

Single Thigh Deboner



Technical data

Capacity	Thighs per hour	up to 300*
Length	mm	1100
Width	mm	700
Height	mm	1600
Weight	kg	100

* depending on operator skill



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Single Thigh Deboner



Key Benefits

- Semi-automatic thigh deboner for deboning up to 300 thighs per hour (depending on operator skill and product characteristics);
- Based on the industry tested and proven “diaphragm” principle: thigh is placed on a diaphragm (rubber disc with a hole in it) while a metal shaft extrudes downwards to push the bone out of the thigh. The disc retains the meat, while the bone is pushed through the hole in the disc.
- In this process almost all meat is stripped off the bone, meaning minimal meat loss during deboning;
- Discs with various hole sizes are available to debone thighs of various sizes;
- Machine requires compressed air to run (air compressor sold separately)
- Optional deboning table with ergonomic switch to operate the machine which keeps the hands of the operator free to handle the thighs.



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