



FM 8.50 TURKEY DEBONER



foodmate

Poultry Processing Systems

The FM 8.50 Turkey deboner is designed to debone turkey thighs, drumsticks and primary wing segments at a rate of up to 45 per minute. The machine has a mechanical and heavy duty design and is easy to load with one operator.

After the operator places the product onto the holder, a cam driven plunger pushes the bone through a rubber diaphragm. The function of the diaphragm is to strip the meat of the bone while

the bone is being pushed through. After the bone is pushed through it passes by a blade to separate the bone from the meat. Lastly, the meat is automatically discharged by the unloading unit.

The machine has a sanitary design and is easy to clean and maintain. Because the amount of moving parts has been kept to a minimum the machine has a very low cost of ownership without compromising functionality and performance.

Key Benefits:

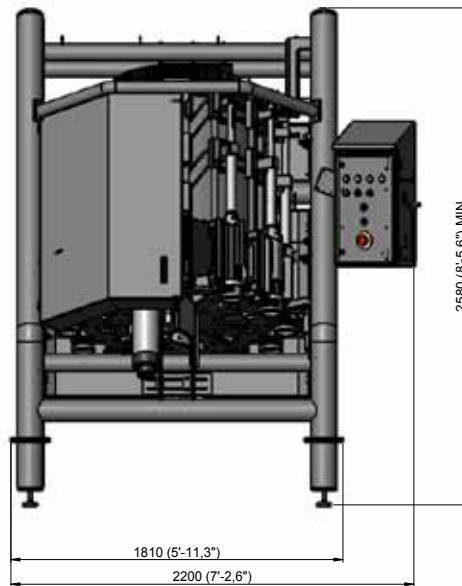
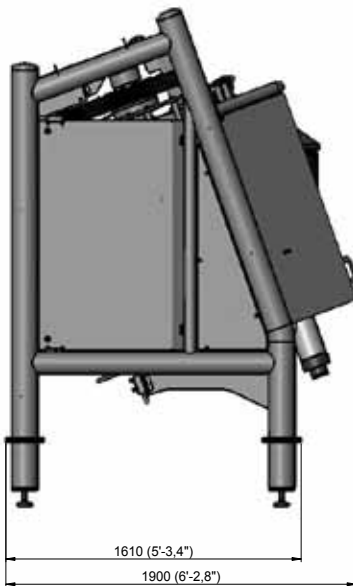
- Debones up to 45 turkey thighs, drumsticks or primary wing segments
- Achieves high yields by selecting the right size diaphragms
- Open design allows for easy access for cleaning and maintenance.
- Heavy duty construction to handle up to 50 lbs. turkeys
- Compact design and footprint
- Minimum moving parts = low cost of ownership



Our mission is to innovate, automate and bring cost-effective solutions to the industry.



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Technical Specifications:

- Stainless steel frame and motor (IP66)
- Motor power is 1,10 kW, 50/60 Hz

Length: 1900 mm (6'-2,8")

Width: 2200 mm (7'-2,6")

Height: 2580 mm (8'-5,6")

Weight: approx. 2211 kg (4,874 lbs)



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