



The Foodmate FH Cross-Cut Halving Machine addresses problems commonly found with single bladed front halving machines. The machine provides a highly efficient cross cut front half, significantly reducing the amount of tipped keels and miscuts. Using two blades instead of one large blade gives a straighter cut across the hips and gives more control over the number of ribs that stay attached to the front half.

The FH Cross-Cut can run both on 12" and 8" centers, and it can process a large size variation without adjustment.

Its versatility allows for installation on current line configurations or newly constructed Frame and Flex Cut-up Systems. The FH Cross-Cut provides increased dark meat yield, does not cut into keel tip, and the cut can be adjusted to help increase leg quarter yield.

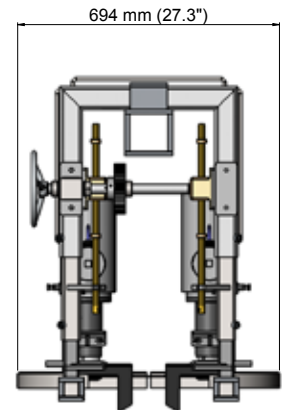
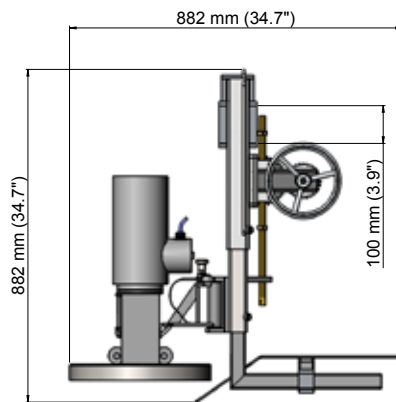
With the FH Cross-Cut Halving Machine, there is no need for a pre-cutter, in addition, the machine contains a simple construction with no belts and easy maintenance.



FH CROSS-CUT HALVING MACHINE

Key Benefits:

- Allows for consistent and straight cuts
- Cut can be adjusted to help increase leg quarter yield
- Does not cut into keel tip
- 3 - 4 rib count on front half
- Eliminates the need for a pre-cutting machine
- Allows for easy adjustment and easy maintenance due to the simple construction
- Integrates easily into existing frame or flex cut-up system



Technical Specifications:

- Stainless steel frame and motor
- Motor power is 2 x 0,75 kW Motors. (IP66)
- Power supply is 380/480 V 3 phz 50/60 Hz

Length: 882 mm / 34.73 inches
Width: 694 mm / 27.32 inches
Height: 882 mm / 34.73 inches



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