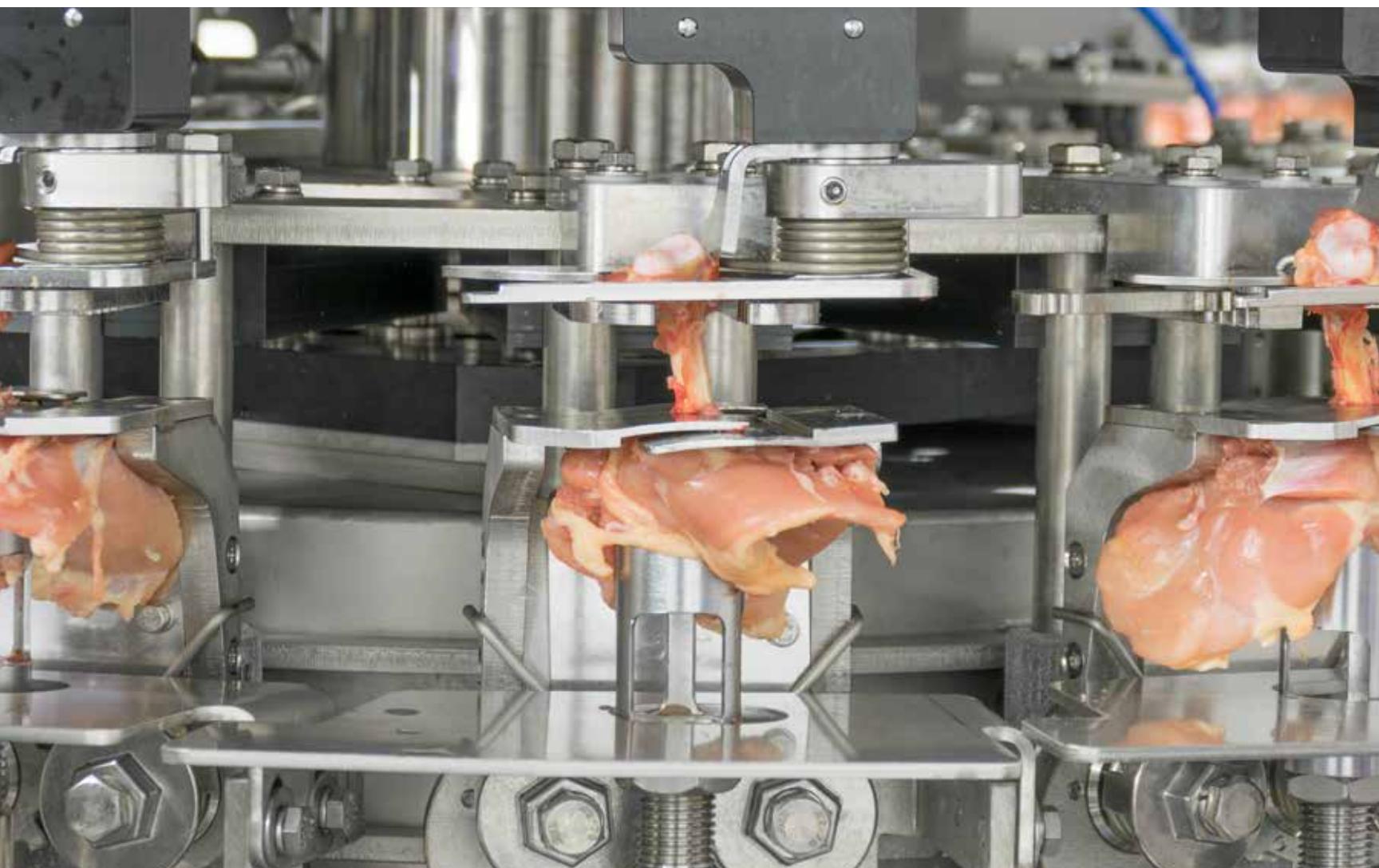


# DARK MEAT DEBONING SYSTEMS

SIMPLE, EFFICIENT AND FAST DEBONING SOLUTIONS.



EXCEPTIONAL YIELDS. NO BONES ABOUT IT.



Now existing and new customers can achieve an even faster return on investment with the recently developed Kneecap Separator (KCS).

Foodmate developed the KCS to provide a solution to help address staffing issues with the trimming of cartilage that stays on the meat after deboning. Due to an increasingly tight labor market, it is becoming more and more difficult to staff the trim tables and control the performance of each individual trimmer.

The Foodmate OPTI Thigh deboner has been developed to address problems commonly found in both manual and automated thigh deboning operations.

## OPTI THIGH DEBONER



### OPTIMAL YIELDS. DELIVERED. WORLDWIDE! 100 THIGHS PER MINUTE

The innovative scraper design and tendon cutting system give the meat a hand cut appearance without shattering the bones. Adding the automated KCS does not impact meat quality and yields are very similar or sometimes even better than operations that manually trim.

The KCS can be installed on existing machines or it can be integrated into a new machine. The KCS is located underneath the meat scrapers and is cam and gear operated. Each meat scraper has a circular blade that comes from underneath the thigh bone to cut the tendons around the knee joint. After the tendons are cut, the meat scraper pulls the meat off the bone while leaving the kneecap attached to the bone.

OPTI Thigh Deboner can now be equipped with an automatic Kneecap Separator (KCS).

#### Final Product

High yield, hand cut appearance without shattering the bones.



### ADVANTAGES

- INTEGRATED DESKINNER
- ELIMINATES BONE SHATTERING
- HIGH YIELDS WHEN OPERATED CORRECTLY
- REQUIRES ONLY 15 BLADES FOR KNEECAP SEPARATOR
- SIMPLE AND ACCESSIBLE DESIGN TO MAINTAIN EQUIPMENT
- INTEGRATED KNEECAP SEPARATOR TO HELP MINIMIZE TRIMMING
- PROVIDES HAND CUT MEAT APPEARANCE WITH OYSTER ATTACHED



**175 OPTI THIGH DEBONERS  
SOLD WORLDWIDE**

Since the official introduction of the OPTI Thigh Deboner in 2011, Foodmate has successfully installed over 175 machines worldwide. Customers in the US, Canada, Korea, Australia, France, Poland, Turkey, Russia, Brazil and several other countries are realizing significant yield improvements and labor savings as well as seeing improved thigh meat quality and increased shelf life.

## OPTI DRUMSTICK DEBONER | 100 DRUMSTICKS PER MINUTE

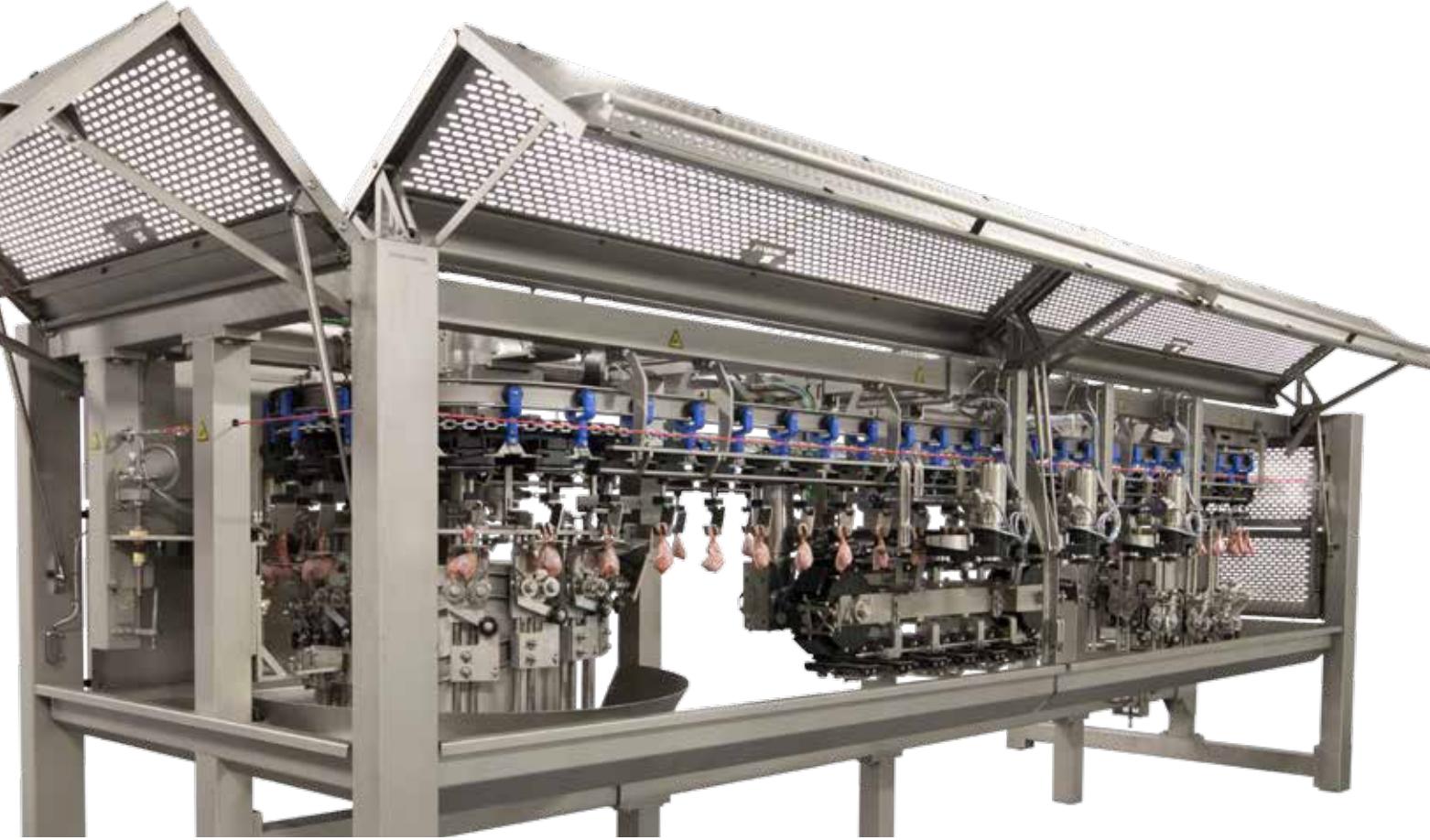
The machine is designed to run a 100 drum sticks per minute and only requires two loaders due to the Easy Load product holder.

After loading the drum sticks, the first process is the automatic Pre-cutter where a cam operated arm and blade make a cut along the side of the bone. Making a pre-cut helps prevent bone breakage during deboning and makes it easy for the trimmers to inspect and trim the meat without first having to cut it open.

The next process after the pre-cutter is cutting the tendons . The tendons are cut as the drumstick rotates 360 degrees along a series of circular blades. To ensure that the pin bone stays with the bone during the deboning process, Foodmate developed a special device that masks the tendon which connects to the pin bone during the tendon cutting process.

After all the tendons are cut, an innovative scraper design pulls the meat off the bone providing the highest yield, meat quality and minimal bone content.

### COMPACT, EFFICIENT AND FLEXIBLE



EASY PRODUCT LOADING

NO BONE FRAGMENTATION IN THE MEAT

SAME FOOTPRINT AS OPTI THIGH DEBONER

MACHINE CAN PROCESS DIFFERENT WEIGHTS

DRUMSTICKS DEBONING, WITH AND WITHOUT SKIN

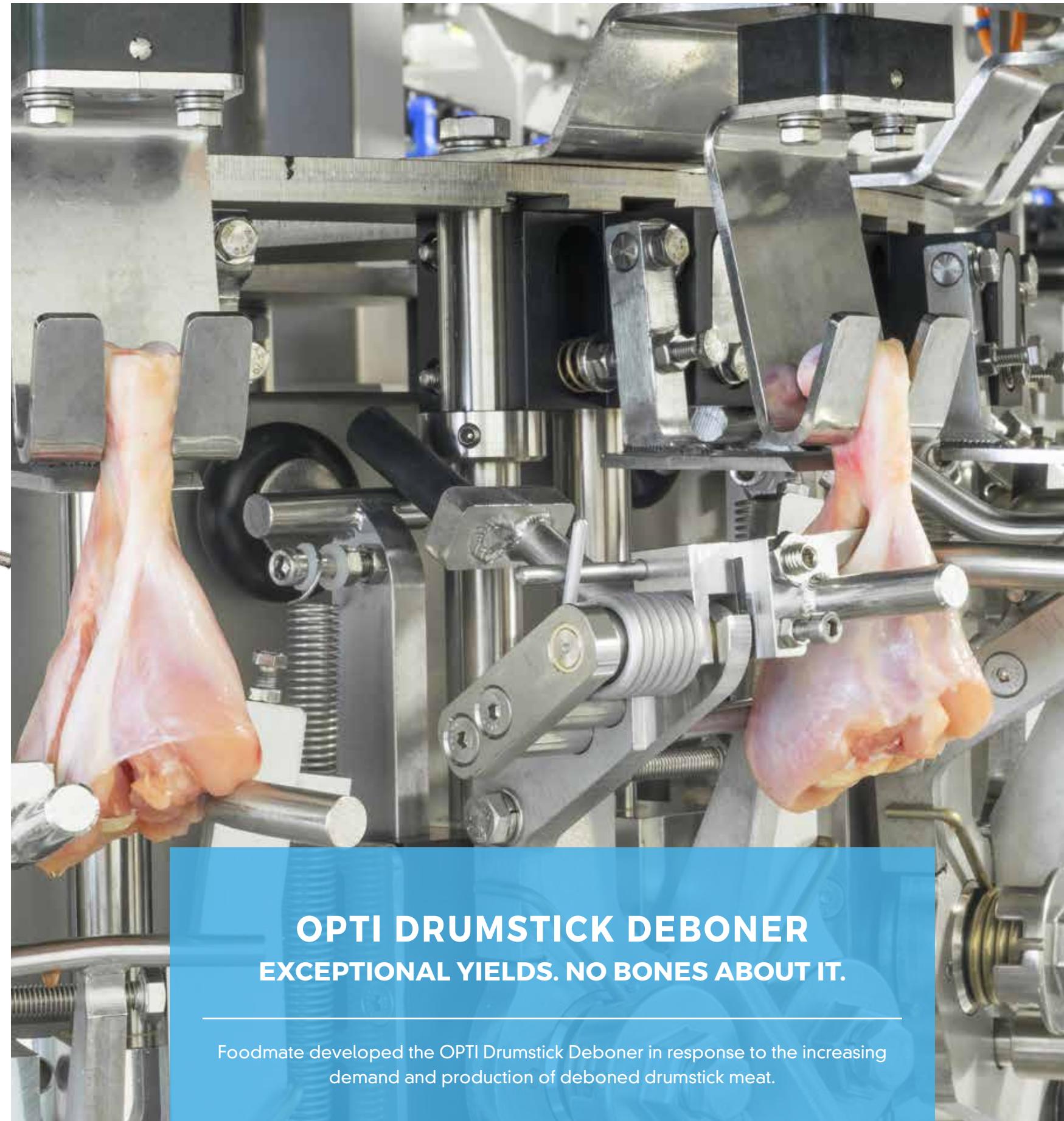
AN EXCELLENT END-RESULT IN COMBINATION WITH HIGH EFFICIENCY

HIGH SPEED AUTOMATIC DEBONING OF DRUMSTICKS TO 6,000 PIECES PER HOUR

UTILIZES THE SAME MECHANICAL CONCEPTS AS THE HIGHLY SUCCESSFUL OPTI THIGH DEBONER

LATEST GENERATION MACHINES FEATURE ENHANCED SAFETY FEATURES SUCH AS INTEGRATED SAFETY PLC'S AND DC INJECTION BRAKES

**ADVANTAGES**



### OPTI DRUMSTICK DEBONER EXCEPTIONAL YIELDS. NO BONES ABOUT IT.

Foodmate developed the OPTI Drumstick Deboner in response to the increasing demand and production of deboned drumstick meat.

## OPTI LTD WHOLE LEG, THIGH AND DRUMSTICK DEBONING SYSTEM

The OPTI LTD Dark Meat Deboning System is a flexible, total dark meat deboning solution that produces high-yield, superior quality meat efficiently and cost effectively.

EXCEPTIONAL YIELDS.  
NO BONES ABOUT IT.

The OPTi LTD Whole Leg Deboner is comprised of two separate machines, maximizing system flexibility. One machine removes the drumstick bone from either a whole leg or just a drumstick. While the other machine removes the thigh bone from either the whole leg or just an individual thigh. If orders call for just deboned drumstick or thigh meat then one of the two machines can be bypassed and turned off depending on which product is needed. This significantly saves on wear and tear and reduces maintenance cost.

The machine's exclusive concept and design produces high quality deboned dark meat with minimum trim and inspection required. It removes the meat with low bone content left in the meat, and leaves the pin bone on the drumstick. The innovative scraper design gives the meat a hand-cut appearance and produces extremely high yields.



Capable of deboning 100 skinless or skin-on anatomical whole legs, thighs and drumsticks per minute, this system is so flexible that no additional parts or changes are required when switching between the various dark meat deboned products.



Finished Product

### AUTOMATED J-CUTTER MAKES LEG DEBONING EVEN MORE PROFITABLE

One of the most important but also labor intensive processes to debone whole legs is to make the pre-cut (J-cut) along the drum and thigh bone. Making a proper J-cut is a critical step to ensure good yields and high quality boneless leg meat that meets all boneless dark meat requirements. With the Automated J-Cutting Unit, all the issues with manual J-cutting are addressed making the investment in leg deboning automation even more justifiable and giving it an even faster return on investment.

### TOTAL FLEXIBILITY

Because every application, situation and plant layout is different, Foodmate has developed both an integrated J-Cutting station that is part of the OPTI LTD Whole Leg Deboner and a stand-alone machine that can be integrated into a Flex Cut-up System.

### SIGNIFICANT REDUCTION IN LABOR COST

Not only can the new J-Cutting station save up to 4-6 people per shift but it also addresses potentially costly health issues related to manual J-cutting. It also eliminates ongoing and expensive training cost, particularly in plants that have high employee turn-over.



### FM 6.50 THIGH AND DRUMSTICK DEBONER

Smaller plants might find a better match with the FM 6.50 Thigh and Drumstick Deboner. It achieves maximum yield and flexibility. The machine can be loaded by one worker and has an automatic unloading device for the deboned thigh or drumstick meat and bones.

Key design features are hygiene, compactness, and flexibility for product flow. Allows for a maximum of 55-60 thighs or drumsticks per minute



# We make it simple. You make it profitable.

Foodmate brings innovative technology and cost-effective  
solutions to Poultry Processing Automation



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