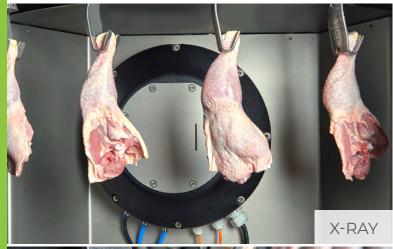


OPTIX



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













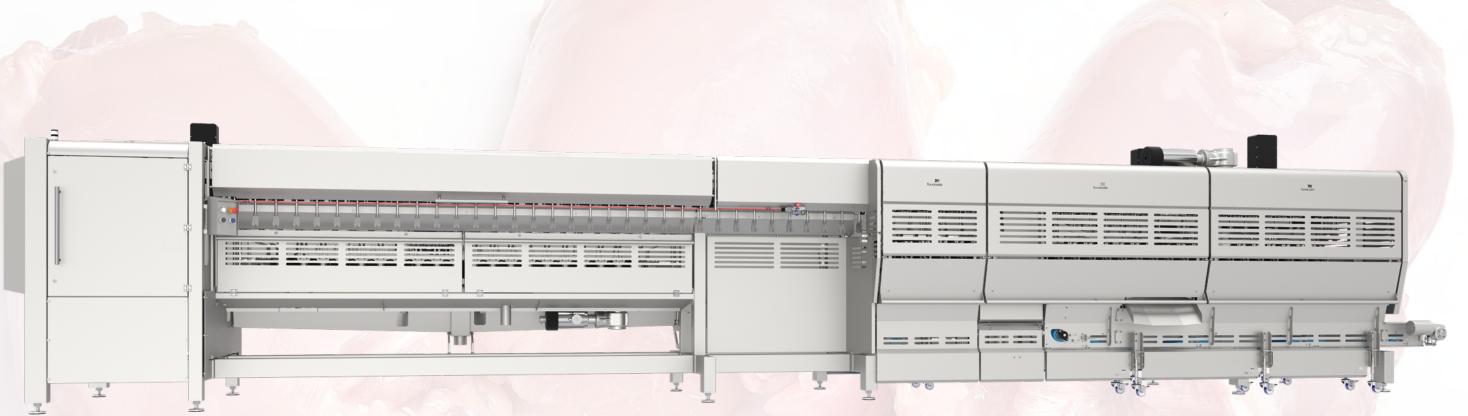
KEY FEATURES

The OPTiX Thigh Deboner uses X-Ray technology for detecting kneecap and thigh length, ensuring the highest possible yields. The OPTiX accommodates a wide variation of bird sizes and offers integration with the OPTI Flow Cut-up System.

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

Pioneers in Intelligent Deboning









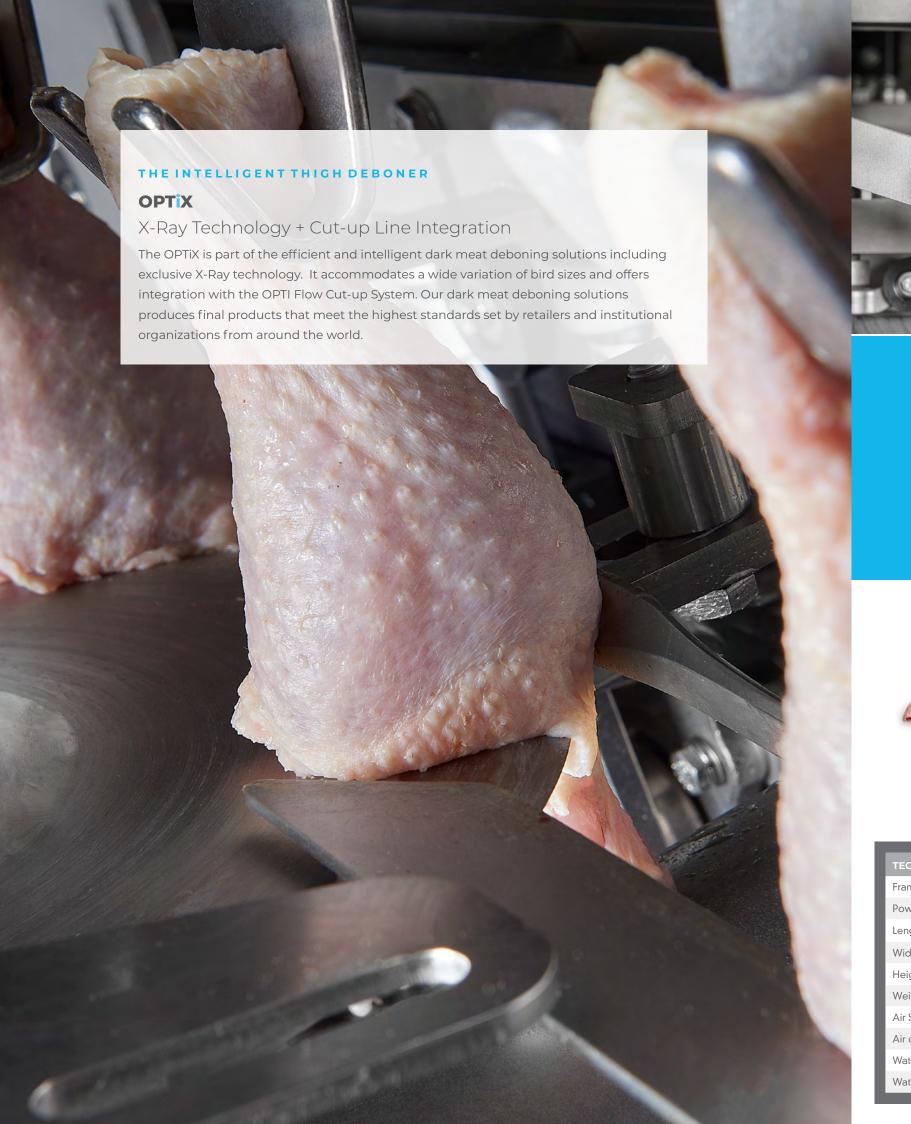


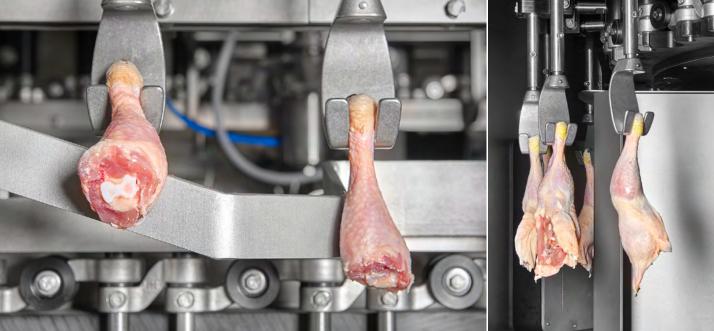


Leading Technology

The new **OPTIX** Thigh 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 14.400 legs per hour.







✓ Unmatched yields

- ✓ Intuitive operating screen

- Cut-up integration or stand-alone

 Debones up to 14.400 thighs per hour

 Precise cut through X-Ray technology

 Exceptional drumstick cut presentation

 - ✓ Produces cartilage-free meat with or without skin





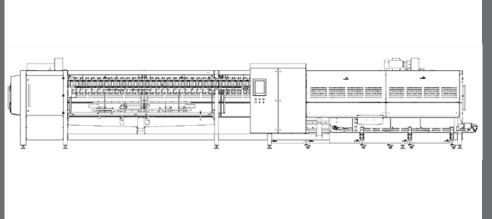




INITIAL PRODUCT

FINAL PRODUCTS

TECHNICAL SPECIFICATIONS	
Frame and Motor	Stainless steel
Power Consumption	16 kW
Length	11910 mm
Width	2182 mm
Height	2333 mm
Weight	approx. 8000 kg
Air Supply	Dry compressed air, 4-8 Bar
Air consumption (average)	50 l/min
Water Supply	3 Bar (42,6 PSI)
Water Consumption (max)	16 m³/hr







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