

CUT-UP LINE



DESCRIPTION

The cut up line model "COMPACT" consists of a stainless steel frame on which are installed the cutup modules to be used for automatic cut up of chickens. To get the best yield the weight difference in the flock cannot exceed 500 gr. All the portioning machines fitted on the line can be adjusted. The standard line is 5,5 m. long and it is supplied with drive, tension unit, stainless steel shackles, electric control panel and safety device. Upon request and according to the nomber of cuts required, the line can be estended up to 16,5 m.

Capacity	6.000	B/h
Lenght	5.500	mm
Width	1.285	mm
Height	2.300	mm
Power installed	1,1 · 1,5	kw
Total weight	550	kg
Shipping volume	8,5	М³



WEIGHING BRIDGE



DESCRIPTION

The weighing bridge is complete with a weighing cell, weight transmitter, wiring and all sensor needed. The frame is made of stainless steel.

Lenght	1.550	mm
Width	1.050	mm
Height	2.500	mm
Total weight	200	kg
Shipping volume	1	M³



VISION CAMERA 2



DESCRIPTION

The vision system inspects and grades poultries analyzing visible quality in cut up line, while the birds hook to the shackles, pass in front of a digital camera. The bird is divided in three parts, separately checked by the system: legs, wings and breast. For each of these parts system checks the presence of blood spot (red) and if the spot area is over a settable threshold, the part is graded as B. Moreover system checks also wings integrity. In case of partial or total broken bones the wings are graded B as well. A signal coming to the camera from a photocell triggers image acquisition and image processing starts immediately.



FILLETING MACHINE



DESCRIPTION

The automatic breast filleting machine C15 is specially developed to debone the breast caps. The machine is manually loaded and operates mechanically. On the machine can be add two extra modules, an automatic deskinning unit and a half breast two blades splitter. To get the best yield the weight difference of the birds in the flock cannot exceed 500gr and the cap should be cut at the wings joint. The machine is made of stainless steel and food approoved PVC. The breast deboner is complete with electric control panel, safety device and CE certificate.

Capacity	2.500	B/h
Lenght	3.700	mm
Width	1.050	mm
Height	2.000	mm
Power installed	2	kw
Total weight	900	kg
Shipping volume	6	М³



PRE CUT MACHINE



DESCRIPTION

Used to cut the chicken vent across. The machine is driven by the overhead conveyor. The opening is made by an adjustable static blade. The machine is made of stainless steel.

Height	900	mm
Total weight	130	kg
Shipping volume	0,5	М³



WING TIP CUTTER



DESCRIPTION

Used to cut off the wing tip through the joint. The machine is mounted on the cut-up line and it is manually adjustable in height and width. The cut is achieved thanks to two rotating blades. Each blade is controlled by an electric motor and protected with a proper guard. To get the best yield the weight difference in the flock cannot exceed 500gr The machine is made of stainless steel.

Lenght	1.000	mm
Width	600	mm
Height	815	mm
Power installed	1,5 (2 motors)	kw
Total weight	75	kg
Shipping volume	0,5	М³



WING CENTER PIECE CUTTER



DESCRIPTION

Used to cut off the wing part through the second joint, thanks to two circular blades which are easily adjustable in height and width. The machine is stainless steel.

Lenght	1.000	mm
Width	600	mm
Height	815	mm
Power installed	1,5 (2 motors)	kw
Total weight	75	kg
Shipping volume	0,5	M^3



WING CUTTER



DESCRIPTION

Used to cut anatomically, at the joint the wings of the chicken. The machine is mounted on the cut-up line and it is manually adjustable in height and width. The cut is achieved thanks to two rotating blades. Each blade is controlled by an electric motor and protected with a proper guard. To get the best yield the weight difference in the flock cannot exceed 500gr The machine is made of stainless steel.

ı	enght.	1.000	mm
١	Width	840	mm
ŀ	Height	815	mm
F	Power installed	1,5 (2 motors)	kw
1	Total weight	85	kg
9	Shipping volume	0,2	М³



FRONT PIECE CUTTER WITH BELT



DESCRIPTION

Installed on the cut-up line cuts the front part of the chicken (breast with bone). The cut is achieved through two rotating blades driven by electric motors, while the chicken is kept perfectly positioned by some guards. To get the best yield the weight difference in the flock cannot exceed 500gr The machine is stainless steel.

Lenght	1.000	mm
Width	840	mm
Height	815	mm
Power installed	1,87 (3 motors)	kw
Total weight	95	kg
Shipping volume	0,5	M^3



HALVING MACHINE



DESCRIPTION

Used to cut the backbone after the front piece cutter. The cut is achieved through a rotating blade driven by electric motor. To get the best yield the weight difference in the flock cannot exceed 500gr. The machine is adjustable in height and made off stainless steel.

TECHNICAL DATA

Power installed 0,75 kw

Total weight 65 kg Shipping volume 0,2 M³



AUTOMATIC HOCK TRIMMER



DESCRIPTION

This machine trims the hocks of the birds to have a better presentation of the product. It is built in stainless steel and it is height adjustable.

Lenght	500	mm
Width	400	mm
Height	400	mm
Power installed	0,75	kw
Total weight	55	kg
Shipping volume	0,2	М³



SADDLE CUTTER



DESCRIPTION

Used to split the saddle either with the backbone or without (two blades cut). The cut is achieved through a rotating blade, driven by electric motor, (double blades in case of saddle without backbone) which split the saddle. To get the best yield the weight difference in the flock cannot exceed 500gr The machine is made of stainless steel.

Lenght	800	mm
Width	500	mm
Height	700	mm
Power installed	0,37	kw
Total weight	65	kg
Shipping volume	0,3	М³



LEG PROCESSOR



DESCRIPTION

Used to anatomically remove the two whole legs from the back saddle. The machine is installed on the cut-up line and it operates through some fixed blades, and wheel pulling the legs. The oyster remains attached to the thigh. The machine is made of stainless steel and it is supplied with drive unit and variable speed frequency converter.

Lenght	1.000	mm
Width	500	mm
Height	700	mm
Power installed	1,1	kw
Total weight	120	kg
Shipping volume	0,5	M³



THIGH AND DRUMSTICK SPLITTER



DESCRIPTION

Used to split drumsticks from the tight chicken legs. Thighs automatically fall down and only drumsticks remain hung on the shackles. The drumstick/thigh separation is achieved thanks to a steady blade and a rotating wheel that is synchronized with the line speed. Thanks to its special design, the wheel holds the leg in the anatomic position to make an easier joint cut. All stainless steel and nylon.

Lenght	700	mm
Width	450	mm
Height	700	mm
Total weight	80	kg
Shipping volume	0,5	M^3



AUTOMATIC UNLOADER



DESCRIPTION

Used for the automatic unloading of drumsticks/legs from the shackles. Made of stainless steel, this unit is installed on the cut up line.

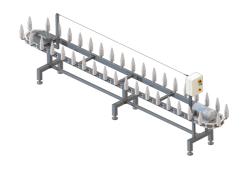
TECHNICAL DATA

Total weight 8 kg

Shipping volume 0,01 M³



BIRDS CONES CUT UP LINE



DESCRIPTION

The cones cut up line used for cutting and deboning the chickens is complete with electrical panel, securities and CE certification. the length of the line can be extended to increase the capacity. The frame is made of stainless steel and the cones in PVC food approved.

Capacity	1.000	B/h
Lenght	5.720	mm
Width	750	mm
Height	1.200	mm
Power installed	0,37	kw
Total weight	310	kg
Shipping volume	3,5	M³



CONES DEBONING LINE FOR BREAST CAP



DESCRIPTION

Manual chicken deboning line with cones for breast cap complete with control panel and safety device. It is made of stainless steel and heavy duty nylon. The line is 5.6 mt. long with cones at 300 mm pitch. The operator can work on both site of the line.

Capacity	1.000	B/h
Lenght	5.720	mm
Width	750	mm
Height	1.200	mm
Power installed	0,37	kw
Total weight	310	kg
Shipping volume	3,5	М³