



MAXIMA BREAST CAP DEBONING 2.0

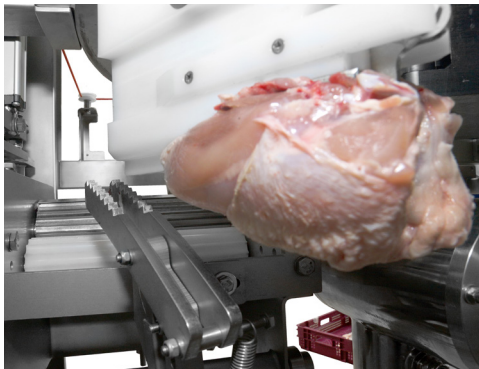


foodmate

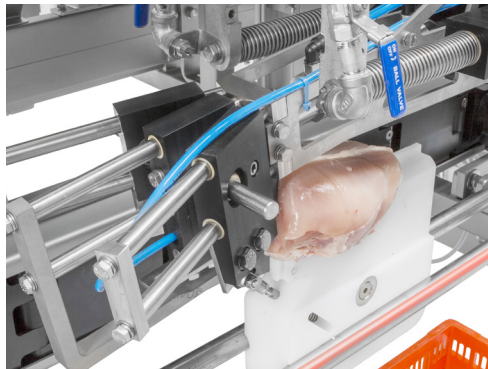
Poultry Processing Systems

The MAXIMA 2.0 highlights the latest technology in breast meat deboning. This new Breast Cap Deboner is able to debone up to 3,000 breast caps per hour and produces single fillets. Final product is very well suited for tray-packing, requiring minimum trim as well as displaying perfect presentation. The machine offers a solution for deboning single fillets in an extremely simple and easy way, resulting in the highest possible yield and excellent product presentation. The Foodmate MAXIMA Breast Cap Deboning provides maximum performance, maximum simplicity and maximum flexibility, while requiring minimum floor space, as well as minimum maintenance and operating costs.

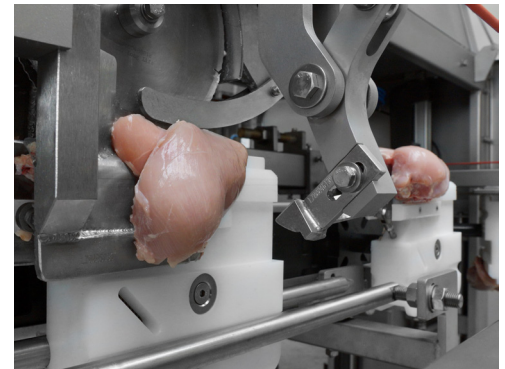
Capitalizing on its flexibility, the MAXIMA 2.0 can easily adjust to multiple plants' set up and configurations requirements. The standard configuration includes a breast deboning unit for single breast fillets, a carcass unloader and an inline deskinning unit. In addition, the machine can be equipped with multiple conveyor belts, as it was designed to accommodate any conveyor belt direction variation. New equipment is the automatic wishbone remover. The wishbone remover (AWR) automatically harvests the entire wishbone with minimum weight loss. The unit is extremely easy to adjust and maintain.



Deskinning Unit



Automatic Wishbone Remover



Breast Cap Cutting Unit

MAXIMA: The ultimate deboning solution for today's needs...

Our mission is to innovate, automate and bring cost-effective solutions to the industry.



MAXIMA BREAST CAP DEBONING 2.0

Standard Configuration:

- Pre-cutter
- De-skinner
- Breast splitter/deboner
- Automatic wishbone remover
- Carcass unloader

Optional Equipment:

- Transports conveyor belt for breast caps with spreading unit
- Transport conveyor belt for waste products, like skins and carcasses
- Foodmate can supply the entire logistic system for infeed and outfeed
- Trimming conveyor belt for end product

Key Benefit:

- Unique compact design
- Low maintenance and operating cost
- Frequency converter
- Exceptional yield results
- Extremely stable and simple
- "Slow Run" position for cleaning
- Safety covers according CE-specifications
- Emergency stops according CE-specifications

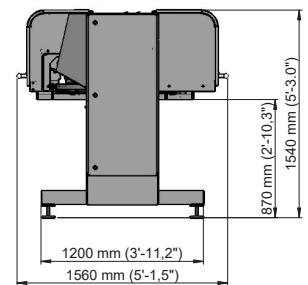
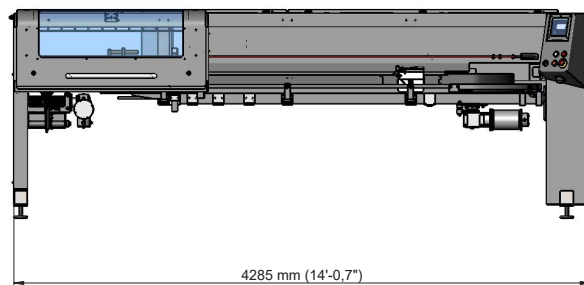
Foodmate is an equipment manufacturing company based in the Netherlands. Founded in 2006, we focus primarily on poultry processing, and we recently launched Foodmate US, expanding our worldwide distribution into North America. Driven by research, paired with unmatched knowledge and decades of experience, it's our mission to innovate, automate and bring cost-effective solutions to the industry.

Our product line spans a wide assortment of processing equipment designed for live bird handling, killing and de-feathering, eviscerating, chilling, weighing, cut-up systems, deboning, and more. In addition to manufacturing, we provide an extensive variety of spare parts and service for other processing equipment and reconditioned machines.

Our team represents decades of industry knowledge and experience resulting in the engineering, development and implementation of new designs for our clients and their ever-changing needs.

Technical Specifications:

- Stainless steel frame
- Motors (all stainless steel) power:
 - Drive motor (IP66): 0,37 kW
 - Deskinner motor (IP66): 0,55 kW
 - Deboning unit motor (IP66): 0,55 kW
- Machine Dimensions:
 - Length: 4285 mm
 - Width: 1560 mm
 - Height: 1540 mm
 - Weight: approx. 1000 kg



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