

ΟΡΤΙΧ



The Intelligent Thigh Deboner

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











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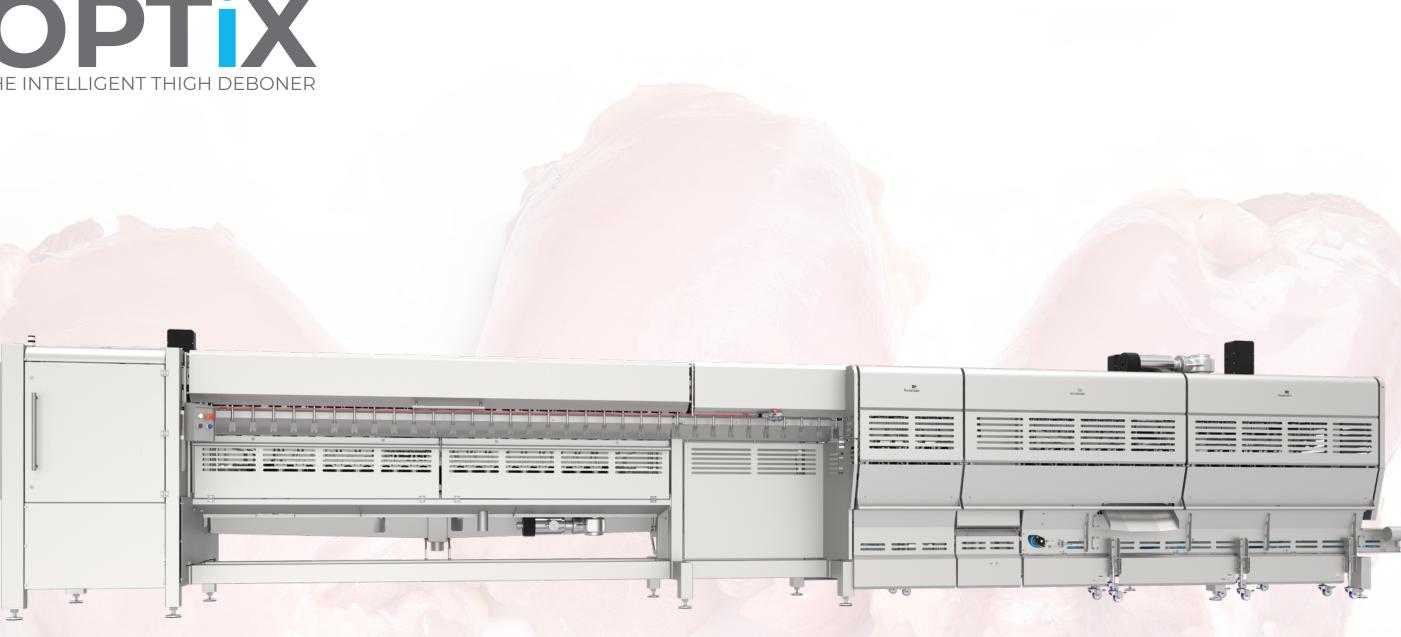
KEY FEATURES

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.

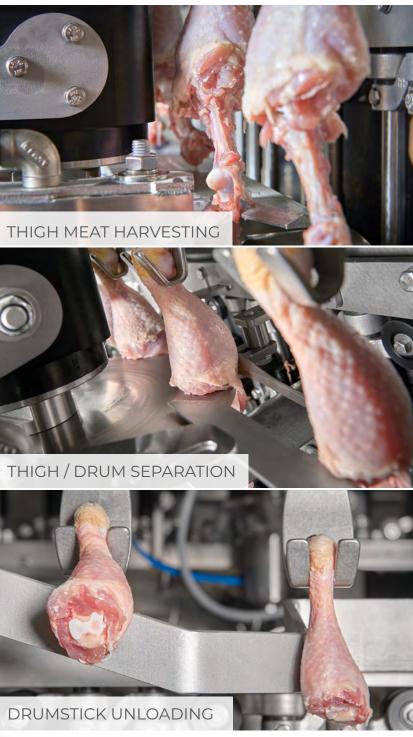
The meat is efficiently scraped from the bone to ensure maximum yield and high quality thigh meat; keeping labor to a minimum.

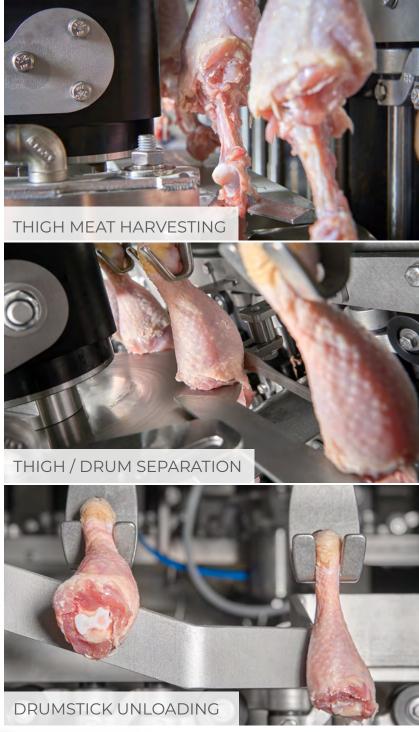
Pioneers in Intelligent Deboning













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 14.400 legs per hour.

THE INTELLIGENT THIGH DEBONER

ΟΡΤΙΧ

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.





✓ Unmatched yields ✓ Intuitive operating screen

GES

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- ✓ Debones up to 14.400 thighs per hour
 ✓ Precise cut through X-Ray technology
 ✓ Exceptional drumstick cut presentation





INITIAL PRODUCT

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 m³/hr			

- ✓ Cut-up integration or stand-alone
- ✓ Produces cartilage-free meat with or without skin





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