



## FOODMATE ACADEMY

GET INSPIRED. GAIN EXPERIENCE. BE EXCELLENT.

The Foodmate Academy opened its doors in May 2015 and has hosted numerous individual training classes with over 150 participants.

Classes are geared toward Dark and White Meat Deboning, Cut-up and Weighing, and Vision and Grading Systems. Topics covered are Safety, Yield Testing, and Troubleshooting, among others. We can also customize training as needed. Training can be arranged for existing and new installs, assisting with post-sales transition and ensuring ultimate post-purchase return on investment.

### Why did we create Foodmate Academy?

To accommodate the increasing demand for testing and training, Foodmate has built a new 5,000 sq ft. climate-controlled Training and Demo Room. This Training and Demo Room is set up like an actual processing facility and houses a complete OPTI Flow Cut-up System with Weighing and Vision Grading, Dark and White Meat Deboning Systems.

When we install new equipment in a customer's plant, we sometimes see production and technical teams overwhelmed with new automation. In addition, teams typically have a short time to learn how to operate the equipment. Training them in advance reduces downtime, allowing customers to have optimal yields with the highest quality and efficient operation from the start-up.



FOODMATE TRAINING AND DEMO ROOM



## AVAILABLE TRAINING

Cut-up Systems  
 Dark Meat Deboning Systems  
 White Meat Deboning Systems  
 ChickSort 4.0  
 Weighing, Vision and Grading Systems

## TOPICS COVERED

Safety  
 Electrical  
 PM tasks  
 Yield Testing  
 Troubleshooting  
 Hands on operation



## HANDS-ON PRACTICE

This experience allows operators and maintenance personnel to focus on the hands-on practical training without disruption.



## SMALL CLASSROOM

Small classroom setting, maximum group size is 6, to give students undivided attention and hands-on experience.



## INCREASE EMPLOYEE MORALE

Increased employee morale is experienced, as specialized training empowers your team and increase collaborative skills.



## OFF-SITE TRAINING

Off-site training offers customers a unique opportunity to see the equipment operate in a controlled environment.



## PRODUCT SPECIFIC TRAINING

Your plant product is used in training, giving the opportunity to address specific quality control challenges.



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We make it SIMPLE.  
 You make it PROFITABLE.