



foodmate
Poultry Processing Systems

OPTiX



The Intelligent Thigh Deboner

We make it **SIMPLE**

You make it **PROFITABLE**

OPTiX

THE INTELLIGENT THIGH DEBONER

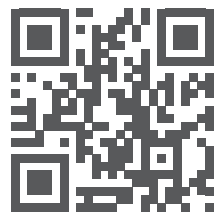


KEY FEATURES

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

The meat is efficiently scraped from the bone to ensure maximum yield and high quality thigh meat; keeping labor to a minimum.

Pioneers in
Intelligent Deboning



SEE THE
OPTiX
IN ACTION



X-RAY



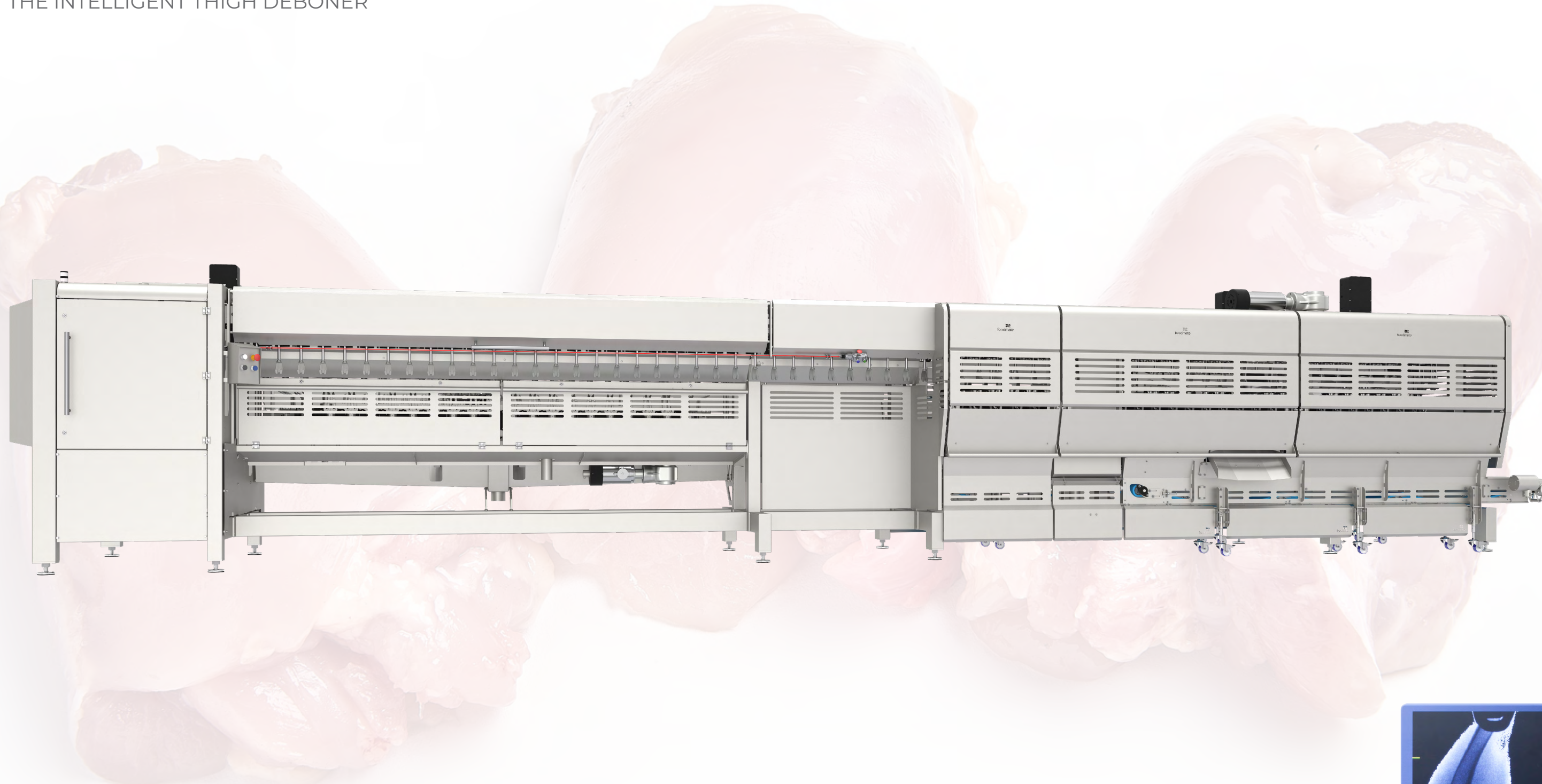
PRE-CUT



SKINNING



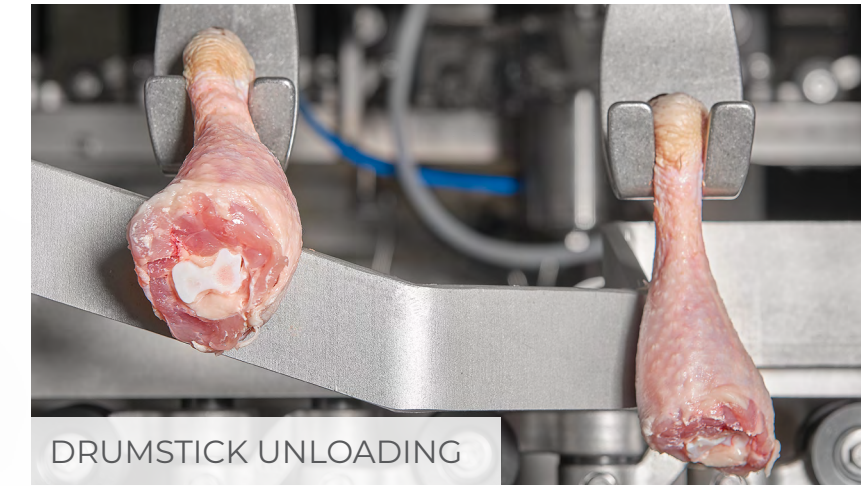
THIGH MEAT SCRAPING



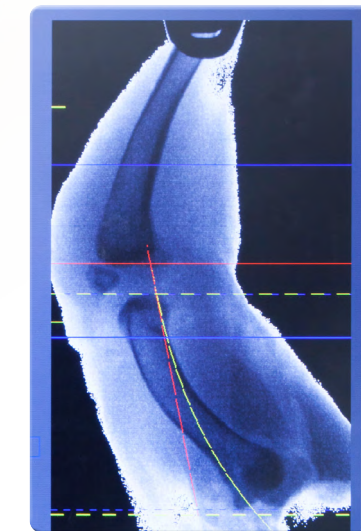
THIGH MEAT HARVESTING



THIGH / DRUM SEPARATION



DRUMSTICK UNLOADING



Leading Technology in Dark Meat Deboning Solutions

X-RAY MEASURING SYSTEM

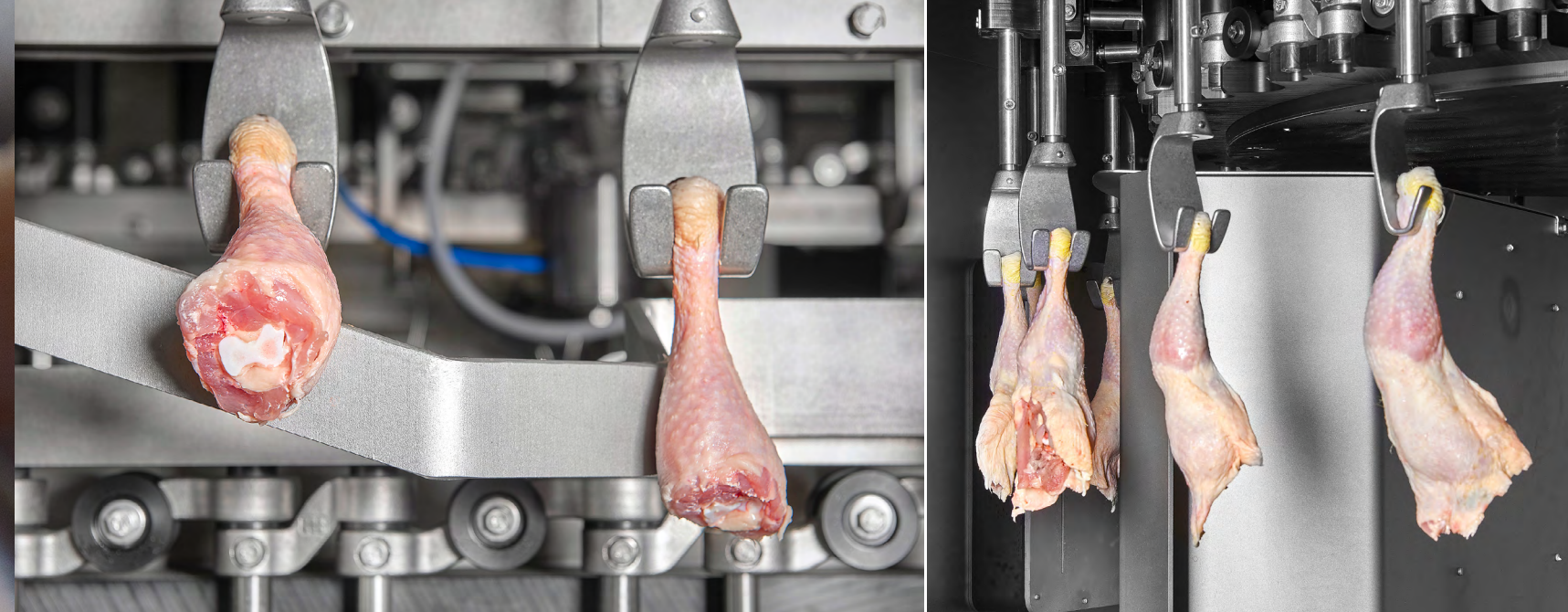
The new **OPTiX** Thigh Deboner uses an X-Ray measuring system to precisely measure each leg, it automatically adjusts for each leg in real-time at a speed of 12,000 legs per hour.

THE INTELLIGENT THIGH DEBONER

OPTiX

X-Ray Technology + Cut-up Line Integration

The OPTiX is part of the efficient and intelligent dark meat deboning solutions including exclusive X-Ray technology. It accommodates a wide variation of bird sizes and offers integration with the OPTI Flow Cut-up System. Our dark meat deboning solutions produces final products that meet the highest standards set by retailers and institutional organizations from around the world.



ADVANTAGES

- ✓ Unmatched yields
- ✓ Intuitive operating screen
- ✓ Cut-up integration or stand-alone
- ✓ Debones up to 14,400 thighs per hour
- ✓ Precise cut through X-Ray technology
- ✓ Exceptional drumstick cut presentation
- ✓ Produces cartilage free meat with or without skin



INITIAL PRODUCT



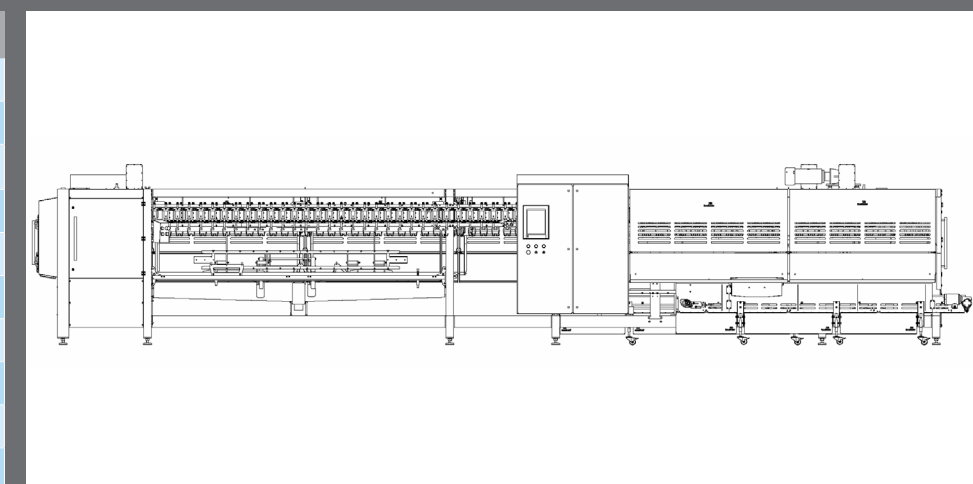
FINAL PRODUCTS



BYPRODUCT

TECHNICAL SPECIFICATIONS

Frame and Motor	Stainless steel
Power Consumption	16 kW
Length	11910 mm
Width	2182 mm
Height	2333 mm
Weight	approx. 8000 kg
Air Supply	Dry compressed air, 4-8 Bar
Air consumption (average)	50 l/min
Water Supply	3 Bar (42,6 PSI)
Water Consumption (max)	16 m ³ /hr





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