



## **CHICKEN BACK MEAT CUTTING MACHINE KT BMC 2.0**

The all new IFEC chicken back meat cutting machine KT BMC 2.0 has been developed to harvest the remaining back meat including the scapula bone.

The machine requires manual loading by one person. Once the back pieces are loaded onto the machine the carriers are moving the back piece into the processing area of the machine. Special scrapers are cutting the back meat loose from the carcass in a 2-step configuration. At the last stage an ultrasonic blade is separating the meat from the carcass. After the meat, including the 2 scapula bones are not more attached to the carcass the final product can be discharged manual and can be inspected at the same time. The remaining carcass will be discharged from the moving carrier at the end of the process into a bin.

The machine is capable of processing up to 2400 back pieces per hour. Depending on the input product the machine can obtain a yield of +/- 55% harvested meat. The machine can handle a wide variation of sizes and can be adjusted easily. Infeed and outfeed conveyors around the machine can be offered to optimize the flow and efficiency.

The final product is known as a delicacy around the world. The meat is very tender and tasteful and is an excellent grilling product and a very nice added value product for the poultry and snack food industry. Also, the meat can be an excellent ground material for further processing.

The machine is built of stainless steel and food approved nylon materials.