

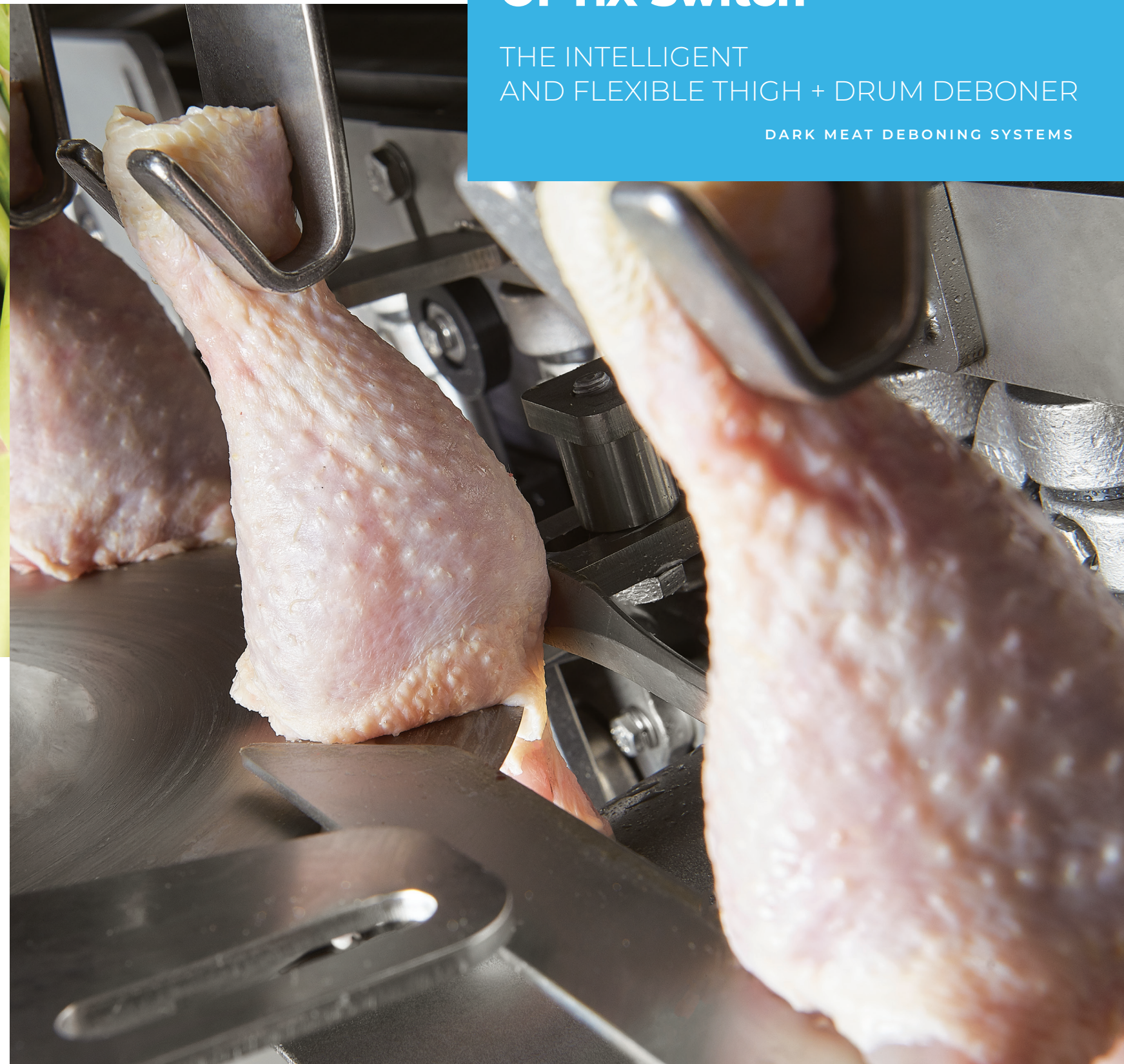
We make it SIMPLE.  
You make it PROFITABLE.



## OPTiX Switch

THE INTELLIGENT  
AND FLEXIBLE THIGH + DRUM DEBONER

DARK MEAT DEBONING SYSTEMS

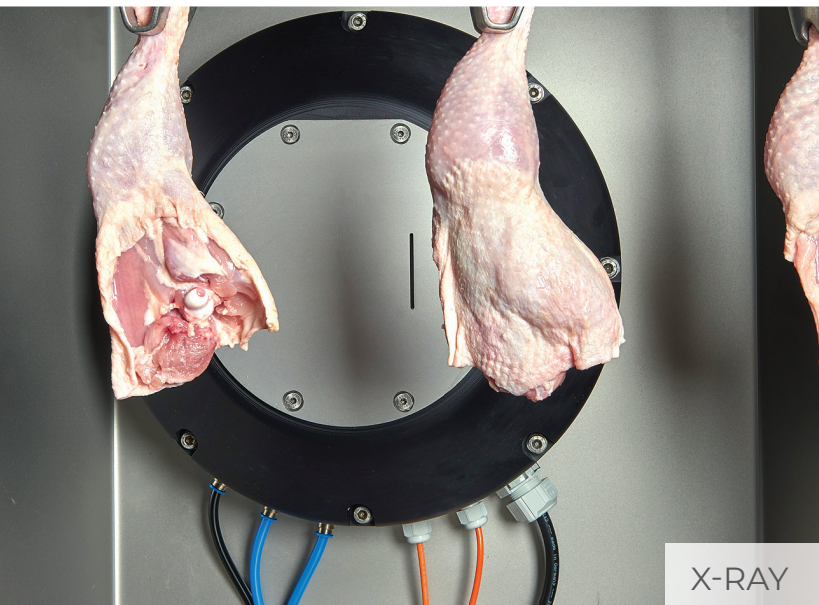


[foodmateglobal.com](https://foodmateglobal.com)

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



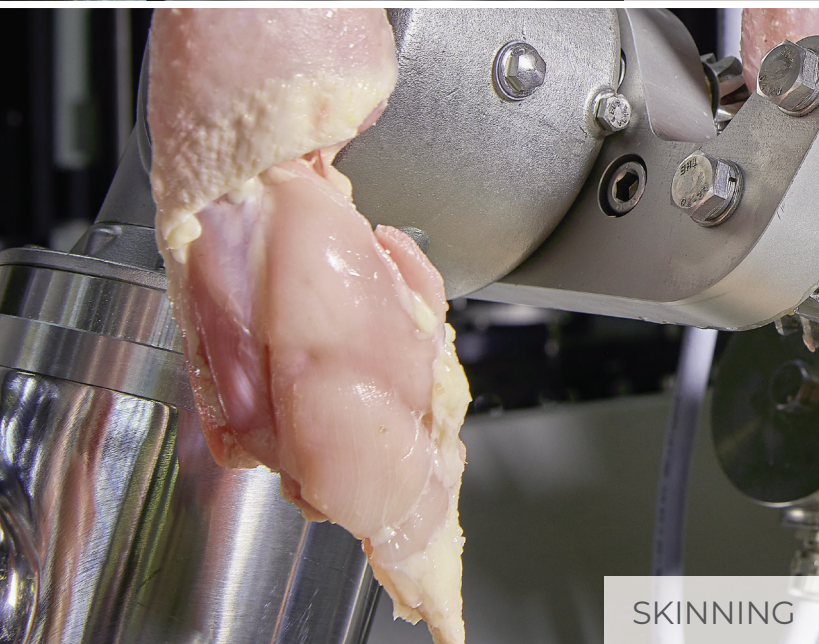




X-RAY



PRE-CUT



SKINNING

Introducing the revolutionary OPTiX Switch, the intelligent and flexible thigh and drum deboner. Elevate your processing capabilities with the cutting-edge technology featured in the New Foodmate OPTiX system, now extended to give you the power to choose your final product – whether it's a perfectly deboned thigh or drumstick. Witness the innovation you never knew was possible – the OPTiX Switch is here to transform your poultry processing experience. Discover more about the OPTiX Switch and embrace a new era in efficiency and precision. That's right, the Switch you didn't know it was possible is now here!

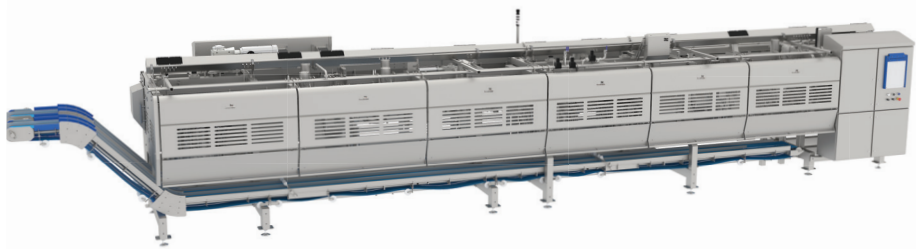
### KEY FEATURES

The OPTiX Switch uses x-ray technology for detecting kneecap and bone length, ensuring the highest possible yields. The OPTiX Switch accommodates a wide variation of bird sizes, and offers integration with the Flexible Cut-up System.

### Switch from drumsticks to deboned drum meat in a split second.

The Switch allows processing left, and right legs at the same time. The meat is efficiently scraped from the bone to ensure maximum yield and high quality thigh and drum meat, keeping labor to a minimum.

| TECHNICAL SPECIFICATIONS  |                             |
|---------------------------|-----------------------------|
| Frame and Motor           | Stainless steel             |
| Power Consumption         | 16 kW                       |
| Length                    | 12043 mm   39'5"            |
| Width                     | 2206 mm   7'23"             |
| Height                    | 2495 mm   8'18"             |
| Weight                    | Approx. 7200 kg   15873 lbs |
| Air Supply                | Dry compressed air, 120 PSI |
| Air consumption (average) | 10 l/min                    |
| Water Supply              | 3 Bar (42,6 PSI)            |
| Water Consumption (max)   | 23 l/min   6 GPM            |



### ADVANTAGES

- ✓ Small footprint
- ✓ Unmatched yields
- ✓ Intuitive operating screen
- ✓ Easy loading (3-4 operators)
- ✓ Cut-up integration or stand-alone
- ✓ Debones up to 7200 legs per hour
- ✓ Product with skin on and skin off
- ✓ Precise cut through x-ray technology
- ✓ Processing left, and right legs at the same time
- ✓ Automatic J-cut station with bypass
- ✓ Final product with or without deboned drums
- ✓ Produces cartilage-free meat with or without skin
- ✓ Accurate cutting by individual measuring of every leg
- ✓ Easy to clean, low maintenance and operational cost
- ✓ Switch from drumsticks to deboned drum meat in a split second.

### FLEXIBLE PRODUCT SELECTION

#### INITIAL PRODUCT



Drumsticks

Whole Anatomical Legs

#### FINAL PRODUCT - Switch to thigh or drum meat



Thigh Meat

Drum Meat

#### BYPRODUCT



Optional Skin

Optional Skin

