

MAX 2.0



The Flexible Breast Deboner

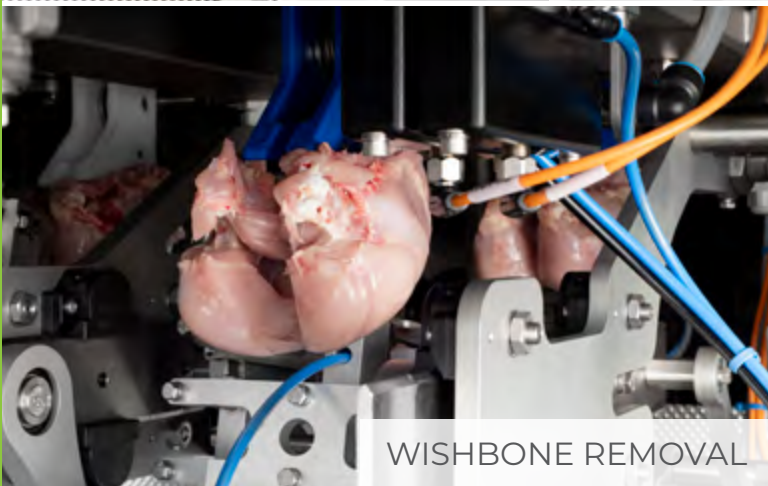
We make it **SIMPLE**
You make it **PROFITABLE**

MAX 2.0

THE EFFICIENT BREAST DEBONER



SKINNING



WISHBONE REMOVAL



MEAT HARVESTING



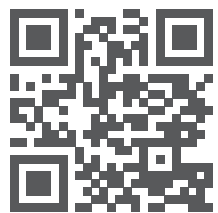
TENDER HARVESTING



KEY FEATURES

The MAX 2.0 offers exceptional flexibility with final product options such as butterfly fillets, half fillets, and tenders in/out.

The MAX 2.0 allows the user to select different pre-set programs, such as half fillets or butterflied. This gives you the ability to control production on the fly and saves valuable set-up time.



SEE THE
MAX 2.0
IN ACTION



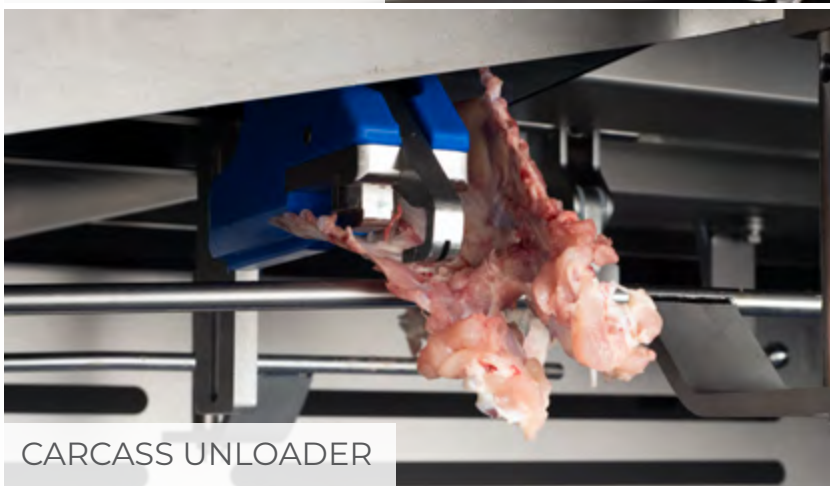
BYPRODUCT HARVESTING



KEEL BONE MEAT HARVESTER



CARCASS SCRAPING

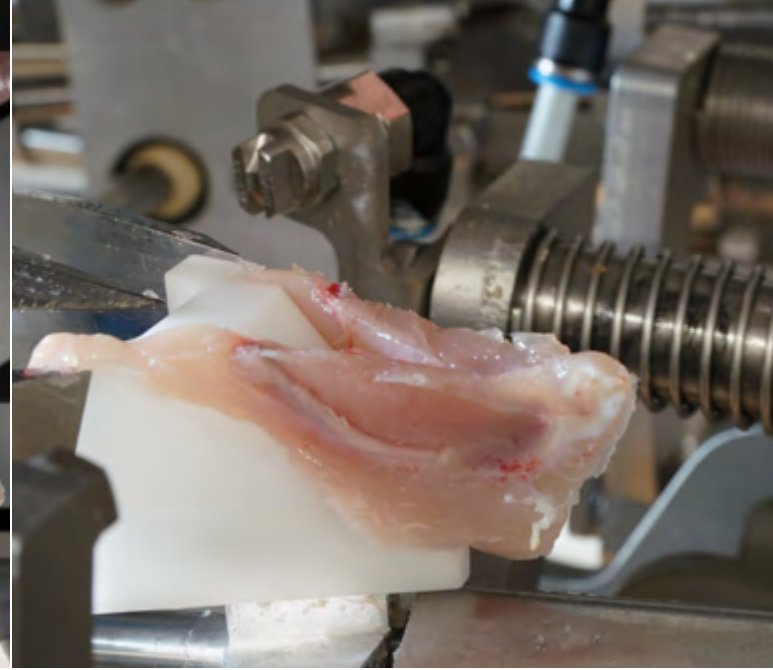
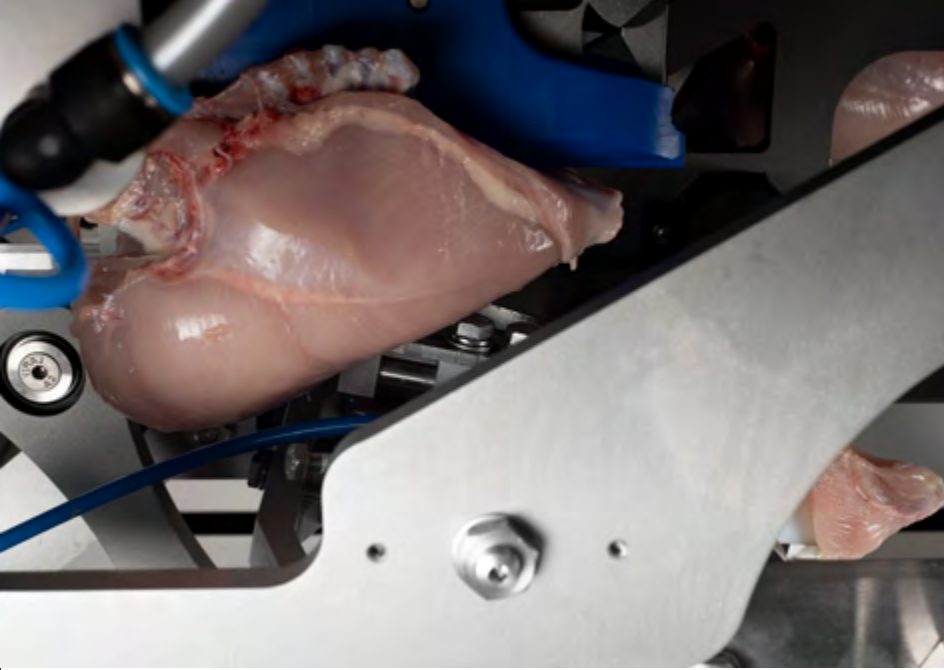
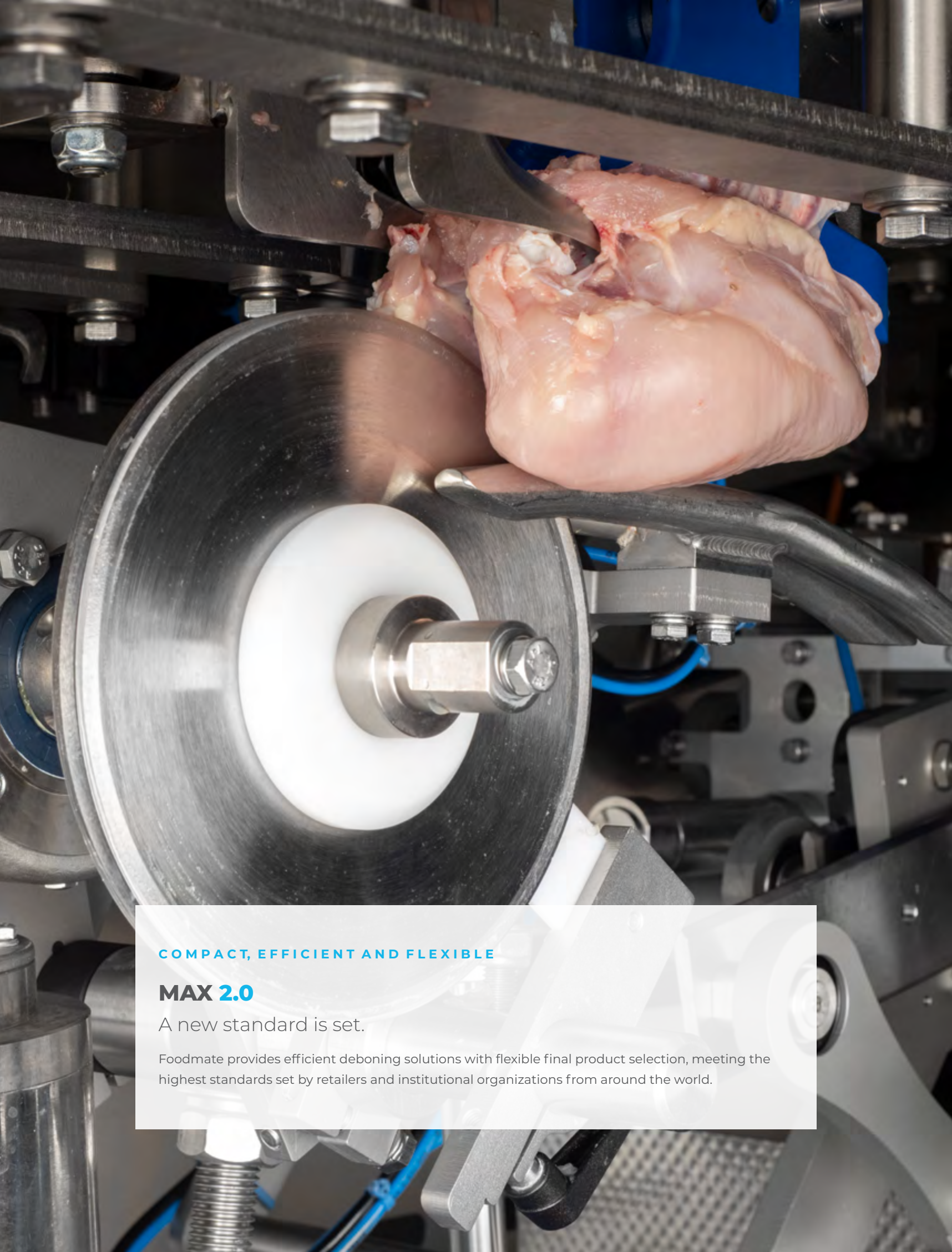


CARCASS UNLOADER



Intuitive Operating Screen

User-friendly interface allows for easy product selection, with pre-programmed options and easy switching between production runs. There is no need for manual adjusting, resulting in a flexible, automated and versatile production process.



ADVANTAGES

- ✓ Small footprint
- ✓ Completely enclosed machine
- ✓ Flexible final product selection:
 - › Butterfly fillets, half fillets and tenders in/out
- ✓ User friendly operator interface
 - › With loading efficiency rating and batch control
- ✓ Capacity of 6.000 breast caps or whole breasts per hour
- ✓ Touch-screen display panel with pre-programmed product selection
- ✓ Integrated automatic skinner, wishbone remover and keel bone harvester
- ✓ Hygienic design, safe and robust design
- ✓ Exceptional yield and final product presentation



INITIAL PRODUCTS



FINAL PRODUCTS



BYPRODUCTS

The user-friendly interface of the **MAX 2.0** offers easy product selection with pre-programmed options and easy-switching between production runs.

COMPACT, EFFICIENT AND FLEXIBLE

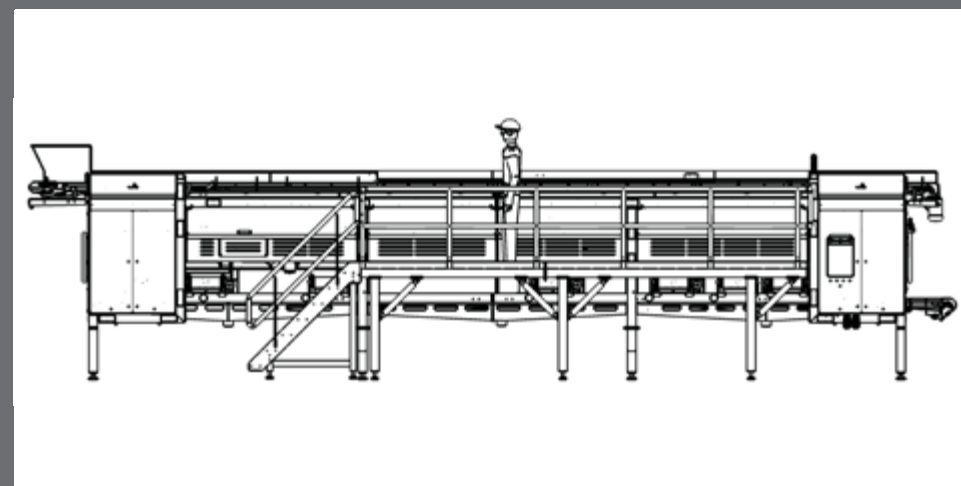
MAX 2.0

A new standard is set.

Foodmate provides efficient deboning solutions with flexible final product selection, meeting the highest standards set by retailers and institutional organizations from around the world.

TECHNICAL SPECIFICATIONS

Frame and motor	Stainless steel
Power Consumption	8,0 kW
Length	12450 mm
Width	1740 mm (incl. platform 2310 mm)
Height	3130 mm
Weight	approx. 6440 kg
Air Supply	Dry compressed air, 8 Bar
Air Consumption	1100 l/min
Water Supply	3 Bar (42,6 PSI)
Water Consumption	15 l/min





foodmate

A **DURAVANT** COMPANY

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