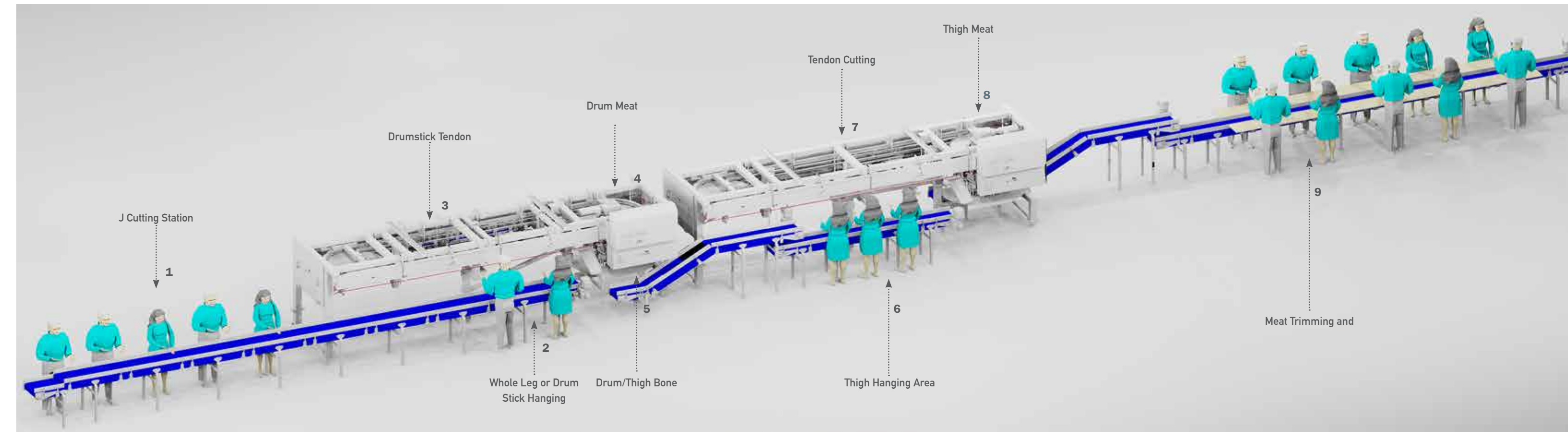
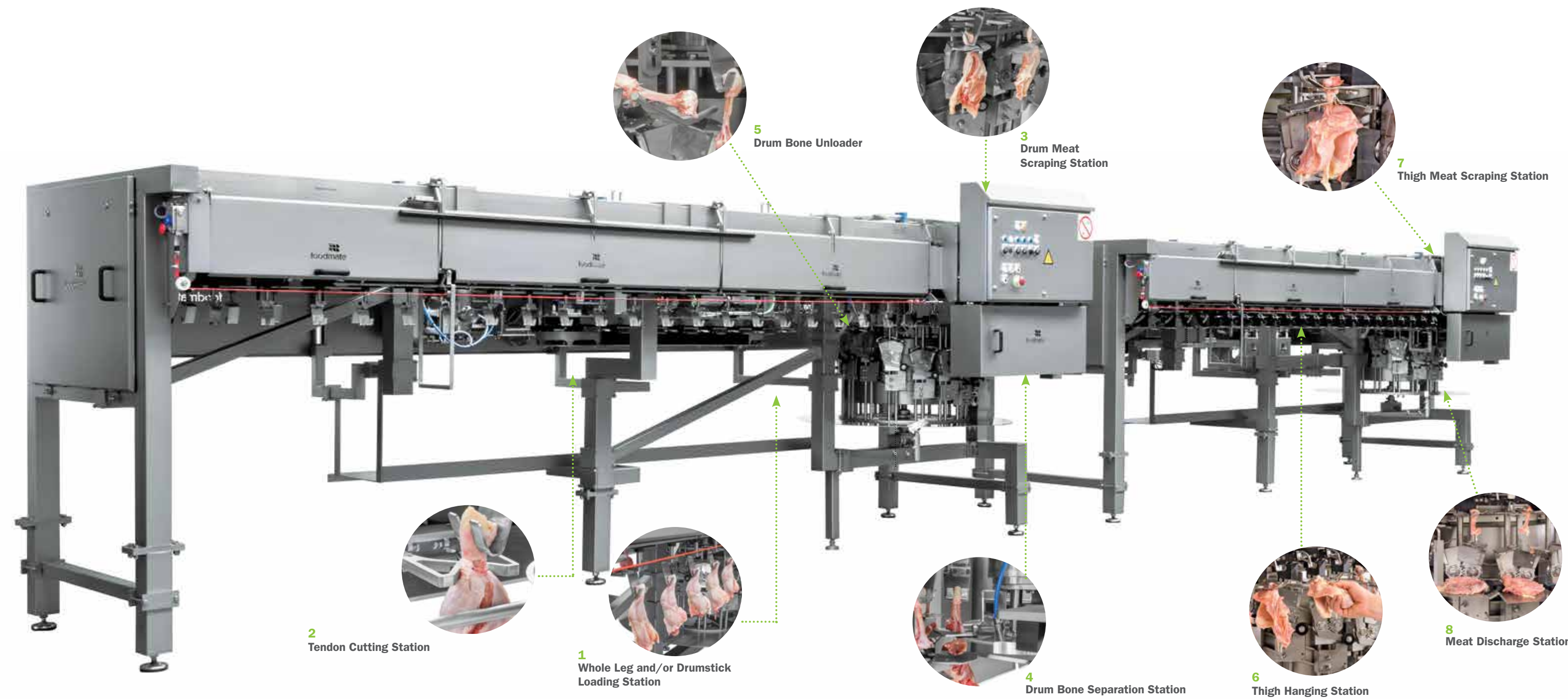


OPTI-LTD · Whole Leg, Thigh & Drumstick Deboning System



OPTI LTD | Exceptional Yields and Flexibility

Whole Leg Deboning and Flexible Dark Meat Deboning Solutions

In the past whole leg, thigh and drumstick deboning, was a labor intensive and inefficient process. It either required a lot of skilled labor or the automation that was available was slow, capital intensive and had a high cost of ownership and low yields due to rework.

Since the market for deboned dark meat is growing fast, there also is a need to be flexible to supply various segments of the market with different boneless dark meat products. To do so, requires flexible automation that does not require change over time or parts. Therefore, Foodmate decided to develop a flexible system that can be used to debone all variations of deboned dark meat such as deboned whole leg meat, thigh meat and drumstick meat

Foodmate OPTI-LTD Dark Meat Deboning System

Foodmate's new 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.

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.

Key Benefits

- Excellent yields
- Low cost of ownership
- High output per operator
- Designed to debone any size bird
- Minimal bone content - less trimming required
- Can process both left and right legs at the same time
- Capable of meeting all boneless leg meat specifications
- Debones 100 whole legs, thighs or drumsticks per minute
- Simple all-mechanical design, user friendly and easy to maintain



Finished Product

Nine Steps to Superior Yield

- Step 1 · J Cutting Station | The first step in the process is to make a pre-cut along the drumstick bone, knee joint and thigh bone
- Step 2 · Whole Leg or Drum Stick Hanging Station | The whole leg or drumstick is presented to the machine
- Step 3 · Drumstick Tendon Cutting Station | All tendons along the hock are cut to help optimize the deboning process
- Step 4 · Drum Meat Scraping Station | After the tendons have been cut, the drumstick is ready to be deboned. Here the drum meat is pulled down just below the bottom of the bone
- Step 5 · Drum/Thigh Bone Separation Station | The drum bone is separated from the thigh bone by cutting through the knee joint
- Step 6 · Thigh Hanging Area | The whole leg meat with the thigh bone still in it, is reloaded onto the thigh deboning machine
- Step 7 · Tendon Cutting Station | During this process various tendons are cut to help optimize the thigh deboning process
- Step 8 · Thigh Meat Deboning Station | The thigh bone is removed and is ready to be presented to the trimmers and inspectors
- Step 9 · Meat Trimming and Quality Control Station | This is the final step in the process. Here the meat is inspected and trimmed to meet customer requirements.

EXCEPTIONAL YIELDS. NO BONES ABOUT IT.

Technical Specifications:

Machine dimensions

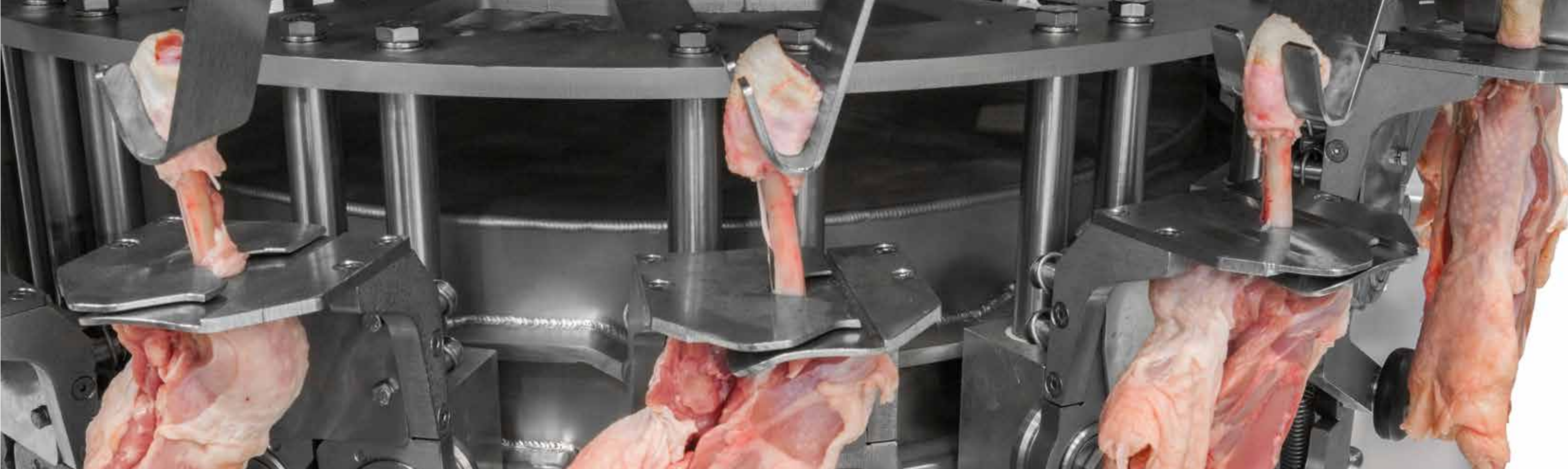
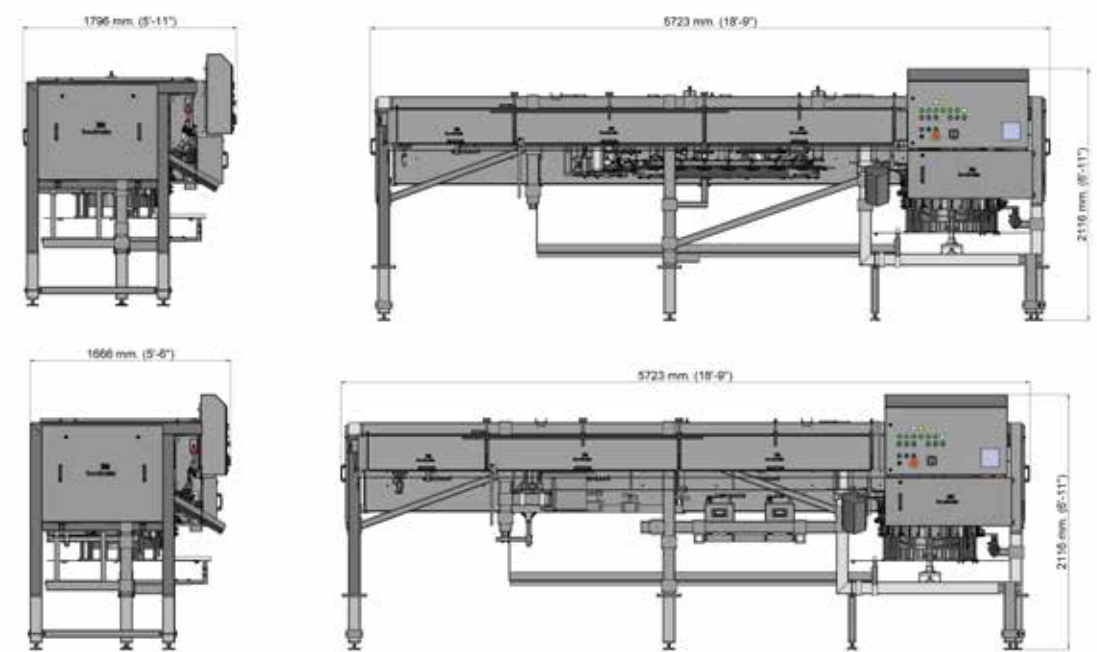
OPTI Drum Deboner
Metric - 5,723 x 1,796 x 2,116 mm | Imperial - 207 x 70.70 x 83.30 (LxWxH)

OPTI Thigh Deboner
Metric - 5,723 x 1,666 x 2,116 mm | Imperial - 225.30 x 65.60 x 83.30 (LxWxH)

Weight

OPTI Drum Deboner - 2,100 kg | 4,630 lbs (approx.)
OPTI Thigh Deboner - 1,700 kg | 3,748 lbs (approx.)

Capacity 80-100 whole legs or thighs or drums per minute
Construction Stainless steel 304 and FDA approved synthetics
Power connection 1 main connection to control panel
Power supply 380/440V – 50/60 Hz 3 phase + 0 + Earth (each machine)
Cleaning Designed for optimal cleaning to meet hygienic standards



OPTI-LTD Whole Leg, Thigh & Drumstick Deboning System

Exceptional Yields and Flexibility



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