



MAX 2.0



The Flexible Breast Deboner

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

MAX 2.0

THE EFFICIENT BREAST DEBONER



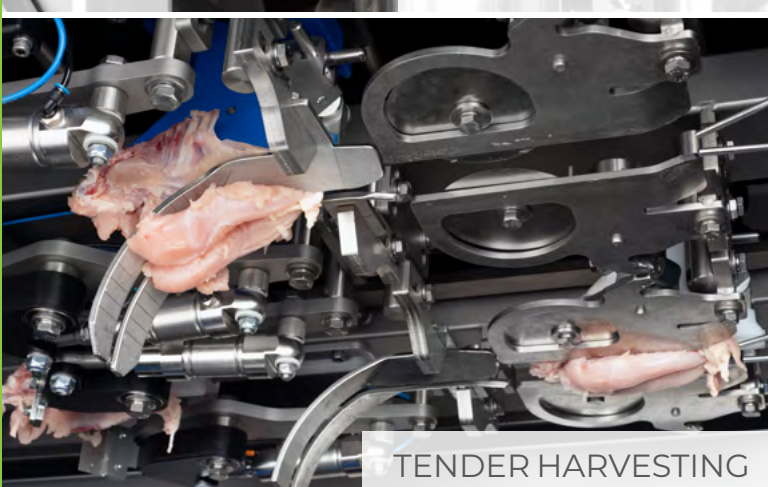
SKINNING



WISHBONE REMOVAL



MEAT HARVESTING



TENDER HARVESTING



KEY FEATURES

The MAX 2.0 offers exceptional flexibility with final product options such as butterfly fillets, half fillets, and tenders in/out.

The MAX 2.0 allows the user to select different pre-set programs, such as half fillets or butterflies. This gives you the ability to control production on the fly and saves valuable set-up time.



SEE THE
MAX 2.0
IN ACTION



BYPRODUCT HARVESTING



KEEL BONE MEAT HARVESTER



CARCASS SCRAPING

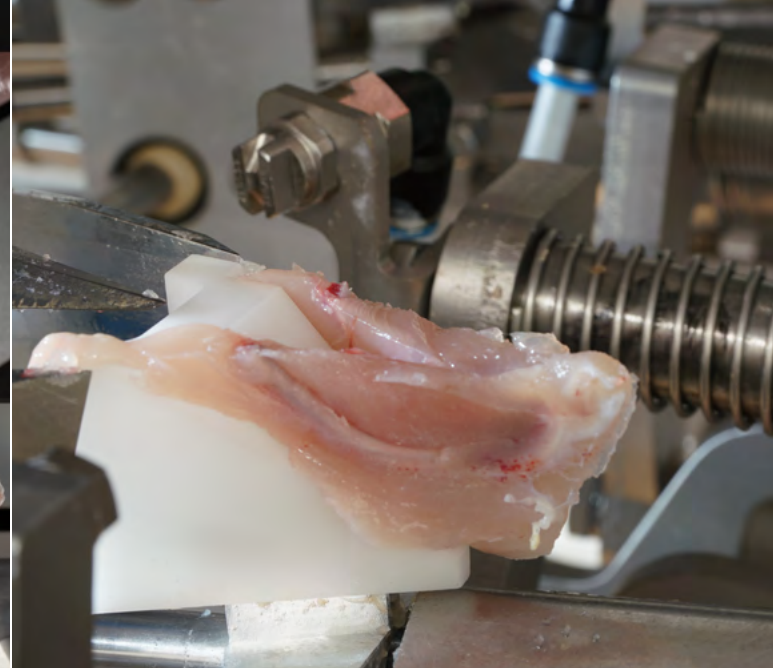
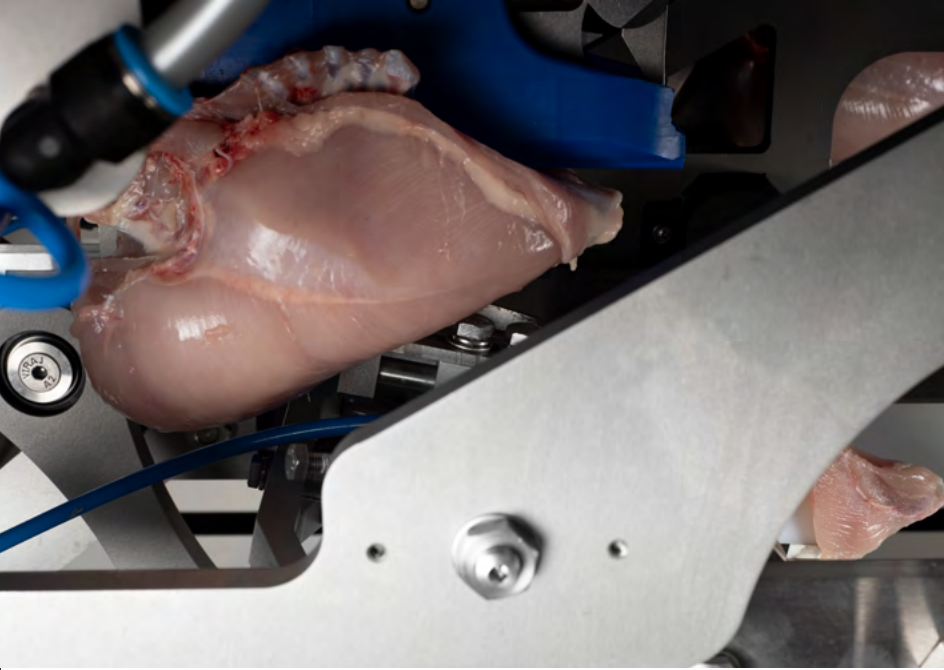
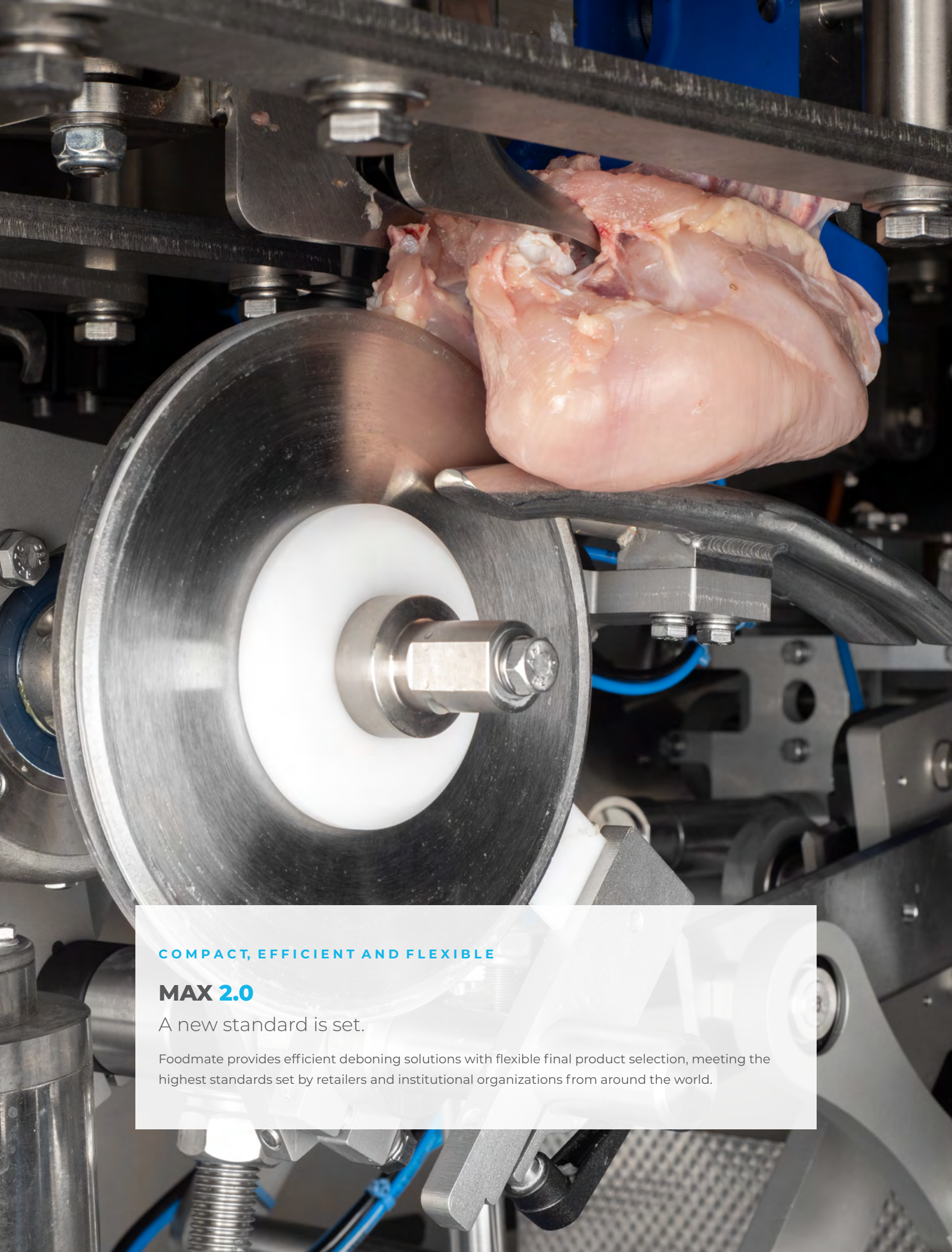


CARCASS UNLOADER



Intuitive Operating Screen

User-friendly interface allows for easy product selection, with pre-programmed options and easy switching between production runs. There is no need for manual adjusting, resulting in a flexible, automated and versatile production process.



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 6000 breast caps or whole breasts per hour
- ✓ Touch-screen display panel with pre-programmed product selection
- ✓ Integrated automatic skinner, wishbone remover and keel bone harvester
- ✓ Hygienic design, safe and robust design
- ✓ Exceptional yield and final product presentation



The user-friendly interface of the **MAX 2.0** offers easy product selection with pre-programmed options and easy-switching between production runs.

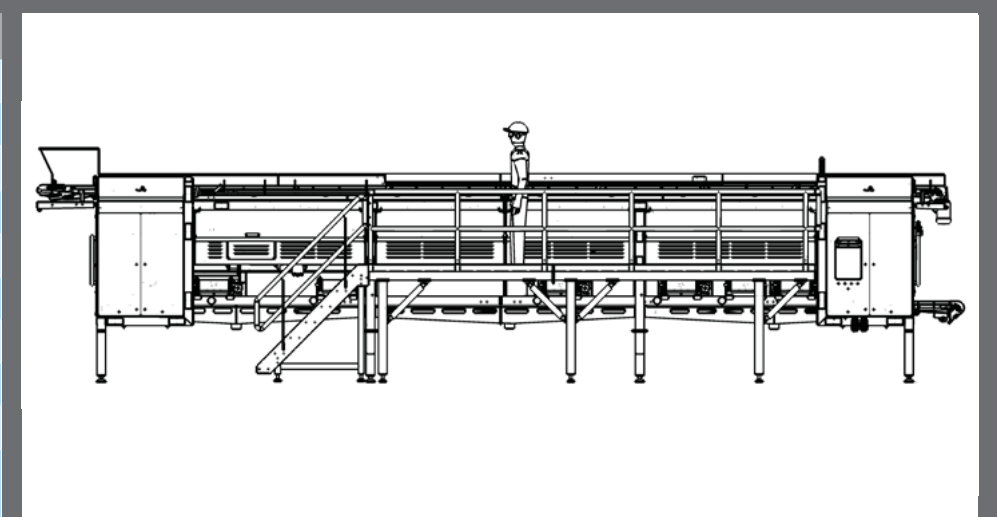
COMPACT, EFFICIENT AND FLEXIBLE

MAX 2.0

A new standard is set.

Foodmate provides efficient deboning solutions with flexible final product selection, meeting the highest standards set by retailers and institutional organizations from around the world.

TECHNICAL SPECIFICATIONS	
Frame and motor	Stainless steel
Power Consumption	8,0 kW
Length	12450 mm
Width	1740 mm (incl. platform 2310 mm)
Height	3130 mm
Weight	approx. 6440 kg
Air Supply	Dry compressed air, 8 Bar
Air Consumption	550 l/min
Water Supply	4 Bar
Water Consumption	6,5 l/min (mist nozzles) 159 l/min (cleaning)





foodmate

A DURAVANT COMPANY

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