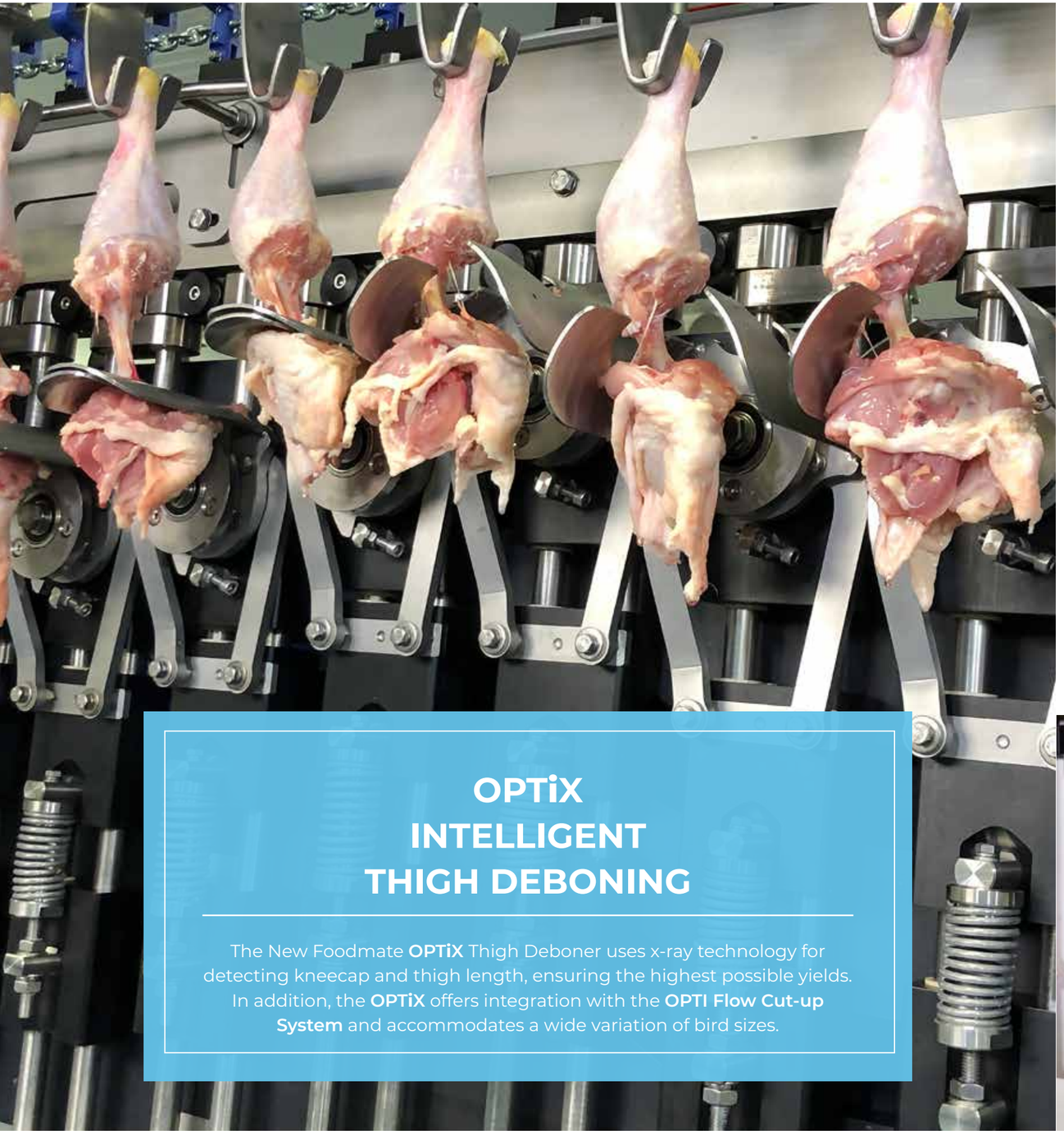
foodmate

OPTiX

INTELLIGENT THIGH DEBONING

Leading Technology in Deboning Solutions

Foodmate provides efficient and intelligent deboning solutions with x-ray technology in whole leg and thigh deboning. The dark meat deboning line offers flexible final product selection, meeting the highest standards set by retailers and institutional organizations from around the world.



OPTiX INTELLIGENT THIGH DEBONING

The New Foodmate **OPTiX** Thigh Deboner uses x-ray technology for detecting kneecap and thigh length, ensuring the highest possible yields. In addition, the **OPTiX** offers integration with the **OPTI Flow Cut-up System** and accommodates a wide variation of bird sizes.

OPTiX

FOODMATE BRINGS YOU ANOTHER INTELLIGENT DEBONING SOLUTION

The Foodmate OPTiX Thigh Deboner uses x-ray technology to determine where the kneecap is on the bone by measuring the bone length. The machine produces cartilage free meat at the highest possible yields. The machine offers integration with the OPTI Flow Cut-up System and accommodates a wide variation of bird sizes. The machine adjusts in real time for each leg on the line.

The OPTiX brings a combination of durable mechanics and cutting-edge technology in automation, ensuring the highest possible yields and meat quality.

The OPTiX offers the flexibility to manually hang saddles in combination with a Leg Processor, as a stand alone; or it has the ability to be integrated with a Foodmate OPTI Flow Cut-up System. The machine can operate at speeds of up to 14,400 thighs per hour depending on the line configuration and bird size. The machine produces a very high amount of cartilage free meat with minimal bone content. This results in minimal trimming and maximum pounds per man/hour.

Final Product
Exceptional product presentation and excellent drum cuts.

ADVANTAGES

- ✓ Unmatched yields
- ✓ Minimal trimming
- ✓ Cut-up integration or stand-alone
- ✓ Debones up to 14,400 thighs per hour
- ✓ Exceptional drumstick cut presentation
- ✓ X-ray technology to adjust each leg in real time
- ✓ Produces cartilage-free meat / with or without skin
- ✓ Provides hand cut meat appearance with oyster attached

The OPTiX Thigh Deboner uses an x-ray measuring system to precisely measure each leg, using this data the machine automatically adjusts for each leg in real-time at a speed of 12,000 legs per hour at 12" centers or 14,400 legs per hour at 10" centers.

HOW **OPTiX** Gets it done!

X-RAY TECHNOLOGY + CUT-UP LINE INTEGRATION

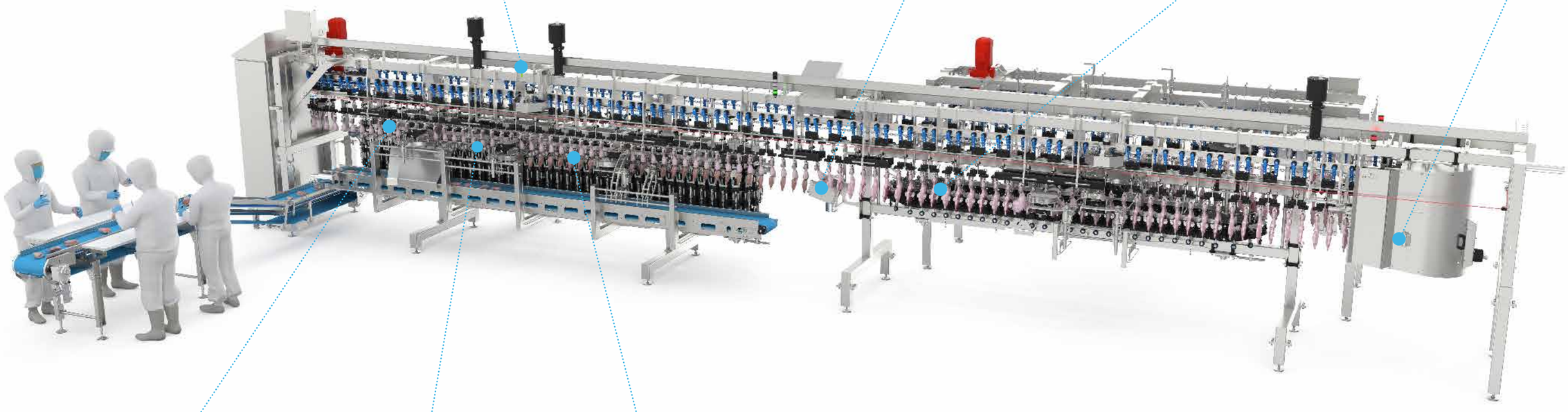
OPTiX

DRUMSTICK UNLOADING

SKINNING

PRE-CUT

X-RAY



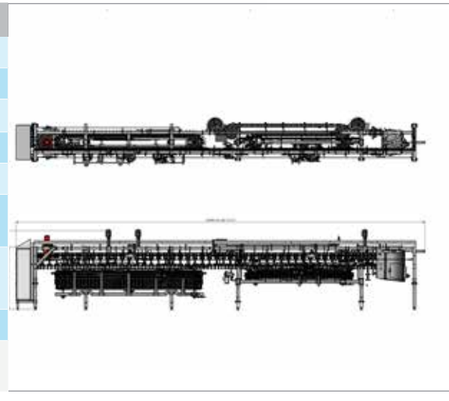
THIGH/DRUMSTICK SEPARATION

THIGH MEAT REMOVAL

SCRAPING

FOODMATE BRINGS YOU ANOTHER INTELLIGENT DEBONING SOLUTION

TECHNICAL SPECIFICATIONS			
Frame and motor	Stainless steel	Low Pressure Water Connection	1" (15 Nozzles)
Motor	2 x1.5kW	Low Pressure Water Supply	± 3 bar (42.6 PSI)
Length	14306 mm (46'-11,2")	Low Pressure Water Consumption	Average 1.8 GPM
Width	1610 mm (5'-3,4")	High Pressure Water Connection	1" (6 Nozzles)
Height	2768mm (9'- 1,0")	High Pressure Water Supply	Min: 35 bar / Max: 100 bar
Weight	Approx. 6000 kg / 13,227.74lbs	High Pressure Water Consumption	25.7 GPM (35 bar) 42.8 GPM (100 bar)
Air Supply	Dry compressed air, min. 6 Bar	Power Supply	3 X 380-480V, 50/60Hz 3 X 35 AMPS
Air Consumption	50 l/min (13.2 gal/min)		
Air Connection	8mm tubing (1/4")	Power Consumption	16 kW
Ethernet Supply*	Foodmate eWon *Please note that an active internet connection is required for online support		



We make it SIMPLE.
You make it PROFITABLE.

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

foodmate
Poultry Processing Systems

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