it **PROFITABLE**”

Intelligent
Whole leg and Thigh Deboners
ULTIMATE | OPTiX

THIGH AND DRUM DEBONERS



WHOLE LEG DEBONER

ULTIMATE

- ✓ Unmatched yields
- ✓ Minimal trimming
- ✓ Easy product loading
- ✓ Debones up to 6,000 legs per hour
- ✓ Integrated J-Cutting (leg incision)
- ✓ Produces cartilage-free meat / with or without skin
- ✓ Controlled by X-Ray technology to adjust each leg in real time



THIGH DEBONER

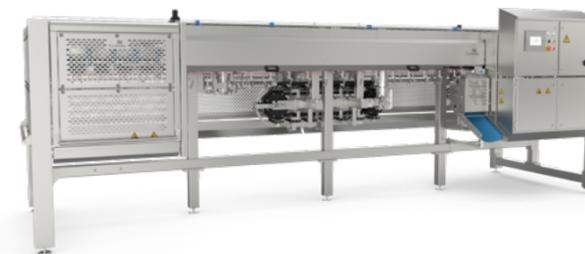
OPTiX

- ✓ Unmatched yields
- ✓ Minimal trimming
- ✓ Cut-up integration or stand-alone
- ✓ Debones up to 14,400 thighs per hour
- ✓ Produces cartilage-free meat / with or without skin
- ✓ Provides hand cut meat appearance with oyster attached
- ✓ Controlled by X-Ray technology to adjust each leg in real time

OPTI LTD Drum & Thigh Deboner



OPTI Drumstick Deboner



- ✓ Compact footprint
- ✓ Easy product loading
- ✓ Integrated J-Cutting (leg incision)
- ✓ No bone fragmentation in the meat
- ✓ Output speed of 6,000 pieces per hour
- ✓ Machine can process different weights
- ✓ Drumsticks deboning, with and without skin

OPTI Thigh Deboner with KCS
(Kneecap Separator)



- ✓ Integrated skinner
- ✓ Eliminates bone shattering
- ✓ Output speed of 6,000 pieces per hour
- ✓ Integrated kneecap remover to minimize trimming
- ✓ Provides hand cut meat appearance with oyster attached

FM 6.50 Thigh and Drumstick Deboner

SMALLER PRODUCTION LINE?
TRY OUR FM 6.50 THIGH AND DRUMSTICK DEBONER

- ✓ Compact footprint
- ✓ Delivers high yields
- ✓ Only requires one loader
- ✓ Process thighs and drumsticks
- ✓ Output speed of 2,400 pieces per hour



Smaller plants might find a better match with the FM 6.50 Thigh and Drumstick Deboner. It achieves maximum yield and flexibility. The machine can be loaded by one worker and has an automatic unloading device for the deboned meat and bones. Key design features are hygiene, compactness, and flexibility for product flow.



ULTIMATE

The Intelligent
Whole Leg
Deboner

ULTIMATE | A NEW STANDARD IS SET

WHOLE LEG DEBONING WITH SURGICAL PRECISION

The ULTIMATE Whole Leg Deboner uses an X-Ray measuring system to precisely measure each leg, using this data the machine automatically adjusts for each leg in real-time at a speed of 6,000 legs per hour. The X-Ray allows the machine to cut at surgical precision around the knee joint, leaving the kneecap attached to the bone ensuring very high yields and minimum labor during trimming.

INTEGRATED J-CUT UNIT

This specially designed unit makes a precise cut along the bone without damaging the meat or the bone; reducing stress on the bone during meat stripping, simplifying final inspection and allowing for good presentation.

X-RAY MEASUREMENT SYSTEM

The ULTIMATE uses the latest X-Ray technology to precisely measure each whole leg, allowing the machine to cut with accuracy around the knee joint, leaving the kneecap attached to the bone and ensuring very high yields and minimal labor during trimming.



Precise measurements for
precise cuts

User-friendly touch-screen gives
real-time production information.

ADVANTAGES

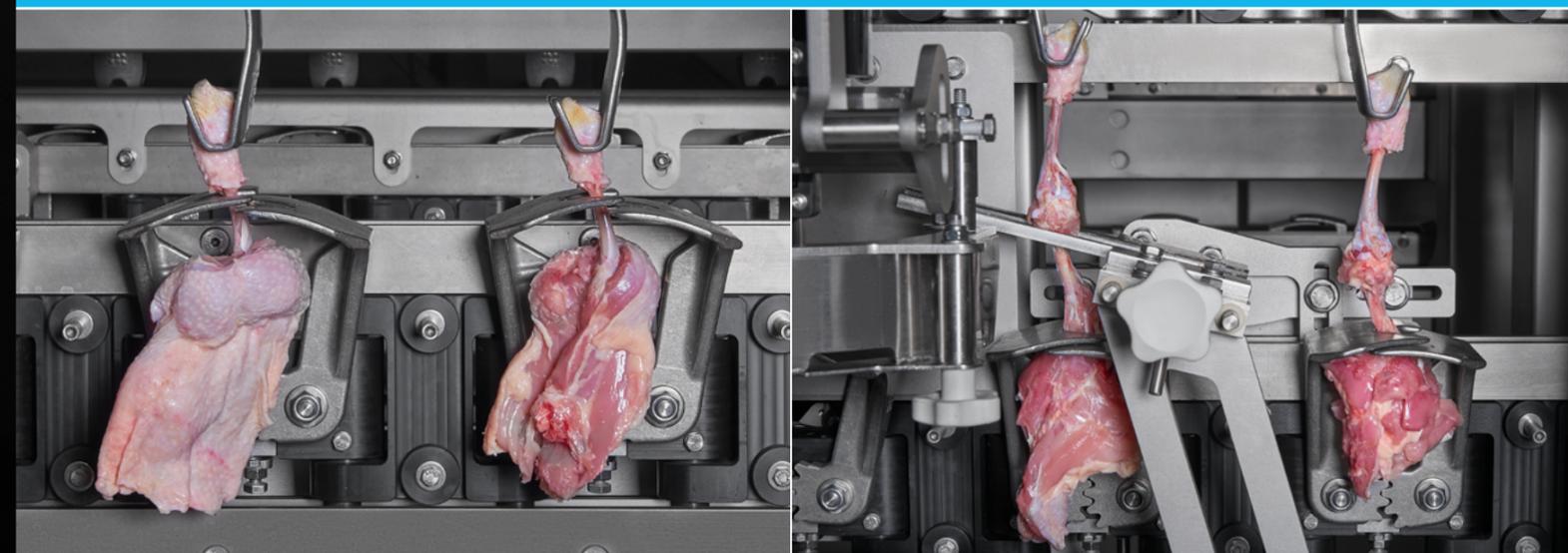
- ✓ Unmatched yields
- ✓ Minimal trimming
- ✓ Easy product loading
- ✓ Debones up to 6,000 legs per hour
- ✓ Integrated J-Cutting (leg incision)
- ✓ Produces cartilage-free meat / with or without skin
- ✓ Controlled by X-Ray technology to adjust each leg in real time
- ✓ X-Ray measurement system provides:
 - › Precise cutting
 - › Kneecap
 - › Individual sizing for each leg
 - › Automatic shackle adjustment



Final Product

ULTIMATE THE INTELLIGENT WHOLE LEG DEBONER

The Foodmate ULTIMATE Whole Leg Deboner marks the introduction of a new generation of poultry deboning equipment, bringing a combination of durable mechanics and cutting-edge technology in automation and ensuring the highest possible yields.



OPTiX

FOODMATE BRINGS YOU ANOTHER INTELLIGENT DEBONING SOLUTION

The Foodmate OPTiX Thigh Deboner uses X-Ray technology to determine where the kneecap is on the bone by measuring the bone length. The machine produces cartilage free meat at the highest possible yields. The machine offers integration with the OPTI Flow Cut-up System and accommodates a wide variation of bird sizes. The machine adjusts in real time for each leg on the line.

The OPTiX offers the ability to be integrated with a Foodmate OPTI Flow Cut-up System. The machine can operate at speeds of up to 14,400 thighs per hour depending on the line configuration and bird size. The machine produces a very high amount of cartilage free meat with minimal bone content. This results in minimal trimming and maximum kilos per man/hour.

The OPTiX brings a combination of durable mechanics and cutting-edge technology in automation, ensuring the highest possible yields.



Final Product
Exceptional product presentation and excellent drum cuts.

- ✓ Unmatched yields
- ✓ Minimal trimming
- ✓ Cut-up integration or stand-alone
- ✓ Debones up to 14,400 thighs per hour
- ✓ X-Ray technology to adjust each leg in real time
- ✓ Produces cartilage-free meat / with or without skin
- ✓ Provides hand cut meat appearance with oyster attached

ADVANTAGES

OPTiX INTELLIGENT THIGH DEBONING

The New Foodmate **OPTiX** Thigh Deboner uses X-Ray technology for detecting kneecap and thigh length, ensuring the highest possible yields. In addition, the **OPTiX** offers integration with the **OPTI Flow Cut-up System** and accommodates a wide variation of bird sizes.



The OPTiX Thigh Deboner uses an X-Ray measuring system to precisely measure each leg, using this data the machine automatically adjusts for each leg in real-time at a speed of 12,000 legs per hour at 12" centers or 14,400 legs per hour at 10" centers.

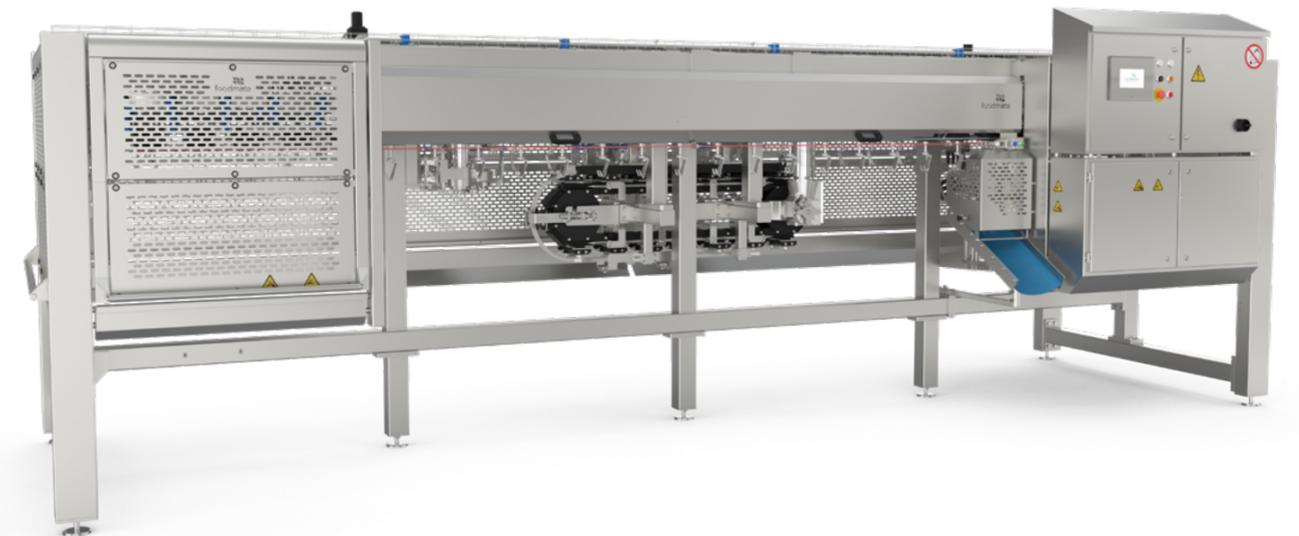
OPTI Drumstick Deboner

OPTI DRUMSTICK DEBONER | 100 DRUMSTICKS PER MINUTE

The machine is designed to run a 100 drumsticks per minute and only requires two loaders due to the Easy Load product holder. After loading the drumsticks, the first process is the automatic pre-cutter where a cam operated arm and blade make a cut along the side of the bone. Making a pre-cut helps prevent bone breakage during deboning and makes it easy for the trimmers to inspect and trim the meat without first having to cut it open.

Tendons are cut as the drumstick rotates 360 degrees along a series of circular blades. To ensure that the pin bone stays with the bone during the deboning process, Foodmate developed a special device that masks the tendon which connects to the pin bone during the tendon cutting process. After all the tendons are cut, an innovative scraper design pulls the meat off the bone providing the highest yield, meat quality and minimal bone content.

COMPACT, EFFICIENT AND FLEXIBLE



OPTI DRUMSTICK DEBONER EXCEPTIONAL YIELDS. NO BONES ABOUT IT.

Foodmate developed the OPTI Drumstick Deboner in response to the increasing demand and production of deboned drumstick meat.

ADVANTAGES

- ✓ Compact footprint
- ✓ Easy product loading
- ✓ Integrated J-Cutting (leg incision)
- ✓ No bone fragmentation in the meat
- ✓ Output speed of 6,000 pieces per hour
- ✓ Machine can process different weights
- ✓ Drumsticks deboning, with and without skin
- ✓ Excellent end-result in combination with high yield
- ✓ Safety features such as integrated PLCS and DC injection brakes





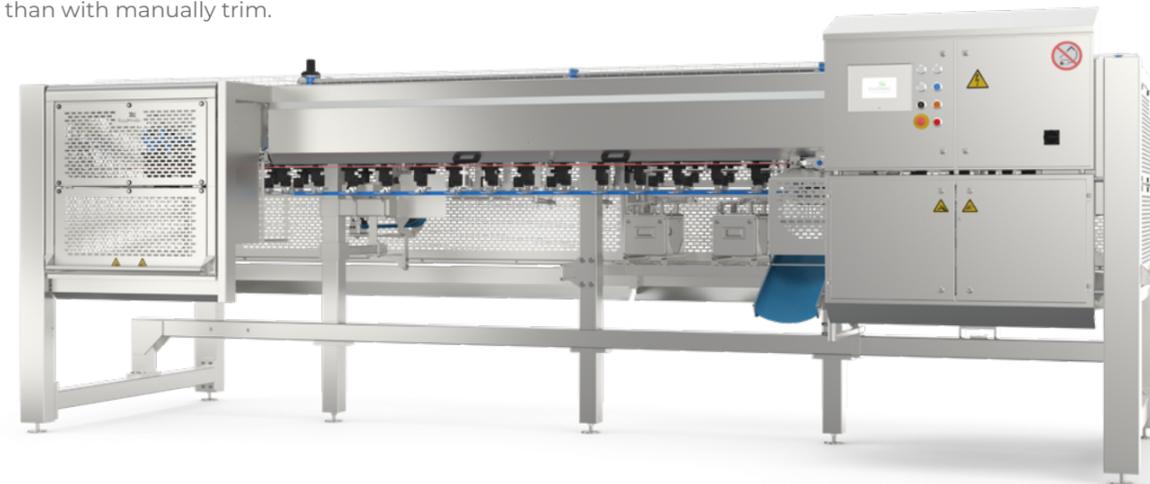
OPTIMAL YIELDS. DELIVERED. WORLDWIDE.

100 THIGHS PER MINUTE

OPTI Thigh Deboner with KCR

The Foodmate OPTI Thigh Deboner with Kneecap Remover (KCR) has been developed to address problems commonly found in both manual and automated thigh deboning operations. The innovative scraper design and tendon cutting system give the meat a hand-cut appearance without shattering the bones. Adding the automated KCR does not impact meat quality and yields are very similar or better than with manually trim.

The KCR unit can be installed on existing machines or it can be integrated into a new machine; it is located underneath the meat scrapers and is cam and gear operated. Each meat scraper has a circular blade that comes from underneath the thigh bone to cut the tendons around the knee joint. After the tendons are cut, the meat scraper pulls the meat off the bone, leaving the kneecap attached to the bone



OPTI THIGH DEBONER WITH KNEECAP REMOVER

Now existing and new customers can achieve an even faster return on investment with the recently developed Kneecap Remover (KCR).

- ADVANTAGES**
- ✓ Integrated skinner
 - ✓ Eliminates bone shattering
 - ✓ High yields when operated correctly
 - ✓ Output speed of 6,000 pieces per hour
 - ✓ Requires only 15 blades for Kneecap Remover
 - ✓ Integrated Kneecap Remover to minimize trimming
 - ✓ Provides hand cut meat appearance with oyster attached
 - ✓ Simple and accessible design allows for easy maintenance
 - ✓ Safety features such as integrated safety PLCS and DC injection brakes

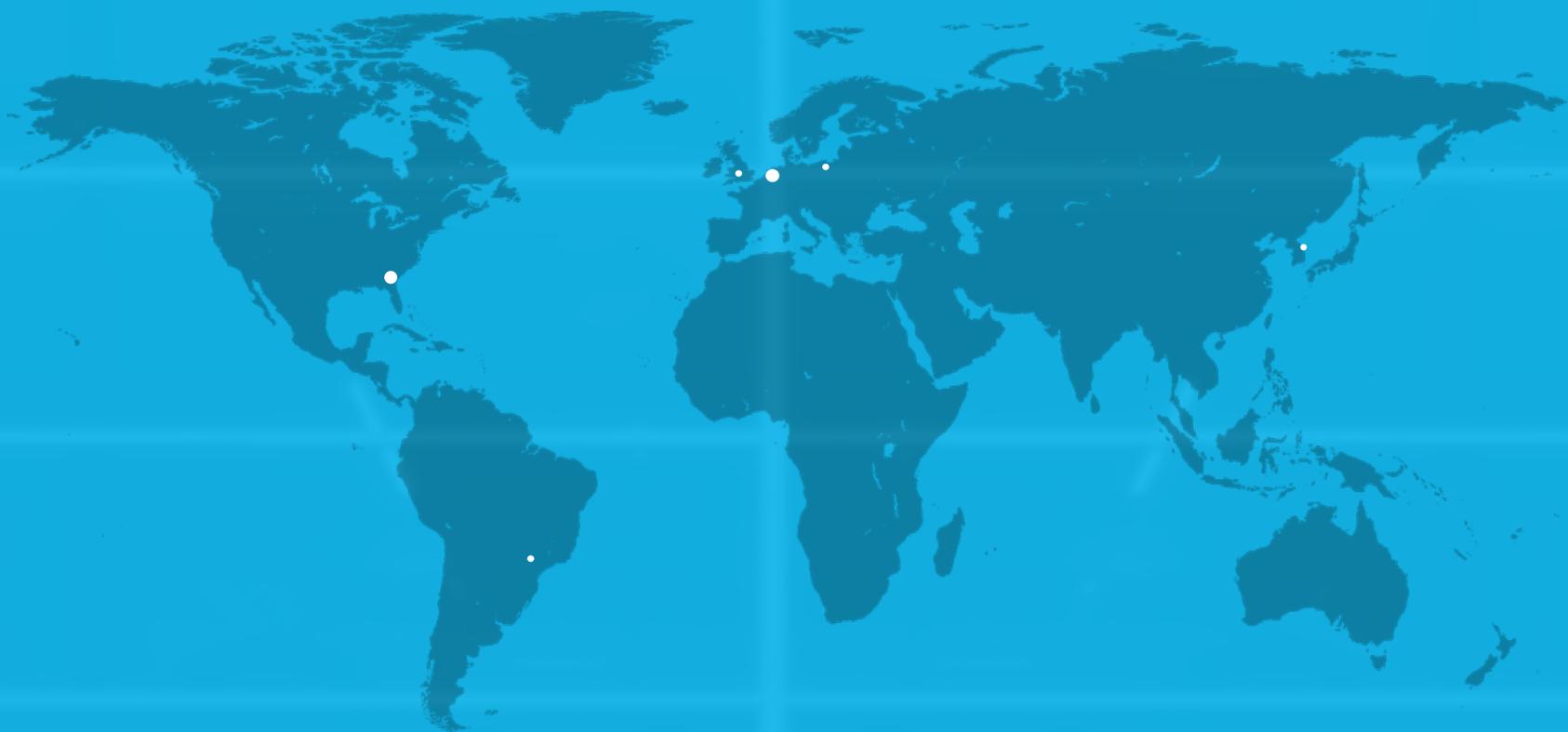


Final Product

High yield, hand cut appearance without shattering the bones.

OPTI LTD Drum & Thigh Deboner Combined





foodmate

Poultry Processing Systems

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The Netherlands (HQ) - USA - UK - Poland - Korea - Brazil