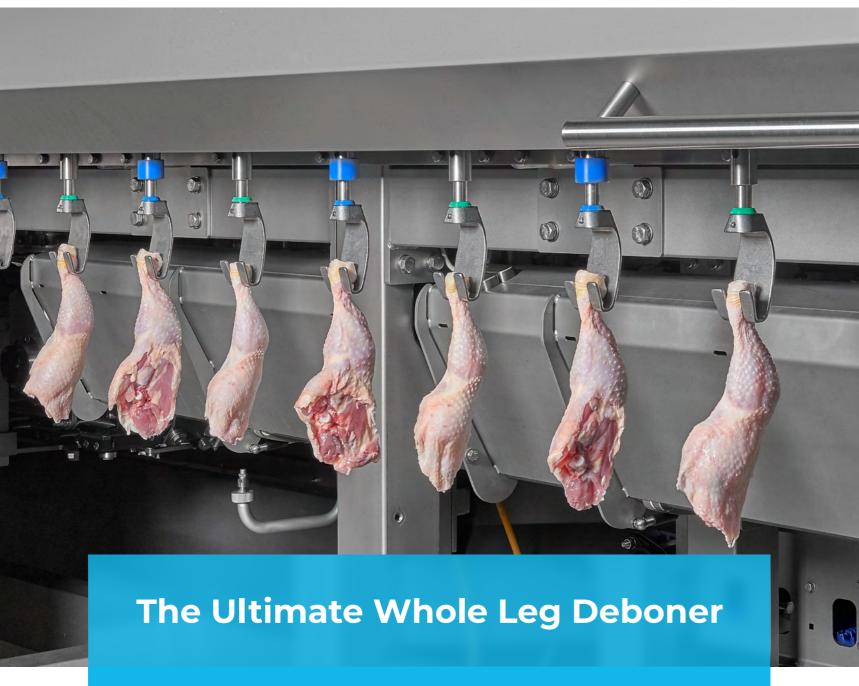


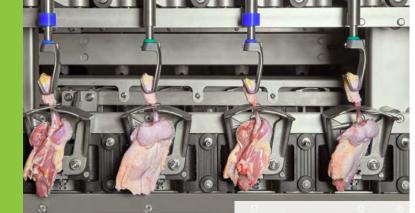
ULTIMATE



We make it **SIMPLE**You make it **PROFITABLE**









ULTIMATE THE WHOLE LEG DEBONER



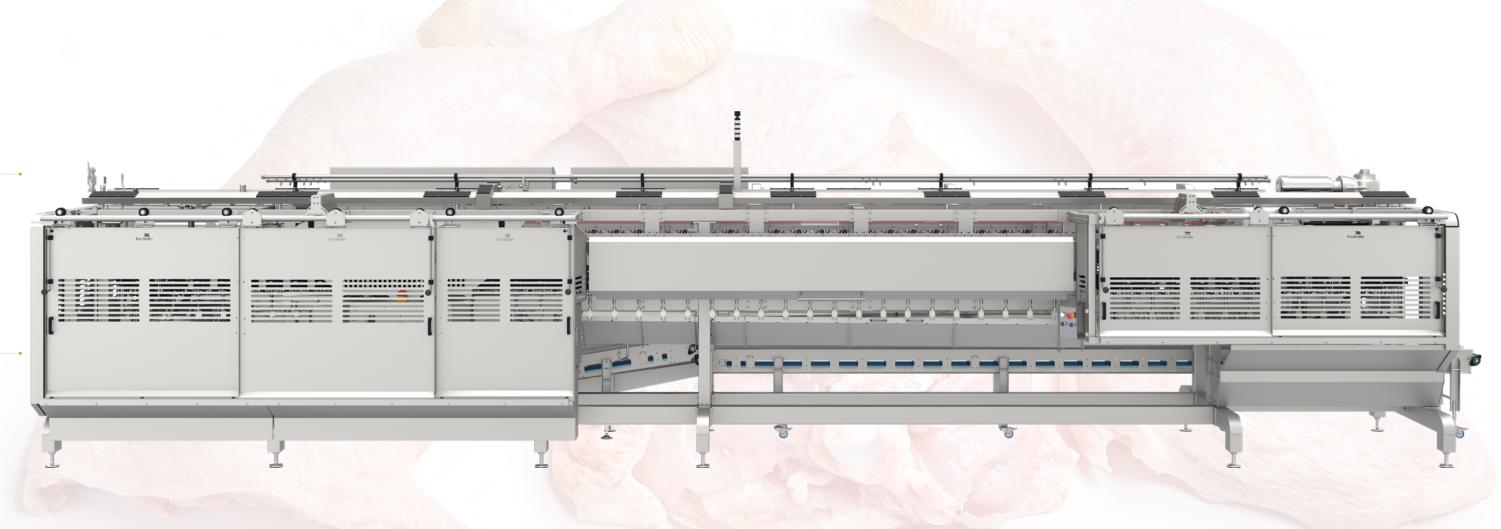
KEY FEATURES

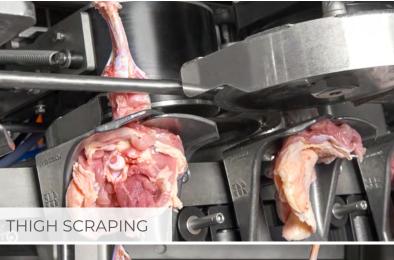
The combination of X-Ray technology and shackle height adjustment, allows the blades to cut precisely around the kneecap and the knee joint, ensuring high yield and cartilage-free meat.

The meat is efficiently scraped from the bone to ensure maximum yield and high quality leg meat; keeping labor to a minimum.

Pioneers in Intelligent Deboning









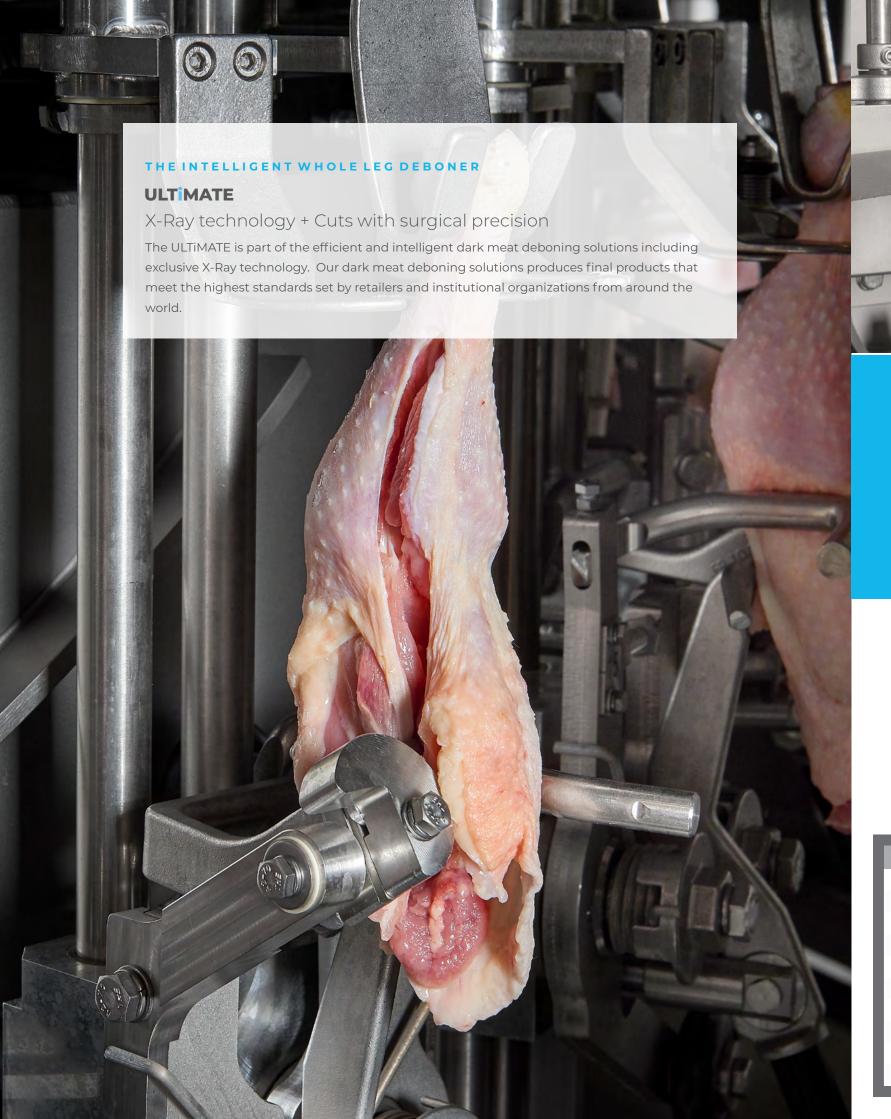




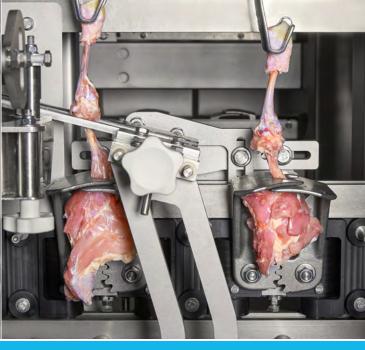
Leading Technology in Dark Meat Deboning Solutions

X-RAY MEASURING SYSTEM

The ULTIMATE Whole Leg Deboner uses an X-Ray measuring system to precisely measure each leg, it automatically adjusts for each leg in real-time at a speed of 6000 legs per hour.







ທ ✓ X-Ray measurement system

✓ Individual sizing for each leg

✓ User-friendly control panels

✓ Output speed of 6000 legs per hour

✓ Automatic J-Cut station

✓ Semi self-cleaning system





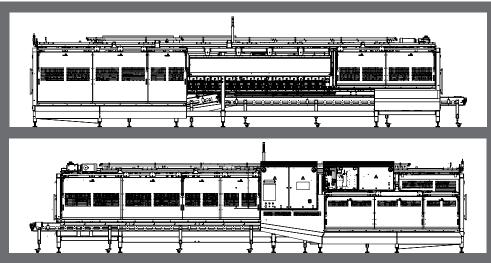


FINAL PRODUCT



BYPRODUCT

TECHNICAL SPECIFICATIONS	
Frame and motor	Stainless steel
Power Consumption	16 kW
Length	12350 mm
Width	2350 mm
Height	2911 mm
Weight	approx. 8000 kg
Air supply	dry compressed air, 6-8 Bar
Air consumption	21 m³/ hr
Sanitation water cons.	7.8 m ³ / hr (35 BAR)
Sanitation water cons.	13 m ³ / hr (100 BAR)







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