

TURKEY Deboner | 2400 THIGHS OR DRUMS PH

The FM 8.50 Turkey Deboner is designed to debone turkey thighs, drumsticks and primary wing segments at a rate of up to 2400 per hour. The machine has a mechanical and heavy duty design and is easy to load with one operator.

- ✓ Compact design and footprint
- ✓ Minimum moving parts = low cost of ownership
- ✓ Heavy duty construction to handle up to 22 kilo turkeys
- ✓ Achieves high yields by selecting the right size diaphragms
- ✓ Open design allows for easy access for cleaning and maintenance.
- ✓ Debones up to 2400 turkey thighs, drumsticks or primary wing segments per hour



We make it SIMPLE.

You make it PROFITABLE.



foodmateglobal.com

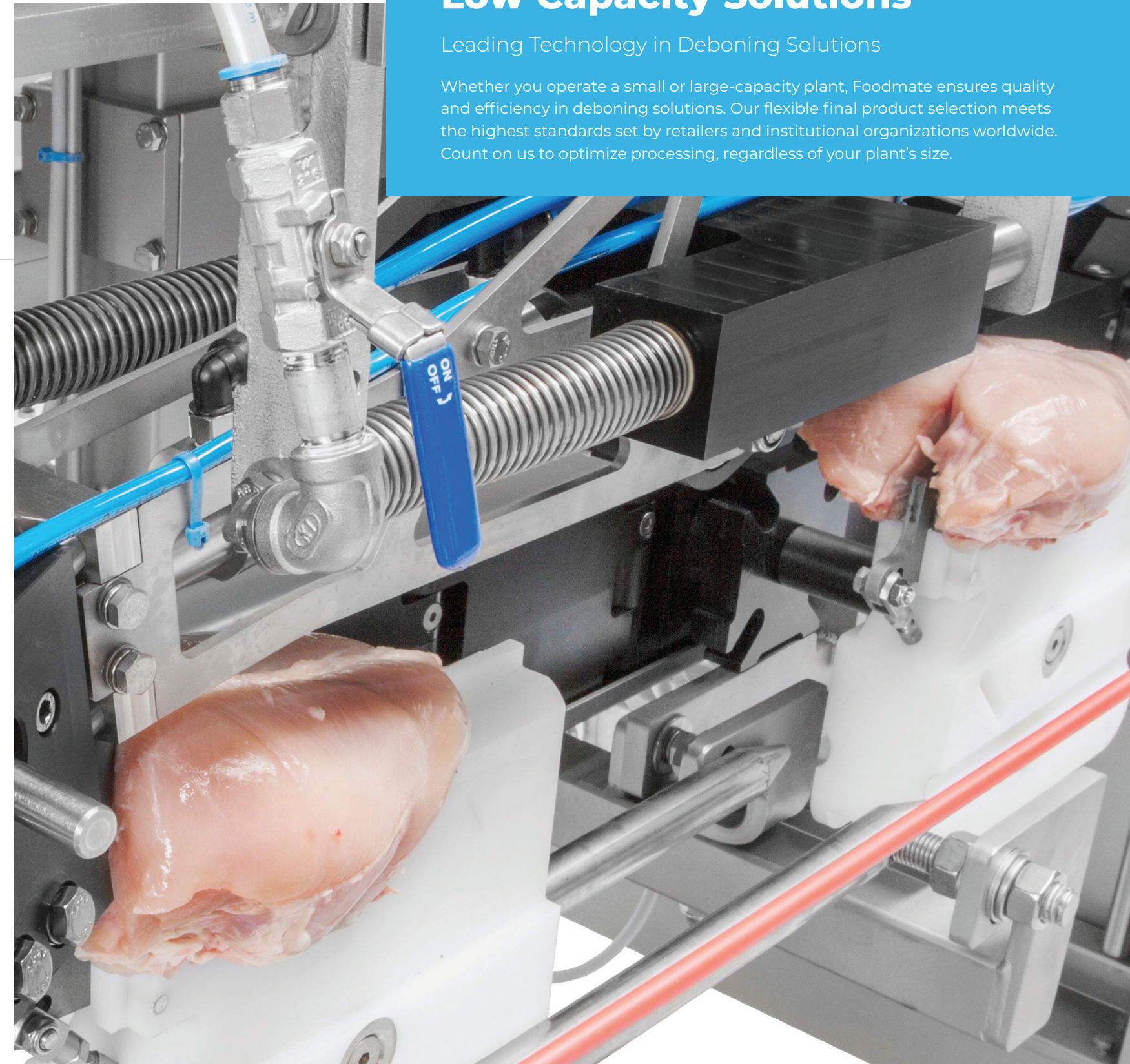
The Netherlands (HQ) · USA · UK · Poland · China · Brazil



Low Capacity Solutions

Leading Technology in Deboning Solutions

Whether you operate a small or large-capacity plant, Foodmate ensures quality and efficiency in deboning solutions. Our flexible final product selection meets the highest standards set by retailers and institutional organizations worldwide. Count on us to optimize processing, regardless of your plant's size.



WHITE MEAT DEBONERS

MAXIMA | 3000 BPH

- ✓ Reduces labor cost
- ✓ Produces half fillets
- ✓ Consistent and high yield
- ✓ Integrated skinning unit
- ✓ Compact design and small footprint
- ✓ Automatic wishbone remover
- ✓ Low total cost of ownership (TCO)
- ✓ Debones up to 3.000 breast caps per hour
- ✓ PLC Controlled with simple HMI touch screen



PRODUCT SELECTION



INITIAL PRODUCT

FINAL PRODUCT

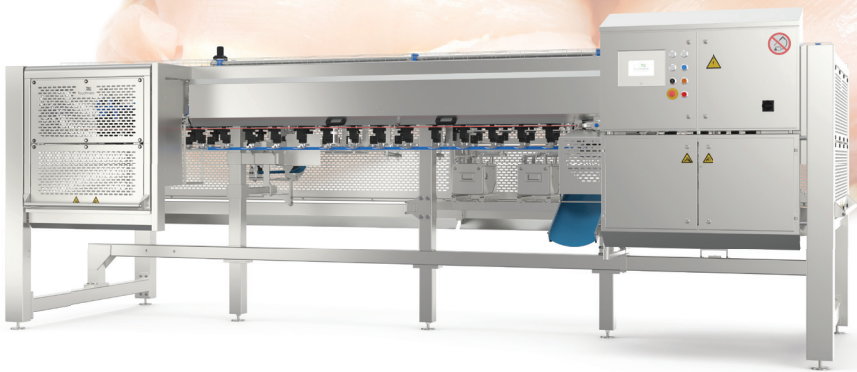
BYPRODUCTS

THIGH AND DRUM DEBONERS

OPTI Thigh Deboner with KCS
(Kneecap Separator) | 6000 TPH

Foodmate developed the Kneecap Remover (KCR) feature for the OPTI Thigh Deboner. This as a solution to address staffing issues with the trimming of cartilage that stays on the meat after deboning.

- ✓ Excellent yield
- ✓ Optional Kneecap Remover
- ✓ Eliminates bone shattering and fragmenting
- ✓ Provides hand-cut meat appearance
- ✓ Capable of deboning 6000 thighs per hour
- ✓ Reduces operating and maintenance costs



PRODUCT SELECTION



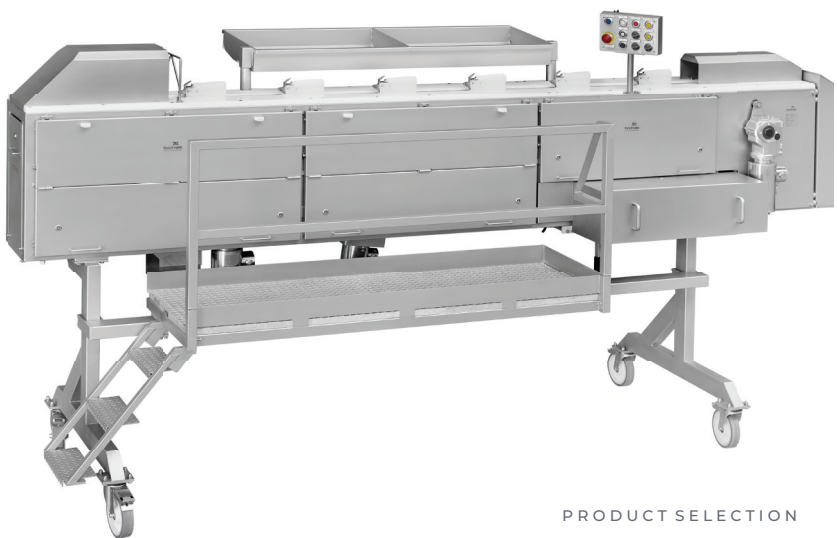
INITIAL PRODUCT

FINAL PRODUCT

BYPRODUCT

FM 7.50 | 3000 BPH

The FM 7.50 Breast Cap Deboning Machine debones up to 3.000 breast caps per hour. The machine produces single, as well as butterfly fillets and features an automatic skinning and blister remover device. The breast cap deboner is easy to operate and can be loaded manually by one or two people. Its design allows for adding a transport belt under the machine. It requires minimal floor space and is easily moved.



PRODUCT SELECTION



INITIAL PRODUCT

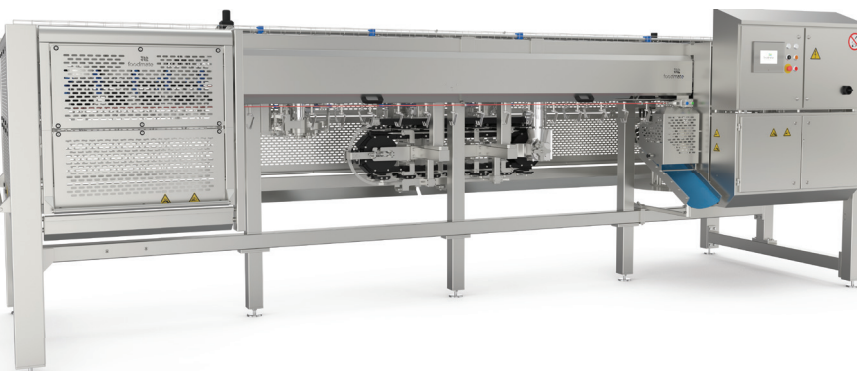
FINAL PRODUCT

BYPRODUCTS

OPTI Drumstick Deboner | 6000 DPH

Foodmate developed the OPTI Drumstick Deboner in response to the increasing demand and production of deboned drumstick meat.

- ✓ Capable of deboning 6000 drums per hour
- ✓ Optional J-Cut unit
- ✓ Drumstick deboning, with or without skin
- ✓ Eliminates bone shattering and fragmenting
- ✓ Excellent yield
- ✓ Machine can process different leg weights
- ✓ Reduces operating and maintenance costs
- ✓ Easy Load product shackle (only 2 loaders needed)
- ✓ Safety features such as integrated PLCS and DC injection brakes



PRODUCT SELECTION



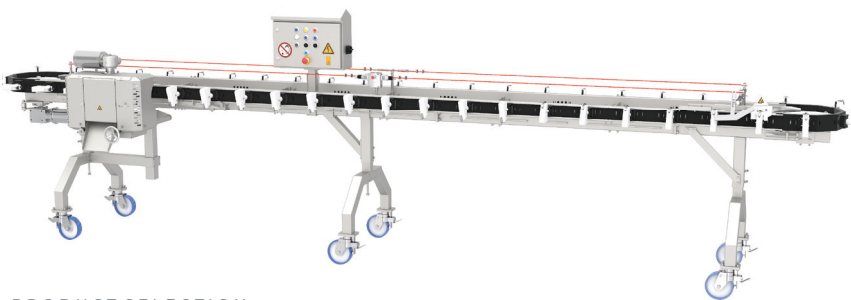
INITIAL PRODUCT

FINAL PRODUCT

BYPRODUCT

SEMI AUTOMATIC BREAST CAP DEBONER | 1400 - 2400 BPH

The Semi Automatic Breast Cap Deboner is utilized as a skinning unit, blister remover and precut device for whole fillets (butterfly) or half fillets. It contains a raised construction for installation of a belt conveyor underneath the machine. This deboner is suitable for breasts without backbone, with or without skin. It is composed of stainless steel and food approved nylon, and has a stainless steel frame and motors.



PRODUCT SELECTION



INITIAL PRODUCT

FINAL PRODUCT

BYPRODUCTS

Smaller Production Line? Try our 6.50 Thigh and Drumstick Deboner

Smaller plants might find a better match with the FM 6.50 Thigh and Drumstick Deboner. It achieves maximum yield and flexibility. The machine can be loaded by one worker and has an automatic unloading device for the deboned meat and bones.

- ✓ Delivers high yields
- ✓ Easy to clean
- ✓ Reduces operating and maintenance costs
- ✓ Machine uses a diaphragm for the deboning process
- ✓ Allows for a maximum of 2400 thighs or drums per hour

PRODUCT SELECTION



INITIAL PRODUCT

FINAL PRODUCT

BYPRODUCT

