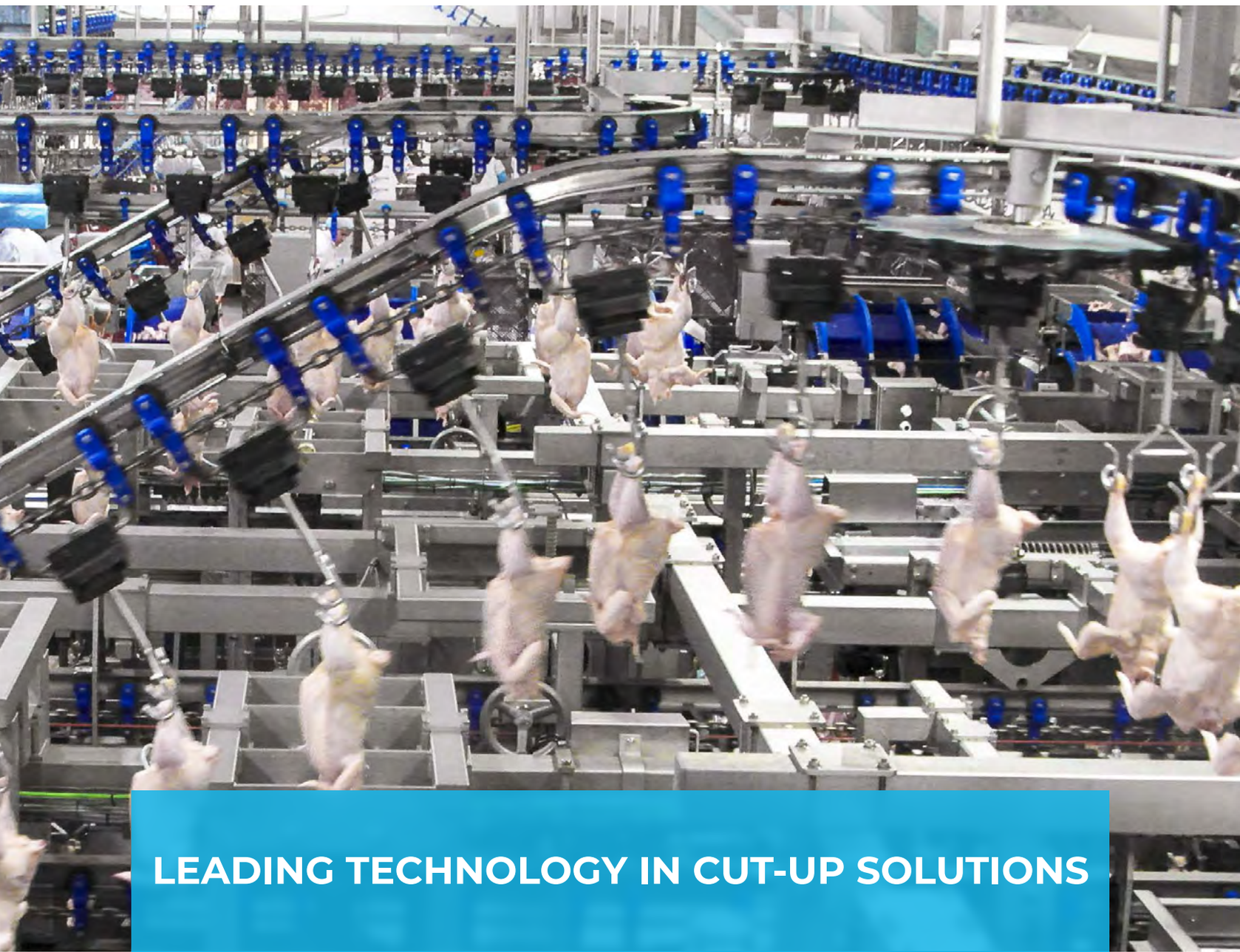
foodmate
A DURAVANT COMPANY

CUT-UP SYSTEMS



LEADING TECHNOLOGY IN CUT-UP SOLUTIONS

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

FLEXIBLE AND FRAME CUT-UP SOLUTIONS

Leading Technology in Cut-up Solutions

Catered to our clients' specific needs, solutions range from a self-contained frame type cut-up system, to sophisticated computer and vision camera controlled flexible cut-up systems that can deliver product to any desired location inside your cut-up area. Foodmate provides solutions to meet the widest range of product specifications and cutting requirements, meeting the highest standards set by retailers, fast food companies and institutional organizations from around the world.

- **OF** OPTI FLOW Cut-up System (flexible)
- **CC** Compact Cut-up System (frame)
- **FS** Food Service Cut-up System (frame)

FLEXIBLE CUT-UP OF OPTI FLOW CUT-UP SYSTEM

Foodmate OPTI Flow Cut-up System is one of the market's most advanced cut-up systems, offering excellent efficiency and flexibility. The OPTI Flow combines the advantage of the optimal solution for whole bird distribution based on grade and weight as well as the optimal logistics solution to deliver chicken parts to any desired location inside the plant.

The system can be controlled by advanced Chick-Sort weighing and InVision Grading Software to help optimize bird utilization based on weight and grade throughout the process effectively, by increasing A grade pack out and increasing yield value throughout the entire process. The lines can be configured with bypassable bird unloaders and bypassable cut-up modules.

Modules can be customized according to your plants' requirements. The system is able to handle all basic cuts, such as wings, breast, whole legs and drum and thighs with a speed of up to 7.200 birds per hour.

Foodmate OPTI Flow is a flexible cut-up system, designed to keep maintenance to a minimum without compromising performance and quality. One of the unique features is the self-correcting magnetic cut-up shackle that prevents shackles from miss-feeding into the cutting modules.

Because chicken appreciates a clean cut!

Foodmate was commissioned to deliver the largest cut-up project in the U.S. in 2016.
Six OPTI FLOW Lines | Client on the West Coast, U.S.

FRAME CUT-UP SYSTEMS

Frame Cut-up Systems are characterized by its self-contained structure with cutting modules and is delivered pre-wired with a control panel that is already mounted to the machine. Frame Cut-up systems are easy to install and only requires one power connection. The inline design easily lends itself to connect automatic transfer machines, which are often supplied by distribution lines for optimal cutting results and eliminates the manual hanging process.

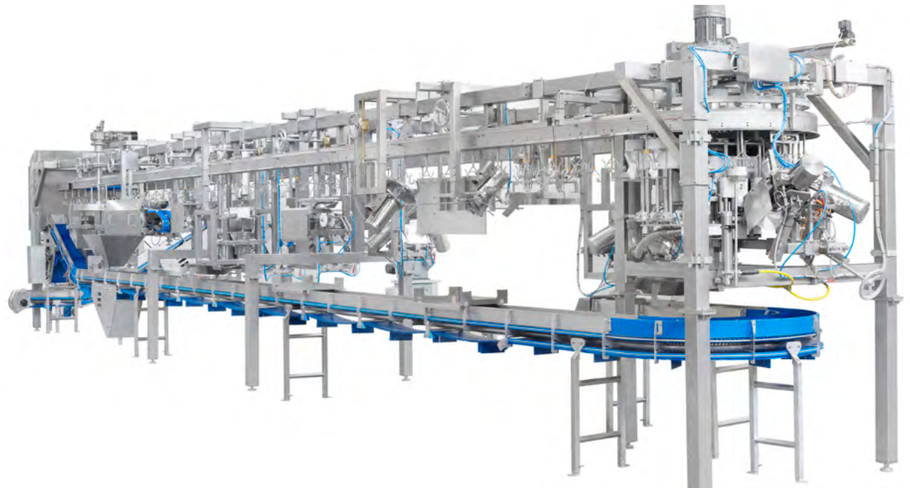
All Frame Cut-up Systems are supplied with self-correcting magnetic Cut-up shackles to help prevent the shackles from miss-feeding when entering the cut-up modules. The unique turning point and side plate configuration makes the machine easy to clean and flexible for future line modifications. The stand-alone system requires minimal installation time because all the single point connections are integrated into the modules/machines.

Frame Cut-up Systems can be used for Food Service applications and for Traditional Cut-up applications.

FOOD SERVICE CUT-UP SYSTEMS FS

Food Service Cut-up Systems are designed to meet all 8 and 9-piece cutting requirements set by various fast food chains such as Popeyes, Church's Chicken and Bojangles'. This system can also be designed and customized to meet other food service cut-up requirements from different countries around the world, such as Korea (25-pieces) and Thailand. Foodmate has also supplied lines to make 4 and 6- piece bone-in breast cuts as well as 3 piece thigh cuts for school lunch programs in the U.S.

Final Product | 9-piece food service cuts



COMPACT CUT-UP SYSTEMS CC

Foodmate Compact Cut-up Systems are available in different configurations, designed to meet mainly traditional product mixes. Some systems are as simple as just cutting front halves and cutting leg quarters, while others may include wing segmenting, options such as weighing and whole bird distribution. Line speeds can go up to 6.000 birds per hour.

CUT-UP MODULES

WING CUTTER OF CC

Foodmate developed a new high yield wing cutter to better handle large birds, birds with a missing wing, and damaged birds. The machine has a very open design to allow birds with one wing, or damaged birds to easily pass through the machine without clogging the machine and stopping the line. The machine creates an anatomical cut with the option to optimize wing yield by leaving the back meat on the wing.

While designing the machine, a lot of focus was put on making the machine easily adjustable; which resulted in the ability to move the blades in or out for optimal yield and cutting results. An electric height adjustment is a standard feature on this machine. Customers that do not have a Foodmate cut-up system can also benefit from this machine since it can easily be installed on existing lines.

ADVANTAGES

OPTIONAL BYPASS

CONSISTENT AND ANATOMICAL CUTS

ACCOMMODATES BIRDS WITH ONE WING

SUITABLE FOR BIG AND SMALL BIRDS

LEAVES MINIMUM BREAST MEAT AND MAXIMUM BACK MEAT

HANDLES DAMAGED BIRDS WITHOUT CLOGGING THE MACHINE AND STOPPING LINE

Final Product | Wing with or without scapula meat

WING CUTTER AFS FS

The Wing Cutter AFS (all food service) is designed to meet the latest requirements for major fast food chicken restaurants. The machine is capable of cutting both new requirements and traditional Silver Dollar style with just a minimum adjustment. The Wing Cutter AFS can be installed into a new or existing Food Service Cut-up line.

WING TIP CUTTER OF CC

The Foodmate Wing Tip Cutter cuts the tip from the mid-wing piece. The machine is developed to accommodate common bird sizes and gives an optimal yield on wing meat, while ensuring high cutting accuracy. The Wing Tip Cutter can be installed on current figurations or newly constructed Frame and Flex Cut-up lines.

MID WING CUTTER OF CC

The Foodmate Mid Wing Cutter was designed to separate the mid wing piece (flapper/median) from the wing drummette, also known as the first joint piece. The machine cuts through the center joint of the chicken wings and can be used on chickens with or without the wingtips.

wings

CUT-UP MODULES

PRECUTTER-KEELBONE-FATPULLER FS

This Foodmate combination machines combines the following process steps:
- Removing the leaf fat by means of a driven auger combined with vacuum
- Makes a precut as preparation for the 9th piece cut
- Cut the keel bone (9th piece)

The machine can accommodate several bird sizes and ensures an accurate cut.

BREAST CAP CUTTER OF CC

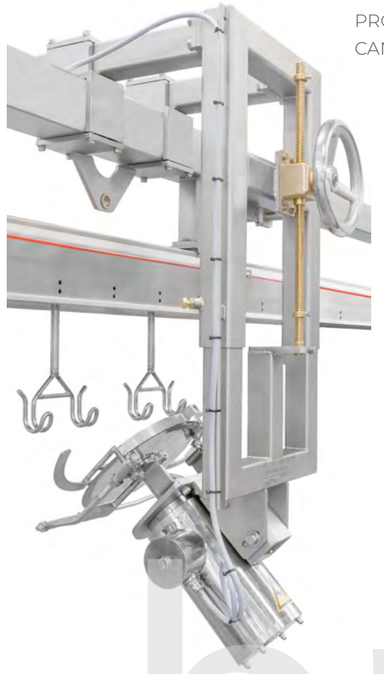
The Breast Cap Cutter separates the breast cap from the back piece. The machine gives an optimal result with a minimum loss of breast meat and can be easily adjusted to various bird sizes. The height of the machine can be adjusted to bird sizes by rotating the spindle.

CROSS HALVING MACHINE WITH BYPASS OF CC

This module addresses challenges commonly found with single bladed front halving machines. The Cross Halving Machine provides a highly efficient cross-cut front half, significantly reducing the amount of tipped keels and miscuts. Using two blades instead of one large blade gives a straighter cut across the hips and gives more control over the number of ribs that stay attached to the front half.

The Cross Halving process a large size variation without adjustment. Its versatility allows for installation on current line configurations or newly constructed frame or flexible cut-up lines.

With the Cross Halving Machine, there is no need for a pre-cutter, in addition, the machine has a direct drive design with no belts and easy maintenance.



PROVIDES INCREASED DARK MEAT YIELD, DOES NOT CUT INTO KEEL TIP, AND THE CUT CAN BE ADJUSTED TO HELP INCREASE LEG QUARTER YIELD.

HALVING MACHINE OF CC

This module separates the front half from the chicken. The machine also can be used to cut off the remaining backbone piece after using the FM Breast Cap Cutter. It requires minimal maintenance and is easy to clean. The Halving Machine can be installed on current configurations or newly constructed frame and flexible Lines.

CUT-UP MODULES

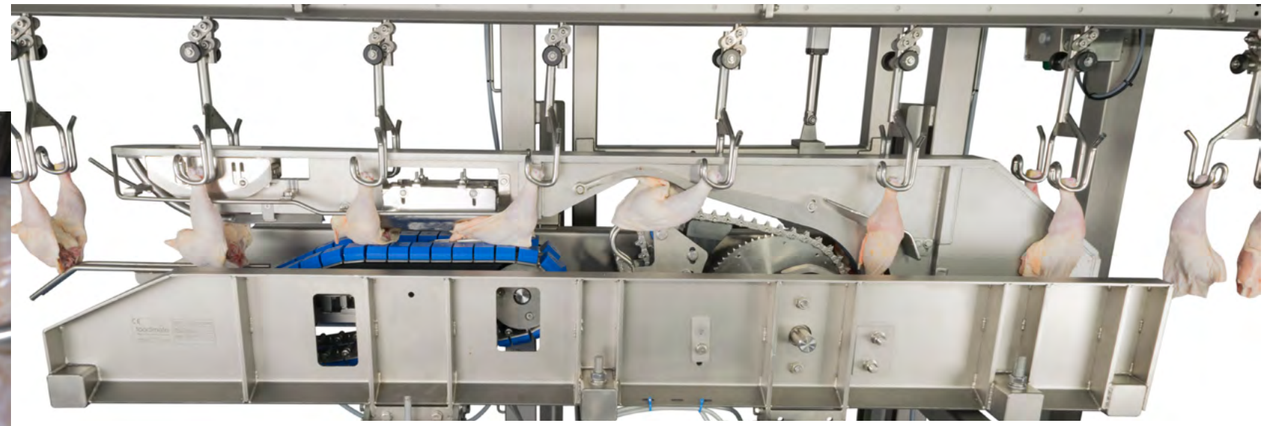
LEG PROCESSOR (OPTI AND SII) OF CC

High Performance | Consistently Optimum Yields

Foodmate has developed the two types of Leg Processors to maximize bone-in and boneless dark meat yields. The machine gives a high yield anatomical cut and good meat and skin presentation. The new design is user friendly and provides low maintenance cost, as it has no springs or air cylinders. In addition, height is easily adjustable, which simplifies the process of accommodating different bird sizes. The Opti legprocessor was developed in the U.S., and though initially designed to address specific demands of the US market, this new version has proven to bring overall greater performance, benefiting costumers around the world. The SII type is suitable for smaller bird sizes. Both Leg Processors can be installed in either a new Foodmate Cut-up System or it can easily be integrated into existing frame or flex type cut-up system.

Final Product

The leg processor accommodates a wide size range while maintaining a high percentage of “white knuckles” and minimal bone content.



HIGH FLEXIBILITY

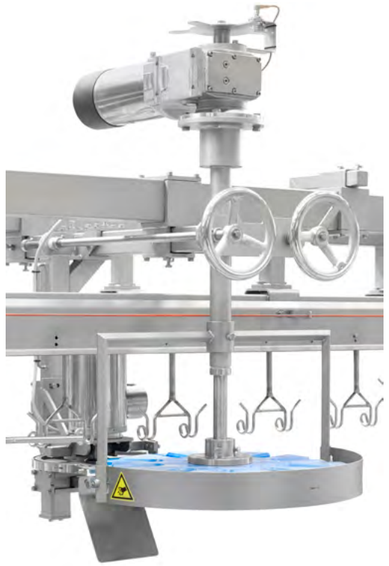
The OPTI Leg Processor can accommodate a wide size range while maintaining a high percentage of “white knuckles” and minimal bone content with minimal adjustments. The OPTI Leg Processor can be adjusted to accommodate the so called “big birds” or large chickens.

The OPTI Leg Processor can run up to 6.000 BPH. In addition, final product is consistent, with good meat and skin presentation. The OPTI Leg Processor delivers improved cut quality and yield performance as a standalone machine or when supplying product to the Foodmate Dark Meat Deboning System.

ADVANTAGES

- LOW BONE CONTENT
- HIGH YIELD PERFORMANCE
- HIGH PERCENTAGE OF “WHITE KNUCKLES”
- VERY HEAVY DUTY AND DURABLE DESIGN
- USER FRIENDLY – ONLY REQUIRES MINOR ADJUSTMENTS
- INCREASES FLEXIBILITY BY ACCOMMODATING A WIDE SIZE RANGE

legs

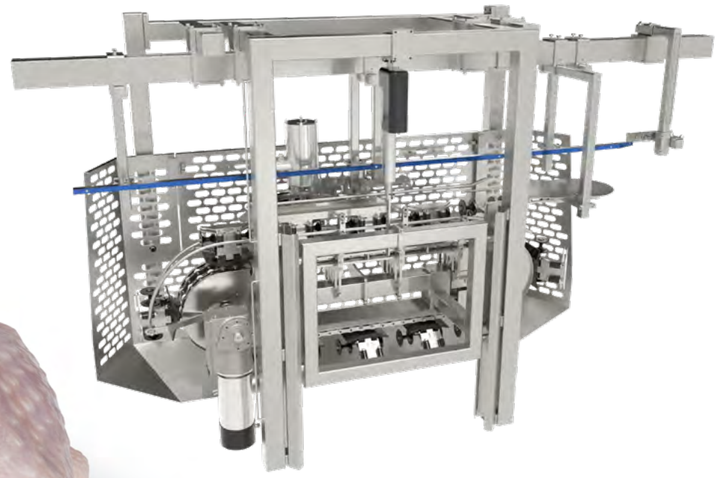


THIGH AND DRUMSTICK CUTTER OF CC FS

The Thigh and Drumstick Cutter is a multi-purpose machine that can be used for both retail and food service applications. It has a simple construction design that contains no rebuild points, this reducing the cost of ownership. It provides an anatomic cut and depending on the type of cut, various configurations are possible. The electrical sync allows for more accurate cutting and the absence of a 90 degree gear box lowers maintenance costs.

UNI THIGH AND DRUMSTICK CUTTER OF CC FS

The Thigh and Drumstick Cutter NG is a stainless steel constructed machine to separate the thigh from the drumstick. The food approved nylons and SS wash-down motor meets the highest hygiene requirements.
Both parts coming from this machine are anatomically cut and suitable for automatic deboning. A coverage big weight range is possible due to new principle of a synchronous running chain.



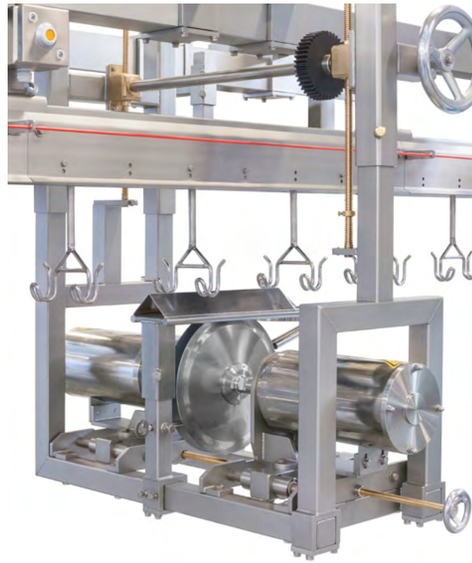
SADDLE CUTTER 1 OF CC

The Saddle Cutter 1 is the optimal machine to separate leg quarters. The guiding system is designed to always give an accurate center split.

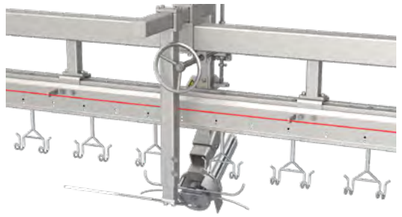
The chicken, hung on the Foodmate Cut-up line, is mounted parallel to the moving direction of the machine, with the breast in the direction of the circular blade(s) of the Saddle Cutter. This module can be mounted on new Foodmate lines or added to existing lines.

SADDLE CUTTER 2 OF CC

This module has motors that can be used to do a single split of the leg quarters. It can also be adjusted in many ways to cut a strip of up to 5 cm out of the back bone. The chicken, which is hanging on the Foodmate Cut-up line is mounted parallel to the moving direction of the machine, with the breast direction of the circular knife of the saddle cutter. The height of the blades can be adjusted by adjusting the spindles, so they can be adjusted according to the size of the bird. It can easily be installed on a existing Cut-up lines.

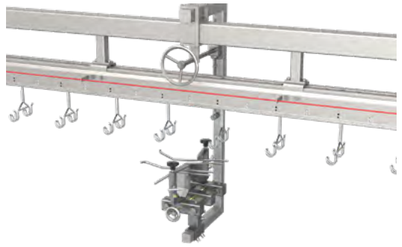


legs



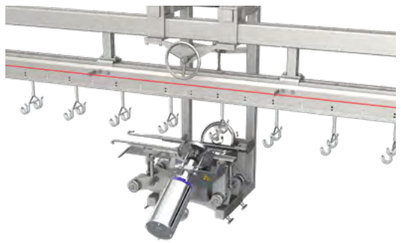
TAIL CUTTER OF CC FS

Technical Specifications:
Stainless steel frame and motor
Motor (IP66) power is 0,75 kW
Machine dimensions:
Length: 665 mm
Width: 887 mm
Height: 916 mm
Weight: approx. 45 kg



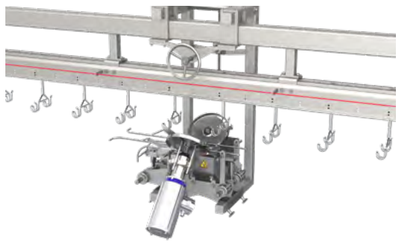
WING STRETCHER OF CC FS

Technical Specifications:
Stainless steel frame
Machine dimensions:
Length: 413 mm
Width: 649 mm
Height: 1224 mm
Weight: approx. 30 kg



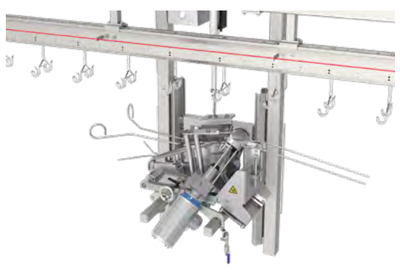
WING TIP CUTTER OF CC

Technical Specifications:
Stainless steel frame and motor
Motor (IP66) power is 2 x 0,75 kW
Machine dimensions:
Length: 754 mm
Width: 1271 mm
Height: 1304 mm
Weight: approx. 140 kg



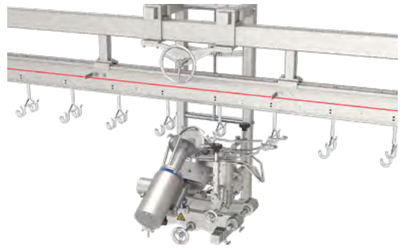
MID WING CUTTER OF CC

Technical Specifications:
Stainless steel frame and motor
Motor (IP66) power is 2 x 0,75 kW
Machine dimensions:
Length: 728 mm
Width: 1106 mm
Height: 1308 mm
Weight: approx. 151 kg



WING CUTTER OF CC

Technical Specifications:
Stainless steel frame and motor
Motor (IP66) power is 2 x 0,75 kW
Machine dimensions:
Length: 1094 mm
Width: 785 mm
Height: 1622 mm
Weight: approx. 165 kg



WING CUTTER AFS FS

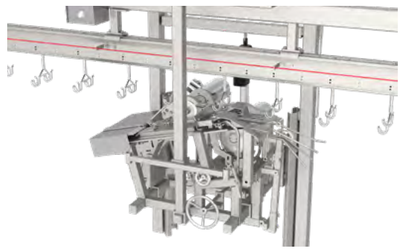
Technical Specifications:
Stainless steel frame and motor
Motor (IP66) power is 2 x 0,75 kW
Machine dimensions:
Length: 689 mm
Width: 1027 mm
Height: 1515 mm
Weight: approx. 167 kg

PRE CUTTER - KEEL CUTTER - FATPULLER FS

Technical Specifications:
Stainless steel frame and motor
Motor (IP66) power is 0,75 kW
Machine dimensions:
Length: 2283 mm
Width: 1796 mm
Height: 1774 mm
Weight: approx. 350 kg

BREAST CAP CUTTER OF CC

Technical Specifications:
Stainless steel frame and motor
Motor (IP66) power is 2 x 0,75 kW
Machine dimensions:
Length: 1055 mm
Width: 754 mm
Height: 949 mm
Weight: approx. 125 kg

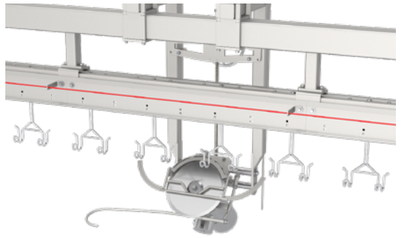


BREAST PROCESSOR OF CC

Technical Specifications:
Stainless steel frame and motor
Motor (IP66) power is 0,75 kW
Machine dimensions:
Length: 1442 mm
Width: 1251 mm
Height: 1853 mm
Weight: approx. 320 kg

CROSS HALVING MACHINE OF CC

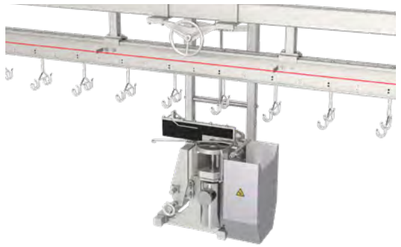
Technical Specifications:
Stainless steel frame and motor
Motor (IP66) power is 2 x 0,75 kW
Machine dimensions:
Length: 1136 mm
Width: 1265 mm
Height: 1612 mm
Weight: approx. 132 kg



HALVING MACHINE

OF CC

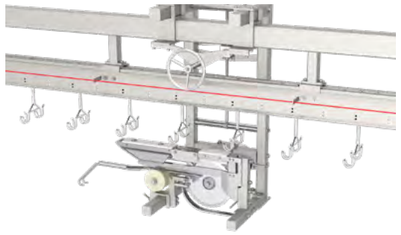
Technical Specifications:
Stainless steel frame and motor
Motor (IP66) power is 0,75 kW
Machine dimensions:
- Length: 737 mm
- Width: 680 mm
- Height: 1128 mm
- Weight: approx. 95 kg



HALVING MACHINE 2

OF CC FS

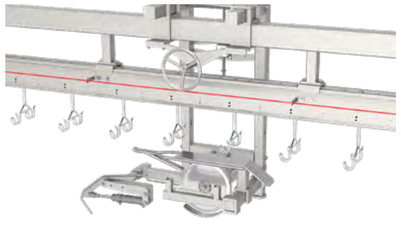
Technical Specifications:
Stainless steel frame and motor
Motor (IP66) power is 2 x 0,75 kW
Machine dimensions:
- Length: 721 mm
- Width: 670 mm
- Height: 1348 mm
- Weight: approx. 150 kg



LENGHTWISE HALVING MACHINE

OF CC FS

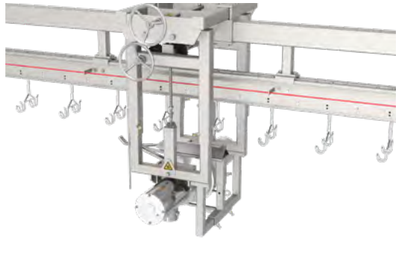
Technical Specifications:
Stainless steel frame and motor
Motor (IP66) power is 0,75 kW
Machine dimensions:
- Length: 981 mm
- Width: 716 mm
- Height: 1101 mm
- Weight: approx. 148 kg



SADDLE CUTTER 1

OF CC

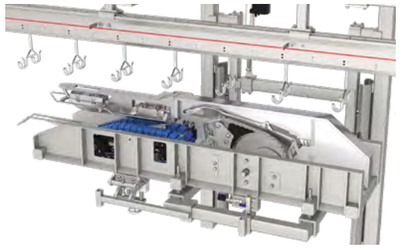
Technical Specifications:
Stainless steel frame and motor
Motor (IP66) power is 0,75 kW
Machine dimensions:
- Length: 670 mm
- Width: 711 mm
- Height: 1075 mm
- Weight: approx. 88 kg



SADDLE CUTTER 2

OF CC

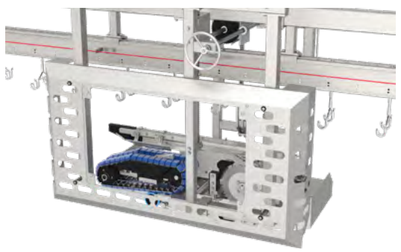
Technical Specifications:
Stainless steel frame and motor
Motor (IP66) power is 2 x 0,75 kW
Machine dimensions:
- Length: 762 mm
- Width: 985 mm
- Height: 1062 mm
- Weight: approx. 170 kg



OPTI LEG PROCESSOR

OF CC

Technical Specifications:
Stainless steel frame and motor
Motor (IP66) power is 0,75 kW
(Frequency controlled)
Machine dimensions:
- Length: 2099 mm
- Width: 1098 mm
- Height: 1810 mm
- Weight: approx. 400 kg



LEG PROCESSOR SII

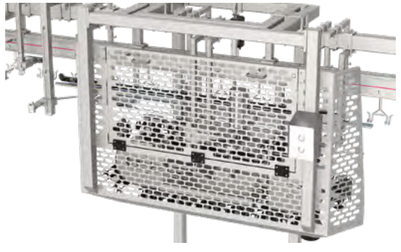
OF CC

Technical Specifications:
Stainless steel frame and motor
Motor (IP66) power is 1,5 kW
(Frequency controlled)
Machine dimensions:
- Length: 1268 mm
- Width: 1179 mm
- Height: 1467 mm
- Weight: approx. 290 kg

THIGH & DRUMSTICK CUTTER

OF CC FS

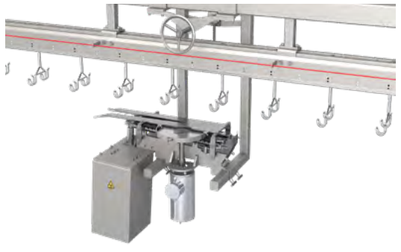
Technical Specifications:
Stainless steel frame and motor
Motor (IP66) power is 2 x 0,75 kW
Machine dimensions:
- Length: 1580 mm
- Width: 957 mm
- Height: 1529 mm
- Weight: approx. 130 kg



UNI THIGH & DRUMSTICK CUTTER

OF CC FS

Technical Specifications:
Stainless steel frame and motor
Motor (IP66) power is 0,75 kW
Machine dimensions:
- Length: 2351 mm
- Width: 1150 mm
- Height: 1837 mm
- Weight: approx. 600 kg



NECK CUTTER

OF CC FS

Technical Specifications:
Stainless steel frame and motor
Motor (IP66) power is 0,75 kW
Machine dimensions:
- Length: 862 mm
- Width: 725 mm
- Height: 1733 mm
- Weight: approx. 90 kg

foodmate

A **DURAVANT** COMPANY

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