



foodmate

Poultry Processing Systems

# DARK MEAT DEBONING SYSTEMS

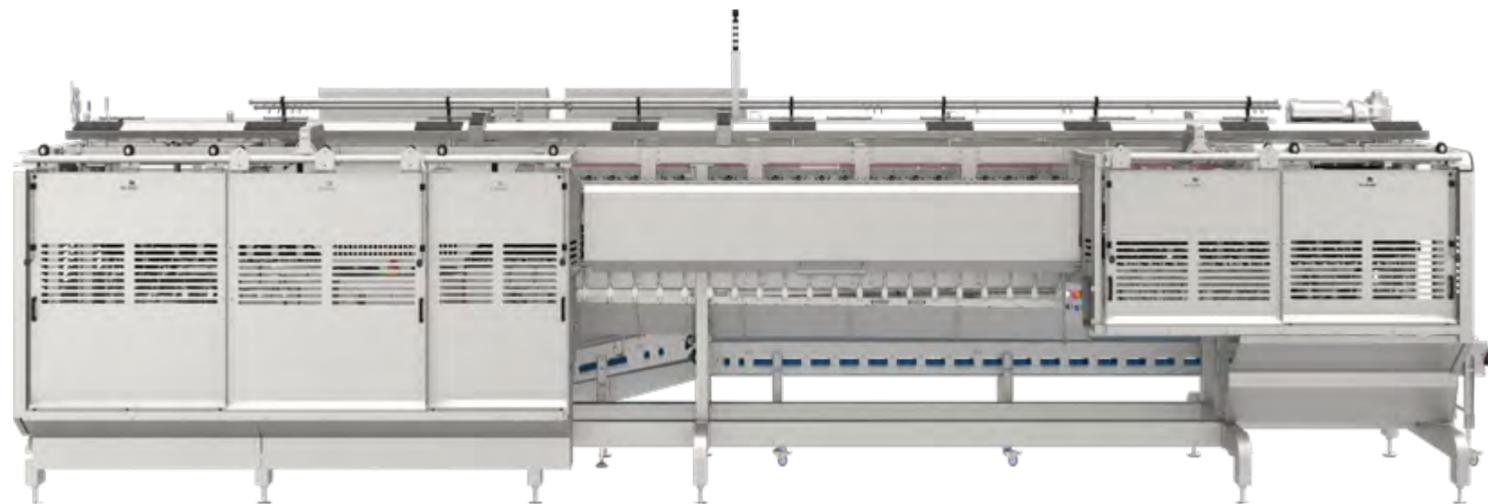


Leading Technology in Deboning Solutions

We make it **SIMPLE**

You make it **PROFITABLE**

## INTELLIGENT DEBONERS



- ✓ X-Ray measurement system
- ✓ Individual sizing for each leg
- ✓ User-friendly control panels
- ✓ Debones up to 6,000 legs per hour
- ✓ Automatic J-Cut unit
- ✓ Semi self-cleaning system

### ULTIMATE

Whole Leg Deboner



- ✓ Unmatched yields
- ✓ Intuitive operating screen
- ✓ Cut-up integration or stand-alone
- ✓ Debones up to 12,000 thighs per hour
- ✓ Precise cut through X-Ray technology
- ✓ Exceptional drumstick cut presentation
- ✓ Produces cartilage free meat with or without skin

### OPTIX

Thigh Deboner

## THIGH&DRUM DEBONERS



OPTI LTD Thigh & Drum & Deboner



**OPTI** Thigh Deboner with KCR (Kneecap Remover)

- ✓ Integrated skinner
- ✓ Eliminates bone shattering
- ✓ Debones up to 6,000 thighs per hour
- ✓ Integrated kneecap remover to minimize trimming
- ✓ Provides hand cut meat appearance with oyster attached



Smaller Production Line?  
Try our FM 6.50 Thigh and Drumstick Deboner

**FM6.50** Thigh and Drumstick Deboner

- ✓ Compact footprint
- ✓ Delivers high yields
- ✓ Only requires one loader
- ✓ Process thighs and drumsticks
- ✓ Debones up to 2,400 pieces per hour

**OPTI** Drumstick Deboner

- ✓ Compact footprint
- ✓ Easy product loading
- ✓ Integrated J-Cut unit
- ✓ No bone fragmentation in the meat
- ✓ Debones up to 6,000 drumsticks per hour
- ✓ Machine can process different weights
- ✓ Drumsticks deboning, with and without skin



Smaller plants might find a better match with the FM 6.50 Thigh and Drumstick Deboner. It achieves maximum yield and offers 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, small footprint, and product flexibility.

ULTIMATE | 6,000 legs per hour

THE INTELLIGENT WHOLE LEG DEBONER

ULTIMATE

X-Ray Technology + Cuts with surgical precision

Foodmate provides efficient and intelligent dark meat deboning solutions with exclusive X-Ray technology. Our dark meat deboning line offers flexible final product selection, meeting the highest standards set by retailers and institutional organizations from around the world.

ULTIMATE INTELLIGENT WHOLE LEG DEBONING WITH SURGICAL PRECISION



The ULTIMATE Whole Leg Deboner uses an X-Ray measuring system to precisely measure each leg, 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.

INTELLIGENCE, PRECISION AND EFFICIENCY



INITIAL PRODUCT



FINAL PRODUCT



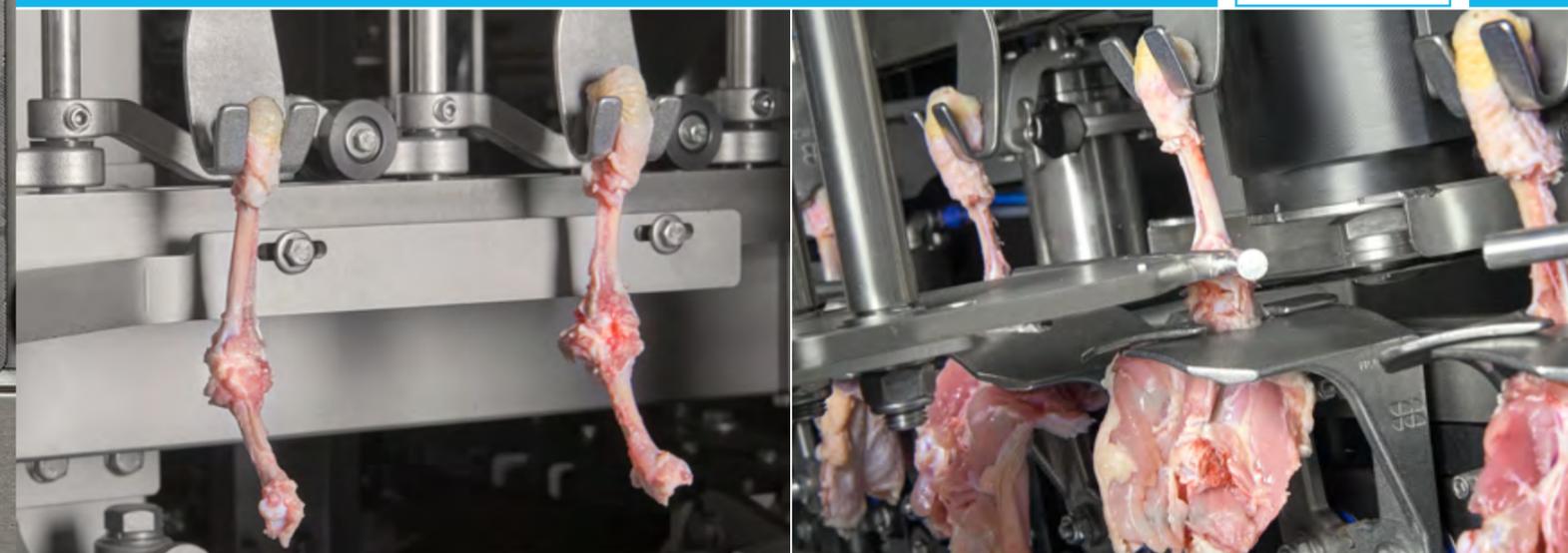
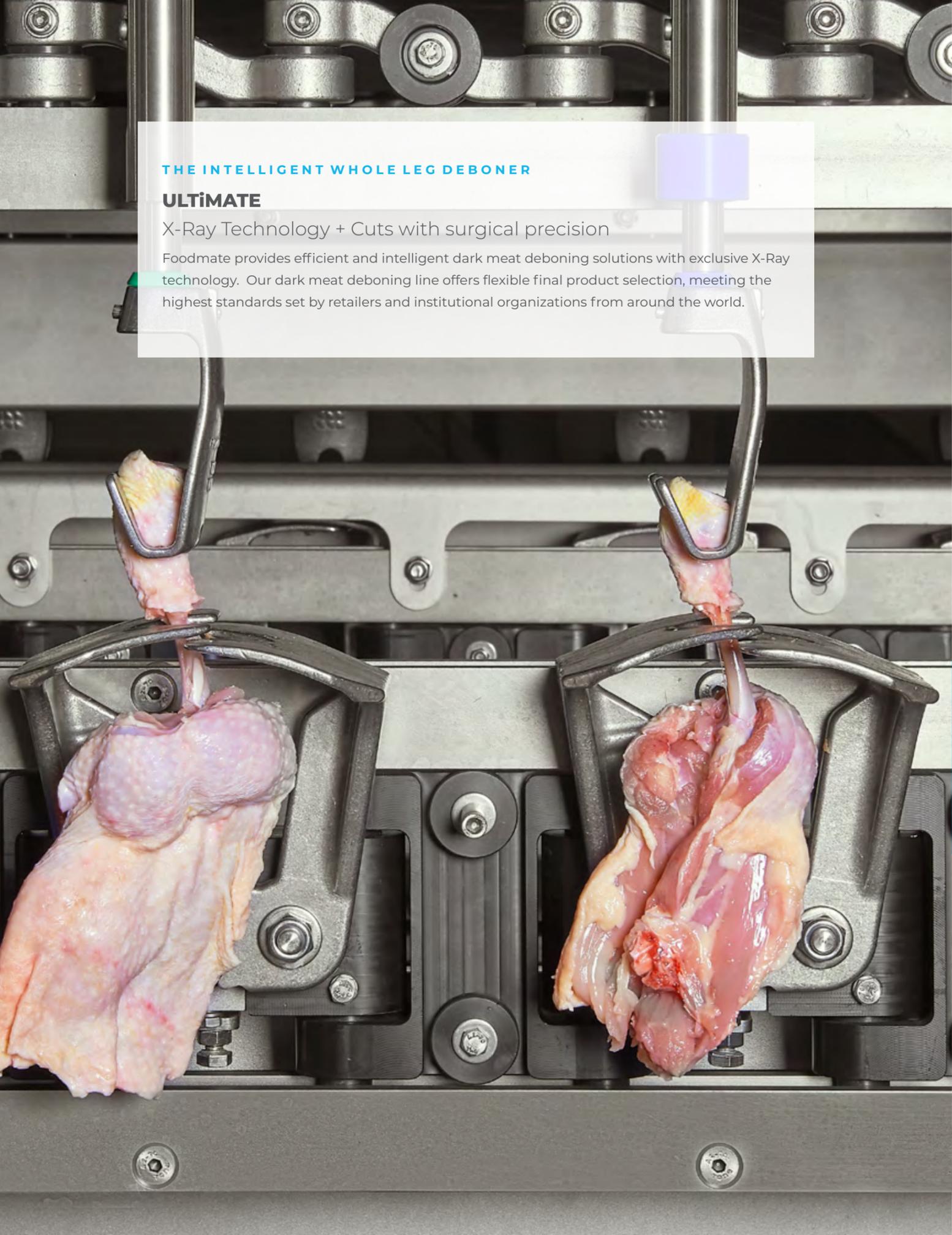
BYPRODUCT

ADVANTAGES

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



SEE THE ULTIMATE IN ACTION



## THE INTELLIGENT THIGH DEBONER

### OPTiX

#### X-Ray Technology + Cut-up Line Integration

Foodmate provides efficient and intelligent dark meat deboning solutions with exclusive X-Ray technology. It offers integration with the OPTI Flow Cut-up System and accommodates a wide variation of bird sizes. Our dark meat deboning line offers flexible final product selection, meeting the highest standards set by retailers and institutional organizations from around the world.

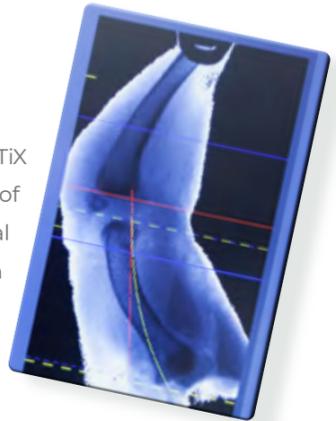
OPTiX | 12,000 thighs per hour

### OPTiX INTELLIGENT THIGH DEBONING WITH SURGICAL PRECISION

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

The machine uses X-Ray technology for detecting kneecap and thigh length, ensuring the highest possible yields. OPTiX offers integration with the OPTI Flow Cut-up System and accommodates a wide

variation of bird sizes. OPTiX produces a high amount of cartilage free meat with minimal bone content. This results in minimal trimming and maximum kilos per man/hour.



### SIMPLE, EFFICIENT AND FAST



INITIAL PRODUCT



FINAL PRODUCTS



BYPRODUCT

#### ADVANTAGES

- ✓ Intuitive operating screen
- ✓ Cut-up integration or stand-alone
- ✓ Debones up to 12,000 thighs per hour
- ✓ Precise cut through X-Ray technology
- ✓ Exceptional drumstick cut presentation
- ✓ Unmatched yields and minimal trimming
- ✓ Produces cartilage free meat / with or without skin
- ✓ Provides hand cut meat appearance with oyster attached



SEE THE  
**OPTiX**  
IN ACTION



## OPTI THIGH DEBONER WITH KCR | 6,000 thighs per hour

### EFFICIENT THIGH DEBONING

#### OPTI THIGH DEBONER WITH KCR

Now existing and new customers can achieve an even faster return on investment with the recently developed Kneecap Remover (KCR). Capable of deboning 100 skinless or skin-on anatomical whole legs, thighs and drumsticks per minute, this system is so flexible that no additional parts or changes are required when switching between the various dark meat deboned products.

OPTIMAL YIELDS. DELIVERED. WORLDWIDE.

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.

EXCEPTIONAL YIELDS.  
NO BONES ABOUT IT.



INITIAL PRODUCT



FINAL PRODUCT



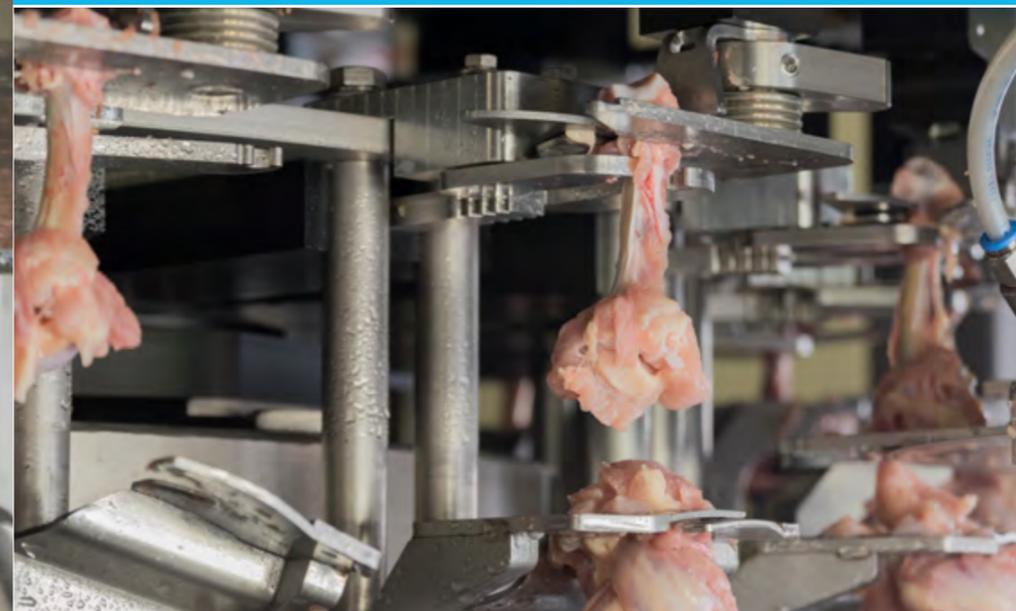
BYPRODUCT

#### ADVANTAGES

- ✓ Integrated skinner unit
- ✓ 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



SEE THE  
**OPTI TD**  
IN ACTION





#### EFFICIENT DRUM DEBONING

##### OPTI DRUM DEBONER

The machine is designed to run a 100 drumsticks per minute and only requires two loaders due to the Easy Load product holder. It has an integrated J-Cut Unit and it provides high yields and excellent final product presentation.

#### OPTI DRUM DEBONER | 6,000 drumsticks per hour

##### OPTI DRUMSTICK DEBONER | 100 DRUMSTICKS PER MINUTE

Foodmate developed the OPTI Drumstick Deboner in response to the increasing demand and production of deboned drumstick meat. The machine has a simple and efficient process, once loading the drumstick is complete, the first step 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.



SEE THE  
**OPTI DD**  
IN ACTION

#### ADVANTAGES

- ✓ Compact footprint
- ✓ Easy product loading
- ✓ Integrated J-Cut unit
- ✓ No bone fragmentation in the meat
- ✓ Output speed of 6,000 drumsticks per hour
- ✓ Machine can process different bird 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

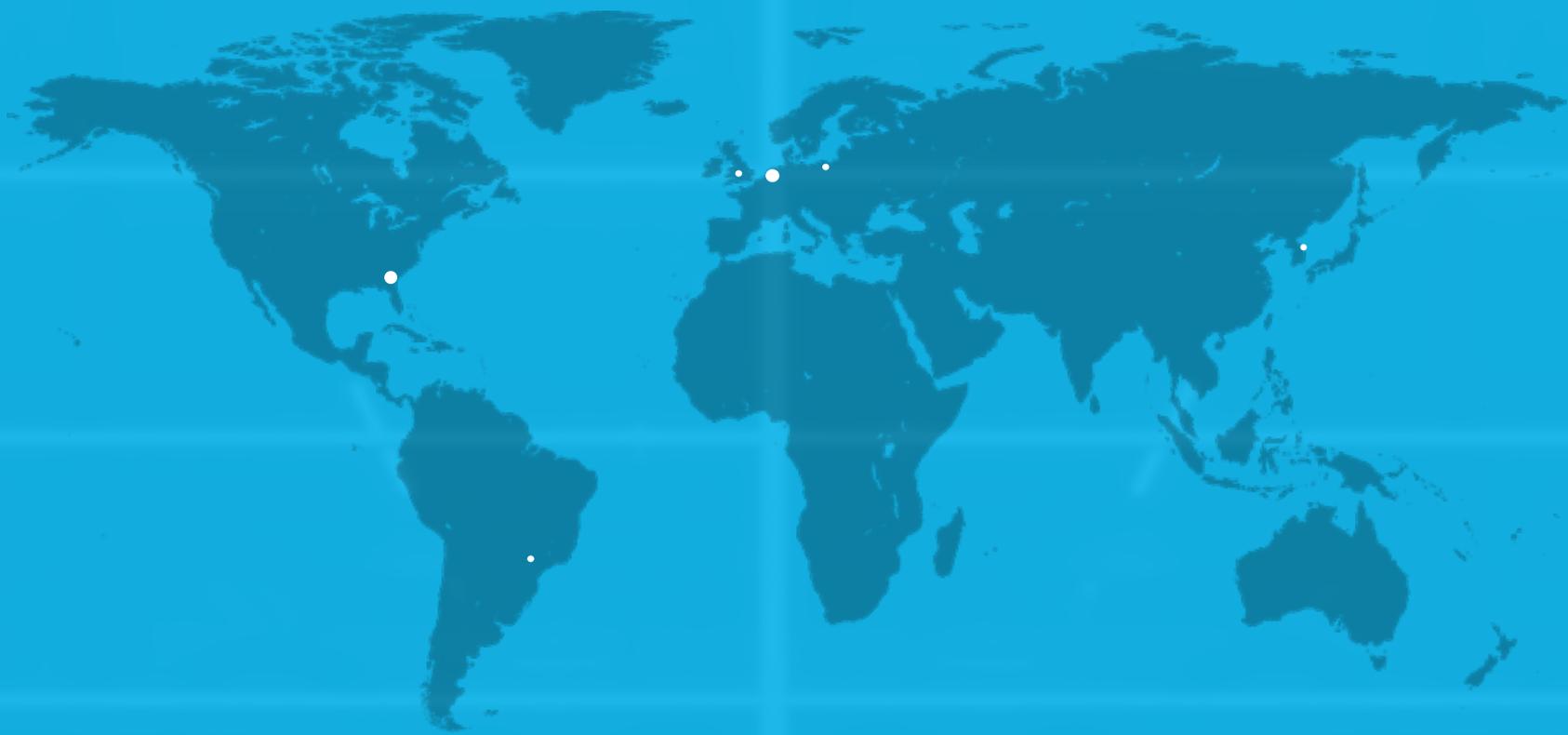
#### OPTI LTD THIGH & DRUM DEBONER COMBINED

The Foodmate OPTI LTD Dark Meat Deboning System is a flexible, total dark meat deboning solution that produces high-yield, superior quality meat efficiently and cost effectively. The OPTI LTD Whole Leg Deboner is comprised of two separate machines, maximizing system flexibility. One machine removes the drumstick bone from either a whole leg or just a drumstick.

While the other machine removes the thigh bone from either the whole leg or just an individual thigh. If orders call for just deboned drumstick or thigh meat then one of the two machines can be bypassed and turned off depending on which product is needed. This significantly saves on wear and tear and reduces maintenance cost.



EXCEPTIONAL YIELDS. NO BONES ABOUT IT.



**foodmate**

Poultry Processing Systems

[www.foodmate.nl](http://www.foodmate.nl) // [info@foodmate.nl](mailto:info@foodmate.nl)

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