

Simple Solutions for Poultry Processing

LOW WATER TURKEY SKINNER - 12- AND 24-INCH OPTIONS

Models: TSK-H2L-12 TSK-H2L-24









Scapula

Boneless thighs

The TSK H2Low-Series Skinners are the industry's most simple and durable solution for skinning bone-in and boneless turkey products. Available in belt widths of 12 and 24 inches, Prime skinners use a patented, bladeless skinning design that provides superior yield, consistent performance and excellent product quality.

See Prime in action: View

www. Prime Equipment Group. com/videos

Viewing online? Click here USES PRIME'S PATENTED BLADELESS PINCHBLOCK AND PADDLEWHEEL

SKINS BONELESS BREASTS, WHOLE LEGS AND THIGHS, NECKS

CUSTOMIZED OPTIONS FOR ANY PRODUCTION LINE

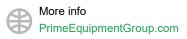


PRIME ROI:

H2LOW DESIGN ELIMINATES THE HIGH-PRESSURE PUMP AND REDUCES WATER CONSUMPTION BY 75 PERCENT OVER TRADITIONAL SKINNER

CAN BE ADJUSTED TO REMOVE DIFFERENT LEVELS OF FAT TO FINE-TUNE YIELDS





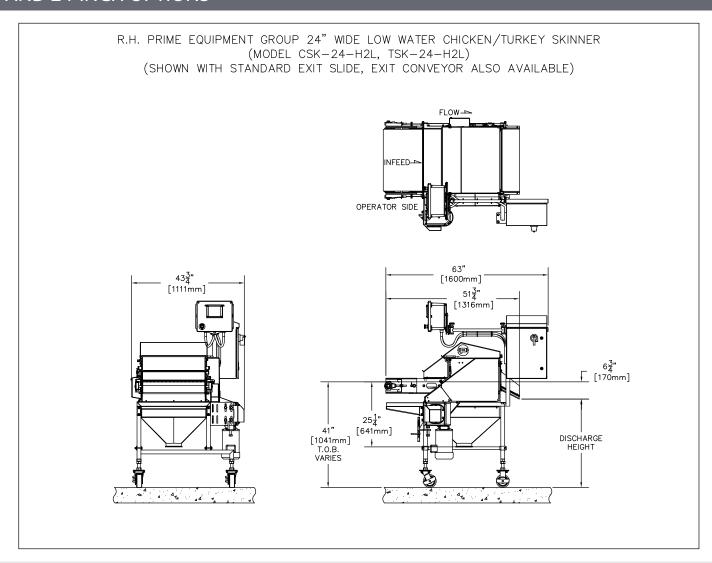






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TECHNICAL SPECIFICATIONS

PRODUCTION RATES

Electrical Requirements:	(1) 2 hp motor; 480V, 3 ph, 60 Hz, 15 amps	Breast Butterflies (boneless):	24 inch: Up to 30
Water Requirements:	(1) 1/4" connection; 0.9 GPM; 50 psi min.	Split Breasts (boneless):	12 inch: up to 30 24 inch: Up to 60
Net Weight:	12 inch: 600 lbs (272 kg); 24 inch: 800 lbs. (362 kg)	Thighs (bone-in):	12 inch: Up to 50 24 inch: Up to 100
		Drumsticks (bone-in):	12 inch: Up to 30 24 inch: Up to 60
No Water Skinner Model (CSK/TSK-24-NW) also available		Scapula (boneless):	12 inch: Up to 100 24 inch: Up to 160
NOTE: Specifications and rates were current at time of publication		Necks:	24 inch: Up to 60





