





## CHICKEN HALVING MACHINE

Model No. HM-2







The Prime HM-2 Chicken Halving Machine automatically and effectively separates the front half from the saddle. Operating at speeds exceeding 180 BPM, the HM-2 can be adjusted to remove more rib bones or saddle to maximize leg quarter yield. The Halving Machine can be adjusted to completely cut front halves from the saddle or leave the front half hanging by the back skin, to be removed by the back skin cutter to maximize skin and fat yield.

See Prime in action: View www.PrimeEquipmentGroup.com/videos

Viewing online? Click here LINE-DRIVEN SOLUTION FOR HALVING

DESIGNED TO ALLOW FOR PRODUCTION FLEXIBILITY

EASY ADJUSTMENT FOR CHANGES IN PRODUCT REQUIREMENTS

WORKS ON VARIOUS OVERHEAD LINES TO IMPROVE YIELDS

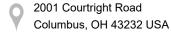
## PRIME ROI:



EFFICIENT: REQUIRES NO ADDITIONAL POWER OR OPERATOR

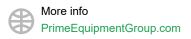
BACK SKIN CAN BE LEFT ON FRONT OR BACK HALF, DEPENDING ON PRODUCT REQUIREMENTS

VERSATILE: ADJUSTABLE FOR DIFFERENT PROCESSING OPTIONS











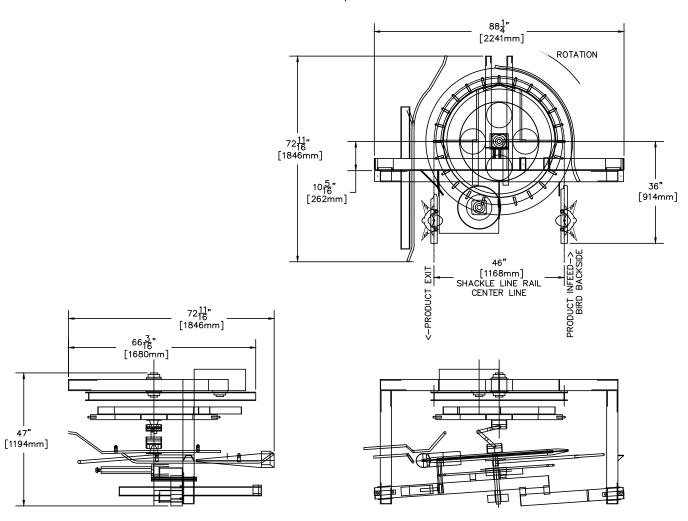




## CHICKEN HALVING MACHINE

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FOODCRAFT CHICKEN HALVING MACHINE (MODEL HM-2) RIGHT HAND MACHINE SHOWN, LEFT HAND MACHINE AVAILABLE



## **TECHNICAL SPECIFICATIONS**

| Electrical Requirements:                                 | None—Line-Driven           |
|--|----------------------------|
| Hydraulic Specifications:                                | None—Line-Driven           |
| Net Weight:  | 800 lbs                    |
| Gross Weight:  | 950 lbs                    |
| Production Rate:   | Up to 180 birds per minute |
| NOTE: Specifications are accurate at time of publication |                            |

