

The New Generation (NG) Thigh and Drumstick Cutter is a multi-purpose machine that can be used for both retail and food service applications. Specially designed to handle large size variations while ensuring the highest percentage of anatomical cuts. It has a simple construction design that contains no rebuild points, thus reducing the cost of ownership. It provides an anatomic cut and depending on the type of cut, various configurations are possible. The electrical sync allows for more accurate cutting and the absence of a 90 degree gear box lowers maintenance costs.







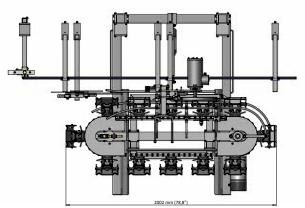
FINAL PRODUCT

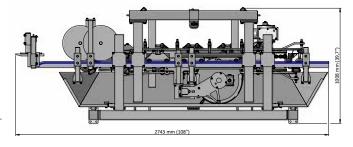
ADVANTAGES

- ✓ Can be by-passed
- ✓ Straight anatomical cut
- ✓ Accommodates a wide size range
- Skin coverage suitable for tray packing
- ✓ In line design (does not require 180 degree corner)
- ✓ High yields on drum, leaving kneecap intact to the thigh
- ✓ Designed provide a good cut on the fat line between drum and thigh
- ✓ Lines speeds of 105 bpm at 12" center shackles and on 10" it is 125-130BPM
- ✓ Line run birds from a 1.5 to 2.0 lbs. Range, giving up to 95% USDA "A" Grade Cuts









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TECHNICAL SPECIFICATIONS	
Frame and motor	Stainless steel
Motor	(IP66) power is 2 x 0,75 kW
Power supply	380V/480V -50/60 Hz - 3 phase
Length	1988 mm / 43"
Width	846 mm/ 33.3"
Height	Approx.: 2900mm/114"
Approx. Weight	300 kg / 661 lbs