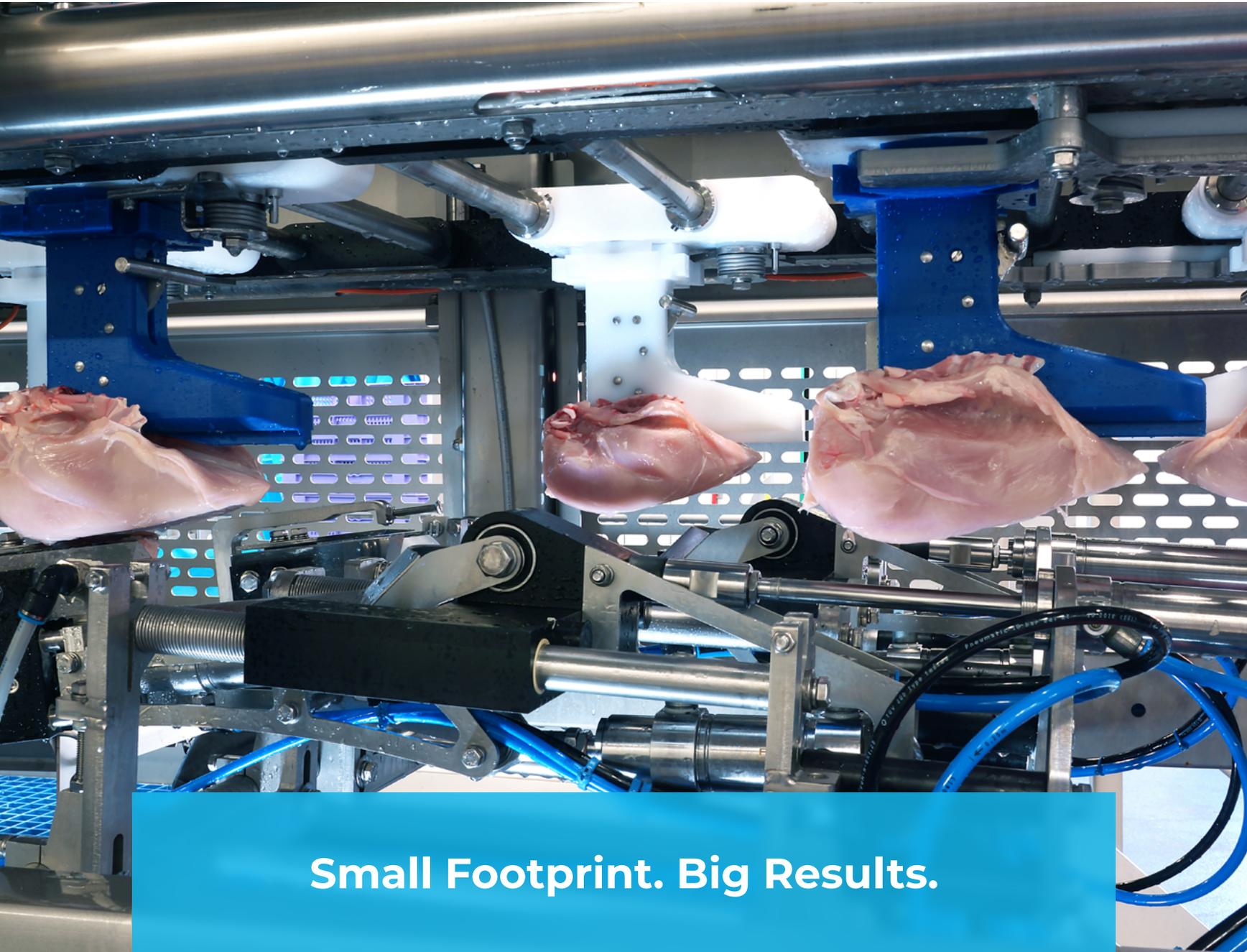




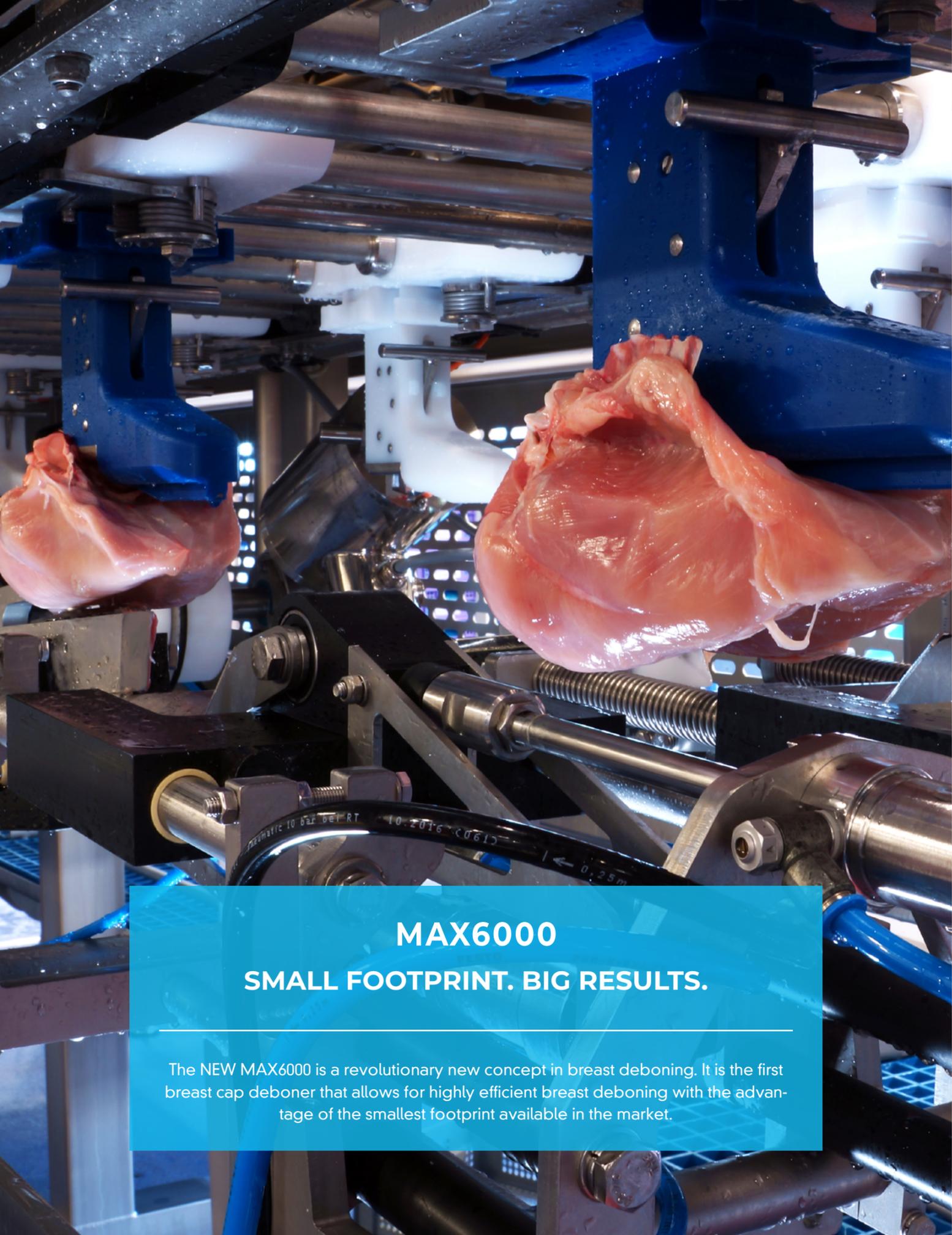
foodmate
Poultry Processing Systems

WHITE MEAT DEBONING SYSTEMS



Small Footprint. Big Results.

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



MAX6000

SMALL FOOTPRINT. BIG RESULTS.

The NEW MAX6000 is a revolutionary new concept in breast deboning. It is the first breast cap deboner that allows for highly efficient breast deboning with the advantage of the smallest footprint available in the market.

WHITE MEAT DEBONING | A NEW STANDARD IS SET

Until now, deboning breast meat has been a very labor intensive process. It required a lot of skilled labor which is becoming difficult to find, train and retain. Further, current automated debone solutions require a large footprint, are expensive to maintain and significant staffing due to rework.

The MAX 6000 can operate at a speed of 6,000 caps or front halves per hour and only requires a 10 x 1,5 m footprint. In addition, the MAX 6000 has a user friendly and intuitive operating touch-screen panel with pre-programmed product selection.

This allows the operator to easily select a particular product from the menu touch-screen.

The system uniquely allows the user to operate two different programs, such as fillets or butterflied (can be pre-programmed) allowing the user to control production on the fly and save valuable set up time.

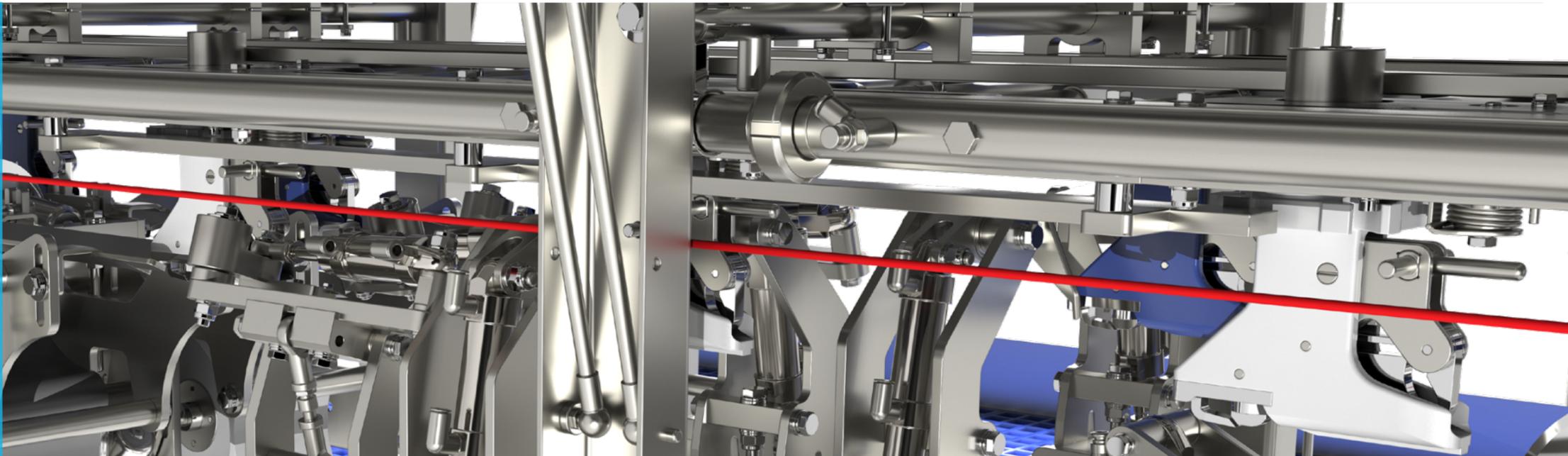
The MAX 6000 offers exceptional flexibility with final product options such as butterfly fillets, half fillets, and tenders/inner fillets. All final products display high quality cuts, exceptional yields and presents well for tray packing and many food service applications.

FLEXIBLE FINAL PRODUCT SELECTION: BUTTERFLY FILLETS, HALF FILLETS, AND TENDERS/INNER FILLETS



- ADVANTAGES**
- SMALL FOOTPRINT
 - INTEGRATED TENDER CLIPPING AND HARVESTING
 - EASY ACCESS FOR CLEANING AND MAINTENANCE
 - EXCEPTIONAL YIELD AND FINAL PRODUCT PRESENTATION
 - CAPACITY OF 6,000 BREAST CAPS PER HOUR
 - INTEGRATED AUTOMATIC SKINNING UNIT AND WISHBONE REMOVER
 - ALL CONTROLLED AND MONITORED BY PLC (PROGRAMMABLE LOGIC CONTROLLER)
 - TOUCH-SCREEN DISPLAY PANEL WITH PRE-PROGRAMMED PRODUCT SELECTION
 - › DUAL PROGRAMMING OPTION

MAX6000 ARE YOU READY?



INTEGRATED FEATURES

- SKINNING UNIT
- WISHBONE REMOVER
- TENDER CLIPPING
- TENDER HARVESTING



INITIAL PRODUCT		FEATURES		FINAL PRODUCT		
						
Breast Caps	Front Halves	Skin off Integrated Skinner	Wishbone removal Integrated Wishbone Remover	Butterfly Fillets	Half Fillets without tenders	Tenders/inner Fillets

MAX6000
FINAL PRODUCT
OPTIONS

MAXIMA | 3,000 BPH

The Maxima Breast Cap Deboner is designed to automatically deskin the breast and remove the wishbone with minimal bone content and high yields. The Maxima has a small footprint and can produce up to 50 breast caps per minute with minimal loading, inspection and trimming staff.

The Maxima's sanitary design consists of large access doors for easy cleaning and maintenance to address food safety concerns. The machine has large see through doors which provide optimal internal visibility to all moving parts and visual performance monitoring.



COMPACT, EFFICIENT AND FLEXIBLE

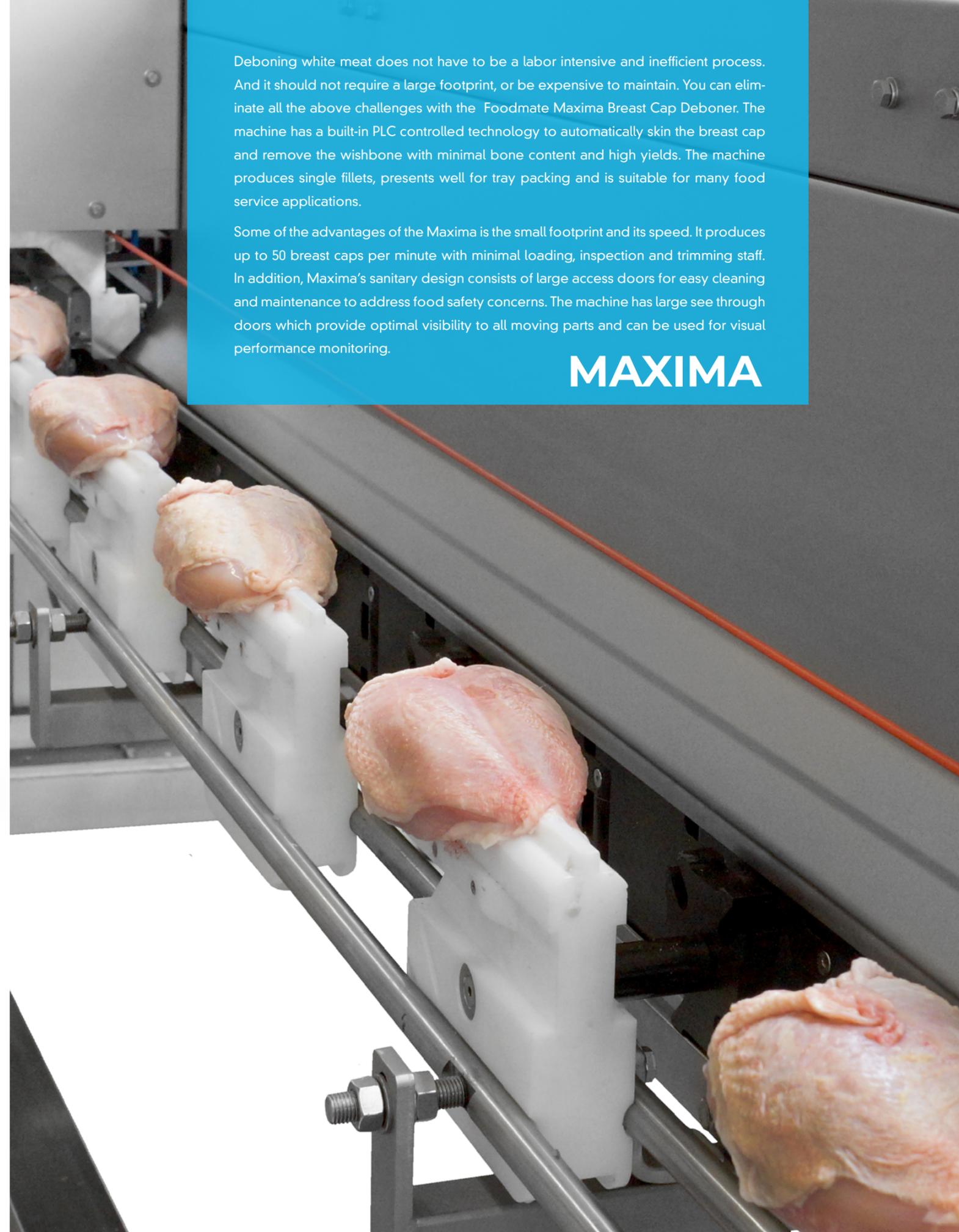
- ADVANTAGES**
- COMPACT DESIGN
 - REDUCED LABOR COST
 - PRODUCES HALF FILLETS
 - INTEGRATED SKINNING UNIT
 - CONSISTENT AND HIGH YIELD
 - 3,000 BREAST CAPS PER HOUR
 - AUTOMATIC WISHBONE REMOVER
 - MINIMAL BONE CONTENT AND REWORK
 - LOW TOTAL COST OF OWNERSHIP (TCO)
 - PLC CONTROLLED WITH SIMPLE HMI TOUCH SCREEN



Deboning white meat does not have to be a labor intensive and inefficient process. And it should not require a large footprint, or be expensive to maintain. You can eliminate all the above challenges with the Foodmate Maxima Breast Cap Deboner. The machine has a built-in PLC controlled technology to automatically skin the breast cap and remove the wishbone with minimal bone content and high yields. The machine produces single fillets, presents well for tray packing and is suitable for many food service applications.

Some of the advantages of the Maxima is the small footprint and its speed. It produces up to 50 breast caps per minute with minimal loading, inspection and trimming staff. In addition, Maxima's sanitary design consists of large access doors for easy cleaning and maintenance to address food safety concerns. The machine has large see through doors which provide optimal visibility to all moving parts and can be used for visual performance monitoring.

MAXIMA





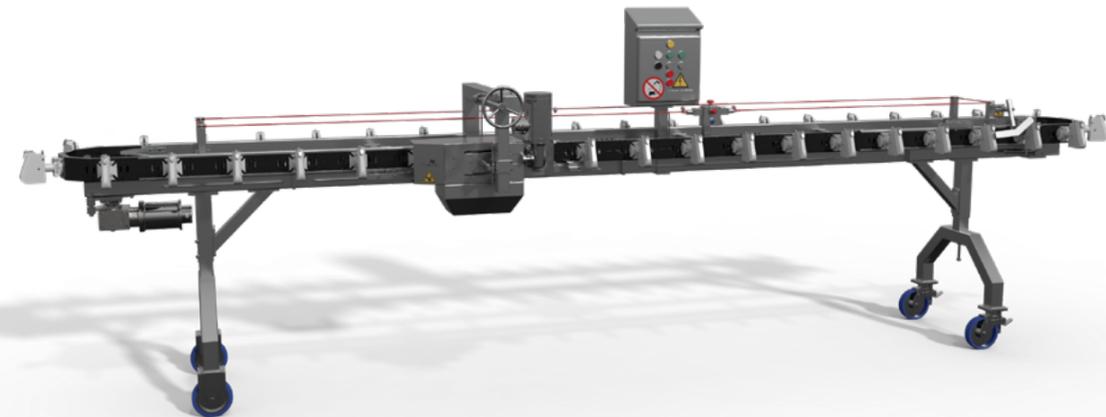
COMPACT, EFFICIENT AND FLEXIBLE
BREAST CAP DEBONING SOLUTIONS

Foodmate offers a wide range of breast deboning solutions

SEMI AUTOMATIC BREAST CAP DEBONER | 1,400 - 2,400 BPH

The Foodmate Semi Automatic Breast Cap Deboner is utilized as a skinning unit, blister remover, and precut device for whole fillets (butterfly) or half fillets. It contains a raised construction for installation of a belt conveyor underneath the machine.

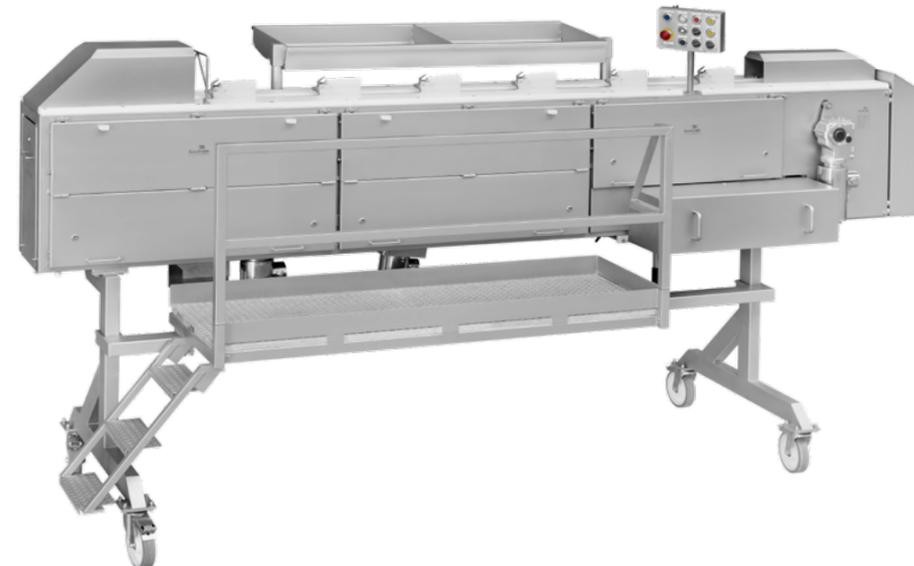
Capacity from 1,400 - 2,400 breast caps per hour, capacity depends on line length. The Deboner is suitable for breasts without backbone, with or without skin. It is composed of stainless steel and food approved nylon, and has a stainless steel frame and motors.

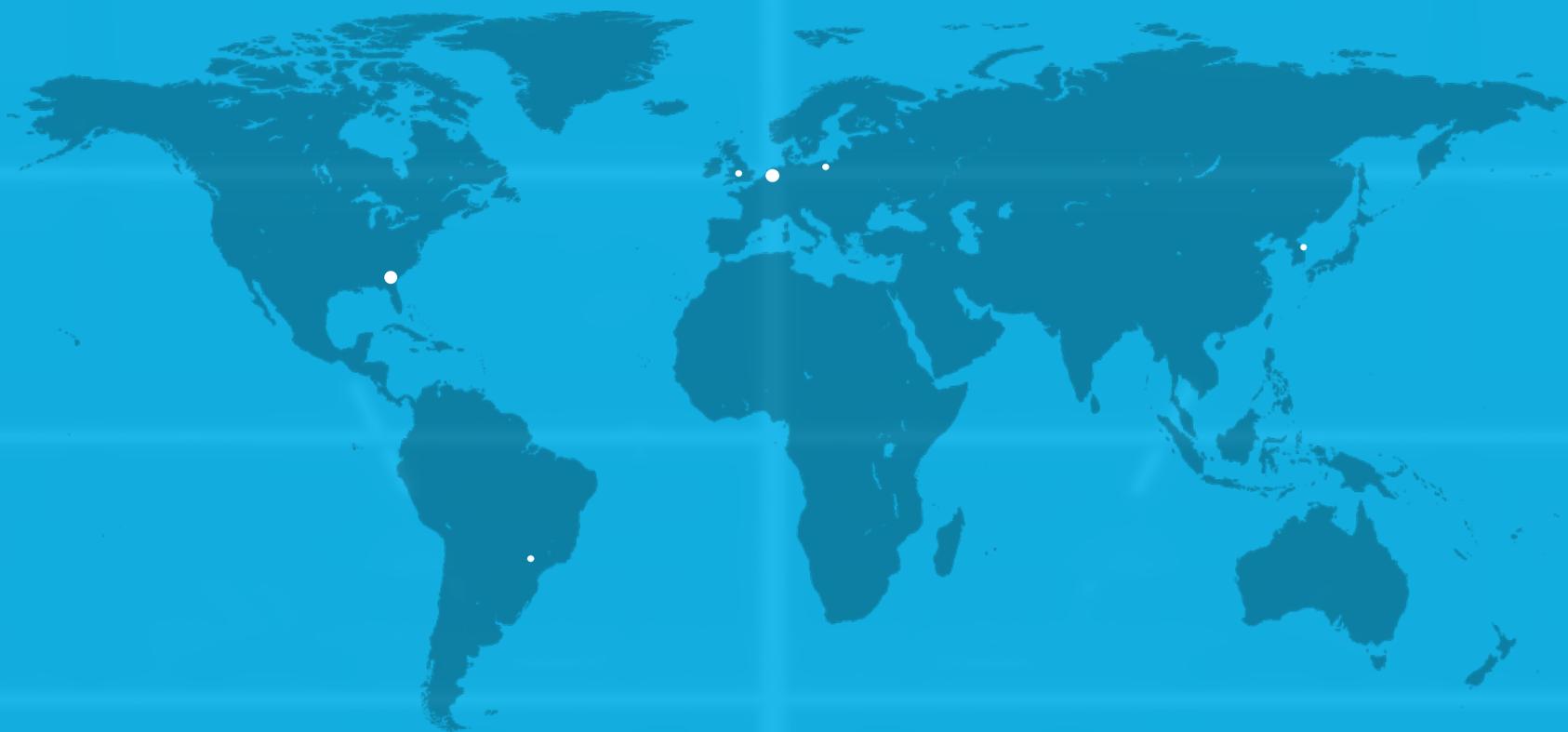


FM 7.50 | 3,000 BPH

The FM 7.50 Breast Cap Deboning Machine debones up to 3,000 breast caps per hour. The machine produces single, as well as butterfly fillets and features an automatic skinning and blister remover device. The breast cap deboner is easy to operate and can be loaded manually by one or two people. Its design allows for adding a transport belt under the machine. The FM 7.50 requires minimal floor space and is easily moved.

Constructed with stainless steel and food approved nylons for hygiene and Foodmate has taken the additional steps of equipping the FM 7.50 with stainless steel wash down motors.





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