



FRONT PIECE CUTTER



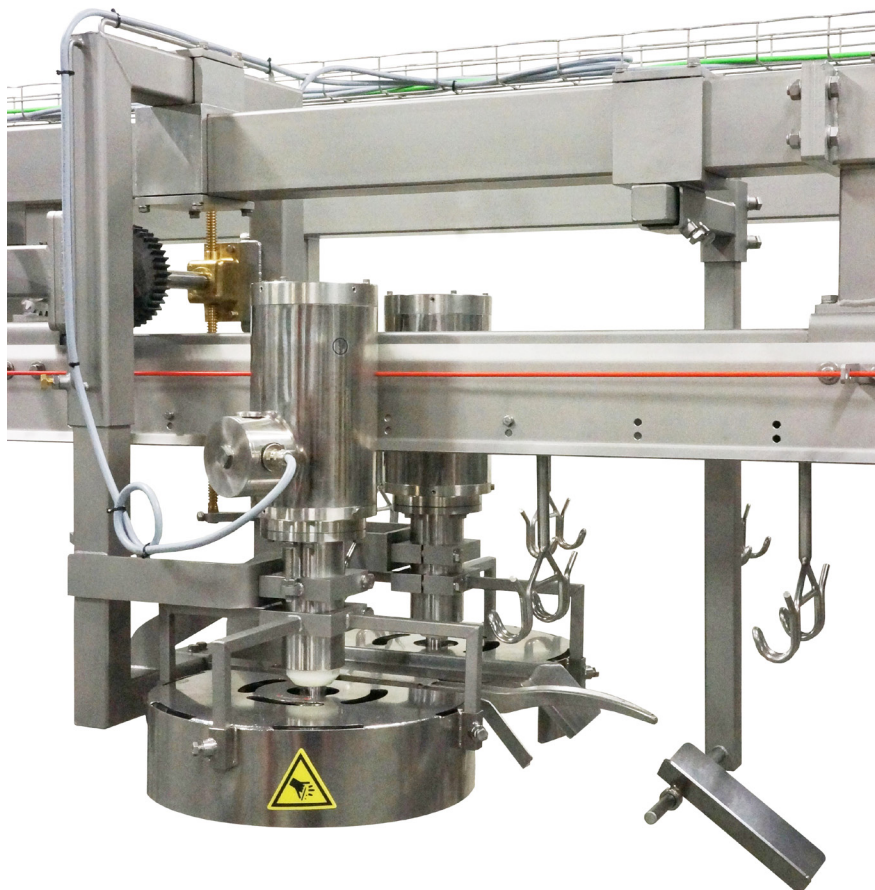
foodmate
Poultry Processing Systems

The Foodmate Front Piece Cutter separates the breast cap from the back piece. The machine gives an optimal result with a minimum loss of breast meat and can be easily adjusted to various bird sizes.

The Front Piece Cutter is intended for partial processing of poultry, mainly broilers, by cutting off the front piece of the broiler. The process is managed as the broilers are hanging from the shackle conveyor and are pulled over

an arbor. The covers around the circular blades also work as guides for the legs, so that the broiler is positioned correctly for the cut.

The height of the machine can be adjusted to broiler sizes by rotating the spindle.





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Key Benefit:

- Allows for a maximum of 6,000 birds per hour

Foodmate is an equipment manufacturing company based in the Netherlands. Founded in 2006, we focus primarily on poultry processing, and we recently launched Foodmate US, expanding our worldwide distribution into North America. Driven by research, paired with unmatched knowledge and decades of experience, it's our mission to innovate, automate and bring cost-effective solutions to the industry.

Our product line spans a wide assortment of processing equipment designed for live bird handling, killing and de-feathering, eviscerating, chilling, weighing, cut-up systems, deboning, and more. In addition to manufacturing, we provide an extensive variety of spare parts and service for other processing equipment and reconditioned machines.

Our team represents decades of industry knowledge and experience resulting in the engineering, development and implementation of new designs for our clients and their ever-changing needs.

Technical Specifications:

- Stainless steel frame and motor
- Motor (IP66) power is 0,75 kW, 50 Hz
- Power supply is 380/480 V 3phz 50/60 Hz
- Machine dimensions

Length: 1117 mm

Width: 780 mm

Height: 948 mm

Weight: approx. 125 kg

