



foodmate
Poultry Processing Systems

WHITE MEAT DEBONING SYSTEMS



Small Footprint. Big Results.

We make it **SIMPLE**
You make it **PROFITABLE**

WHITE MEAT DEBONING | A NEW STANDARD IS SET

The MAX 2.0 can operate at a speed of 6,000 caps or front halves per hour and only requires a 12,5 x 2 mtr footprint. In addition, the MAX 2.0 has a user friendly and intuitive operating touch-screen panel with pre-programmed product selection.

MAX 2.0 allows the user to operate different pre-set programs, such as half fillets or butterflies, giving you

the ability to control production on the fly and saves valuable set up time. The MAX 2.0 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.

COMPACT | EFFICIENT | FLEXIBLE

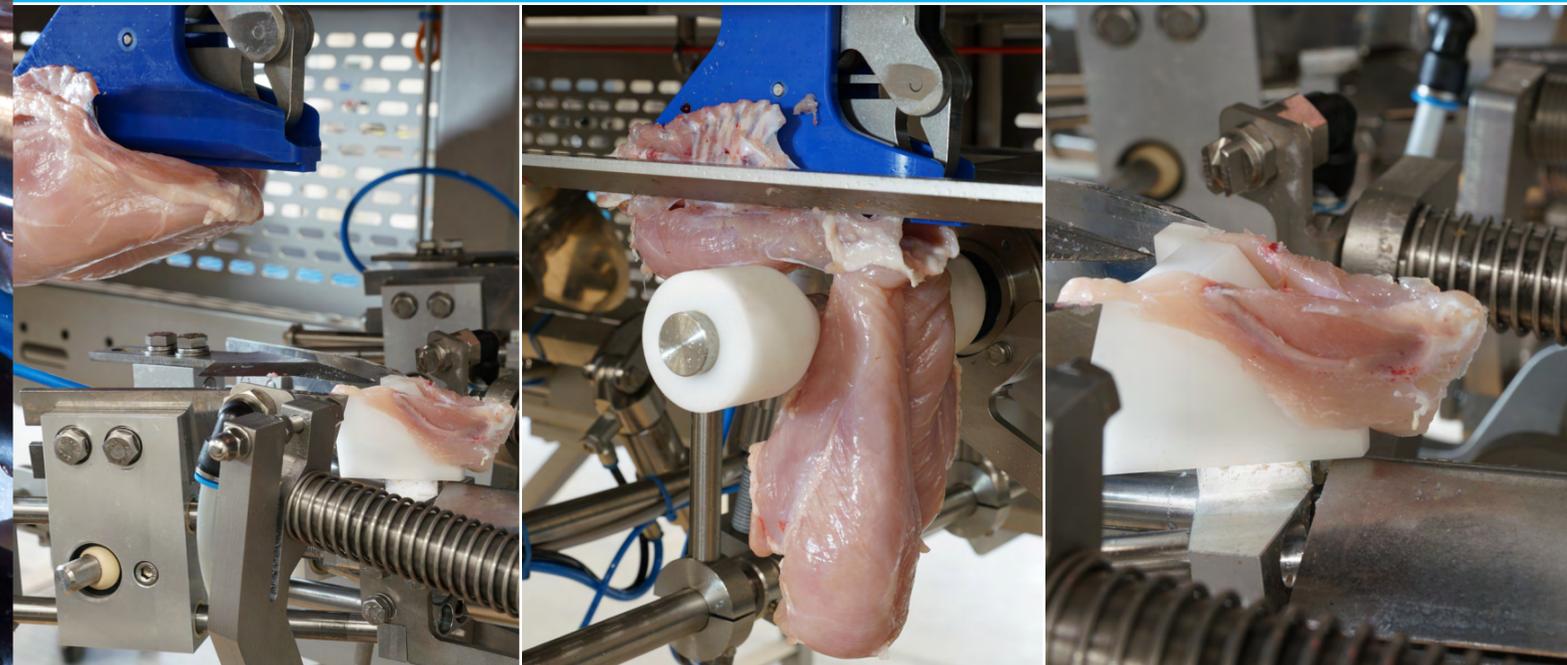
ADVANTAGES

- ✓ Small footprint
- ✓ Completely enclosed machine
- ✓ Flexible final product selection:
 - › Butterfly fillets, half fillets and tenders in/out
- ✓ User friendly operator interface
 - › With loading efficiency rating and batch control
- ✓ Capacity of 6,000 breast caps or whole breasts per hour
- ✓ Touch-screen display panel with pre-programmed product selection with dual programming option
- ✓ Integrated automatic skinner, wishbone remover and keelbone harvester
- ✓ Hygienic design, safe and robust design
- ✓ Exceptional yield and final product presentation

MAX 2.0

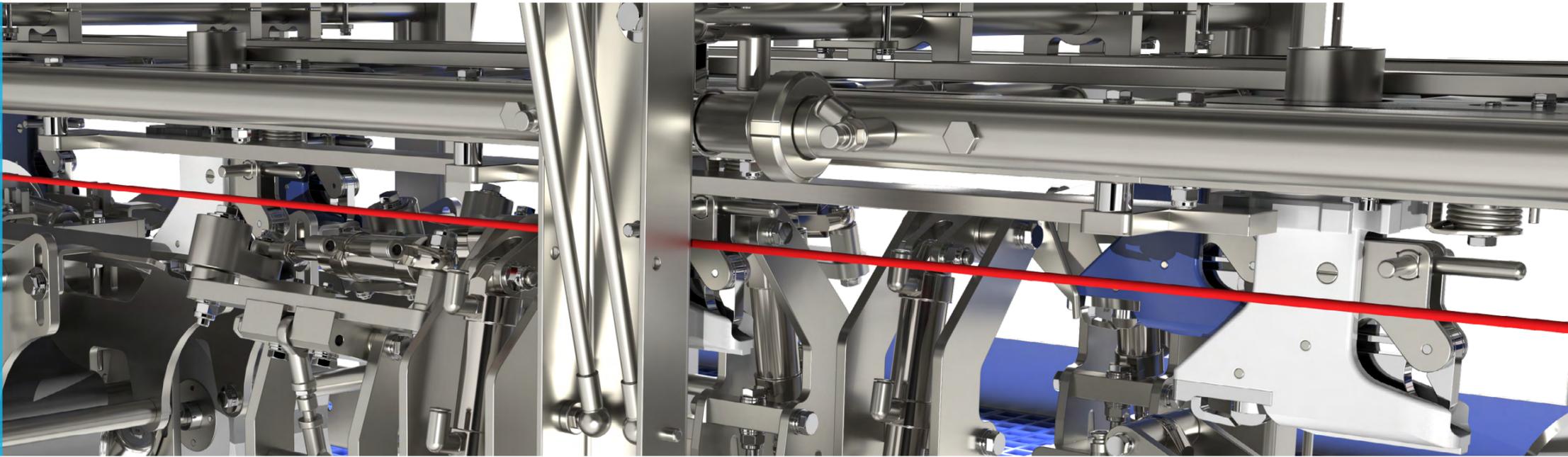
SMALL FOOTPRINT. BIG RESULTS.

The New MAX 2.0 has been completely redesigned. The stronger and more reliable MAX comes with higher performance, safety and hygiene benefits, while still offering exceptional flexibility in final product. Product options are butterfly fillets, half fillets and tenders in/out.



MAX 2.0

ARE YOU READY?



INTEGRATED FEATURES

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

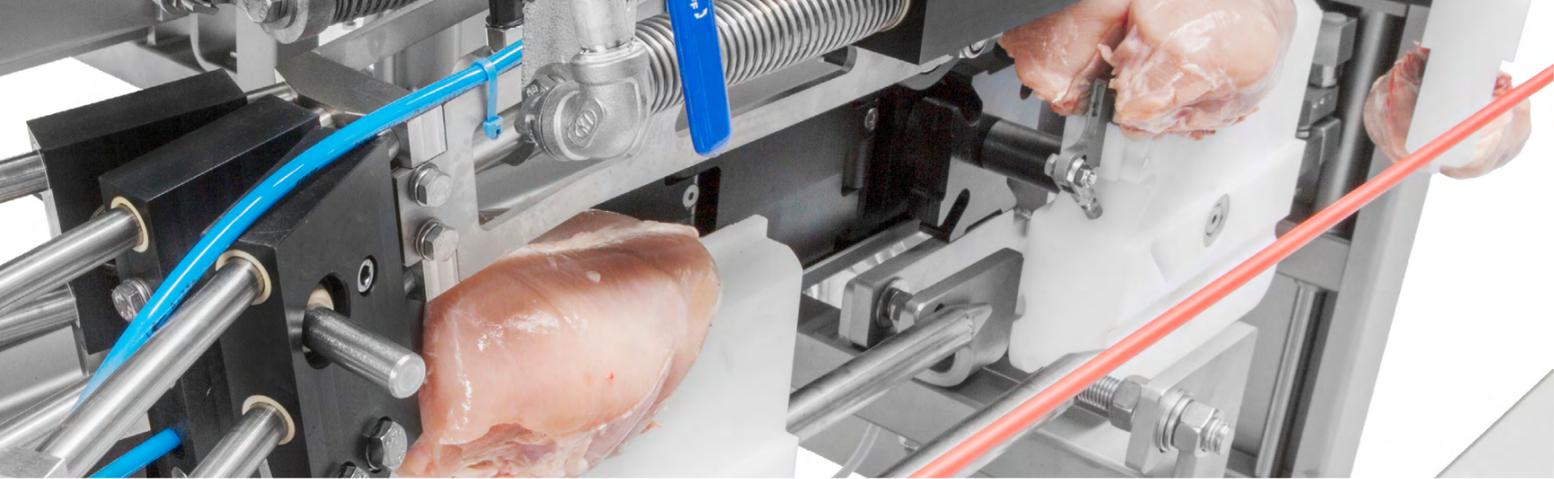


INITIAL PRODUCT	FEATURES	FINAL PRODUCT
 <p>Breast Caps Front Halves</p>	 <p>Skin off Integrated Skinner Wishbone removal Integrated Wishbone Remover</p>	 <p>Butterfly Fillets with/without tenders Half Fillets with/without tenders Tenders/inner Fillets</p>

MAX 2.0
FINAL PRODUCT
OPTIONS



SEE THE
MAX 2.0
IN ACTION



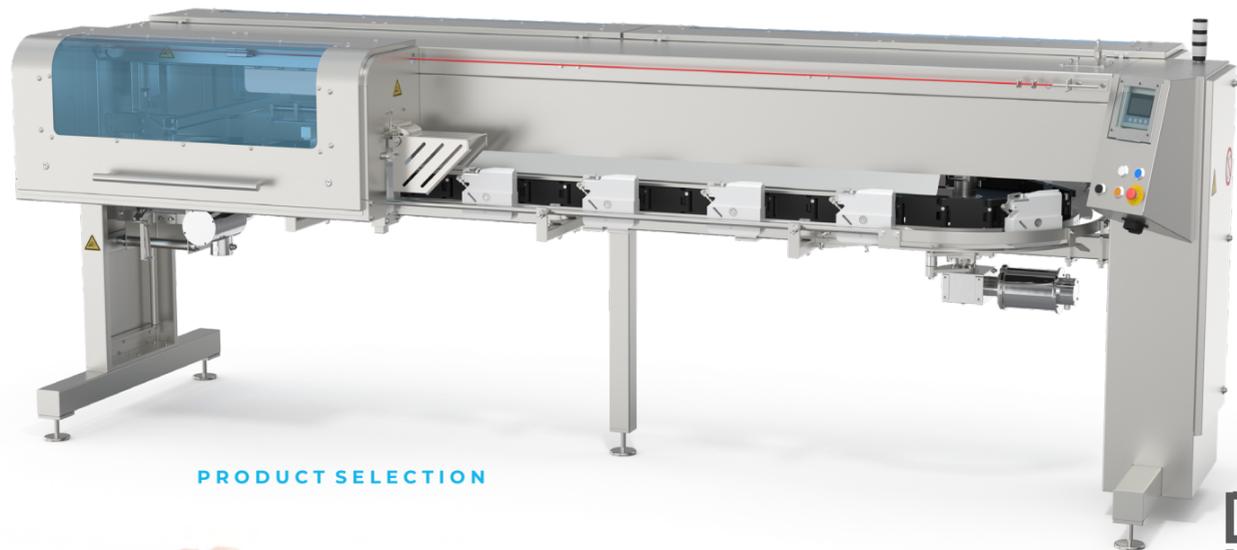
MAXIMA | 3,000 BPH

The Maxima Breast Cap Deboner is developed to automatically skin the breast, remove the wishbone and debone the breast caps with minimal bone content and high yield. The Maxima has a small footprint, built-in PLC controlled technology and can process up to 50 breast caps per minute while requiring minimal loading, inspection and trimming staff.

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. Maxima produces single fillets, presents well for tray packing and is suitable for many food service applications.

ADVANTAGES

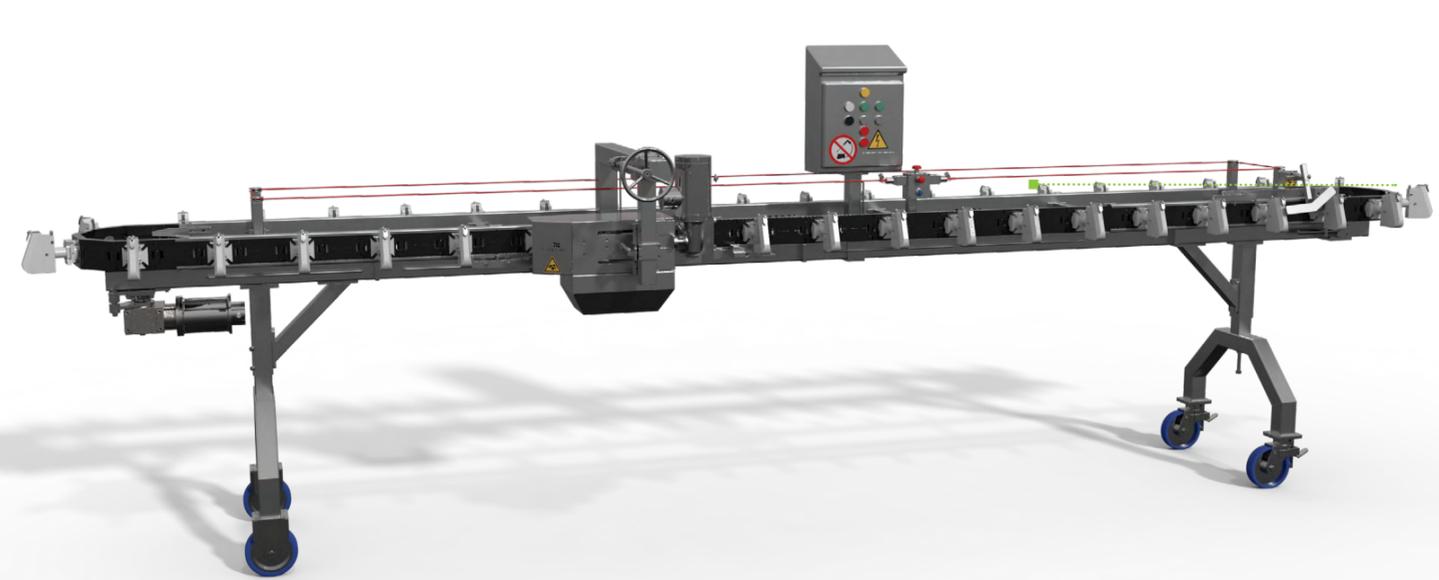
- ✓ Reduces labor cost
- ✓ Produces half fillets
- ✓ Consistent and high yield
- ✓ Integrated skinning unit
- ✓ Compact design and small footprint
- ✓ Automatic wishbone remover
- ✓ Low total cost of ownership (TCO)
- ✓ Minimal bone content and rework
- ✓ Debones up to 3,000 breast caps per hour
- ✓ PLC Controlled with simple HMI touch screen



PRODUCT SELECTION



SEE THE
MAXIMA
IN ACTION



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

The 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. This 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.



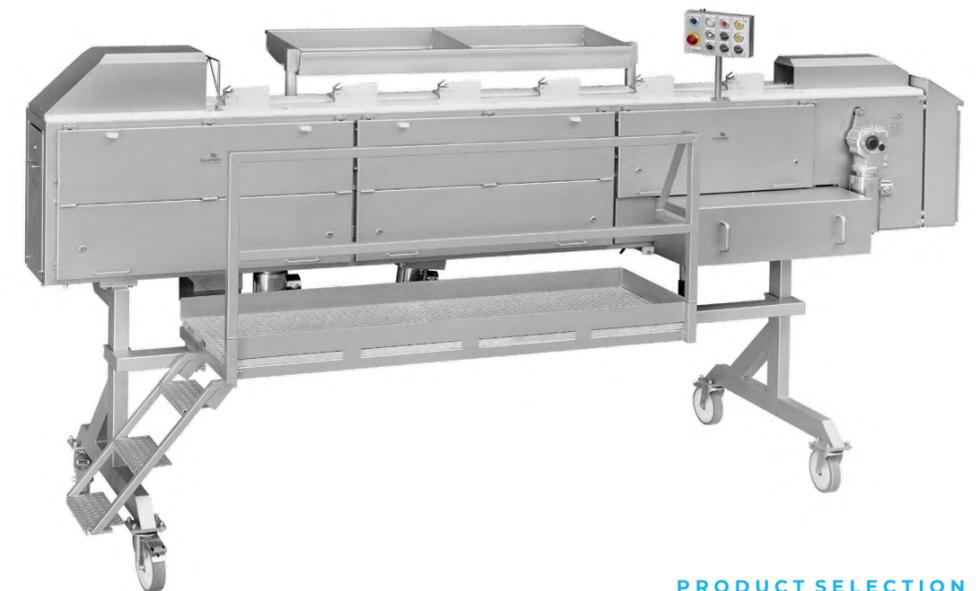
SEE THE
SABCD
IN ACTION

PRODUCT SELECTION



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. It requires minimal floor space and is easily moved.



PRODUCT SELECTION



SEE THE
FM7.50
IN ACTION



foodmate

Poultry Processing Systems

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