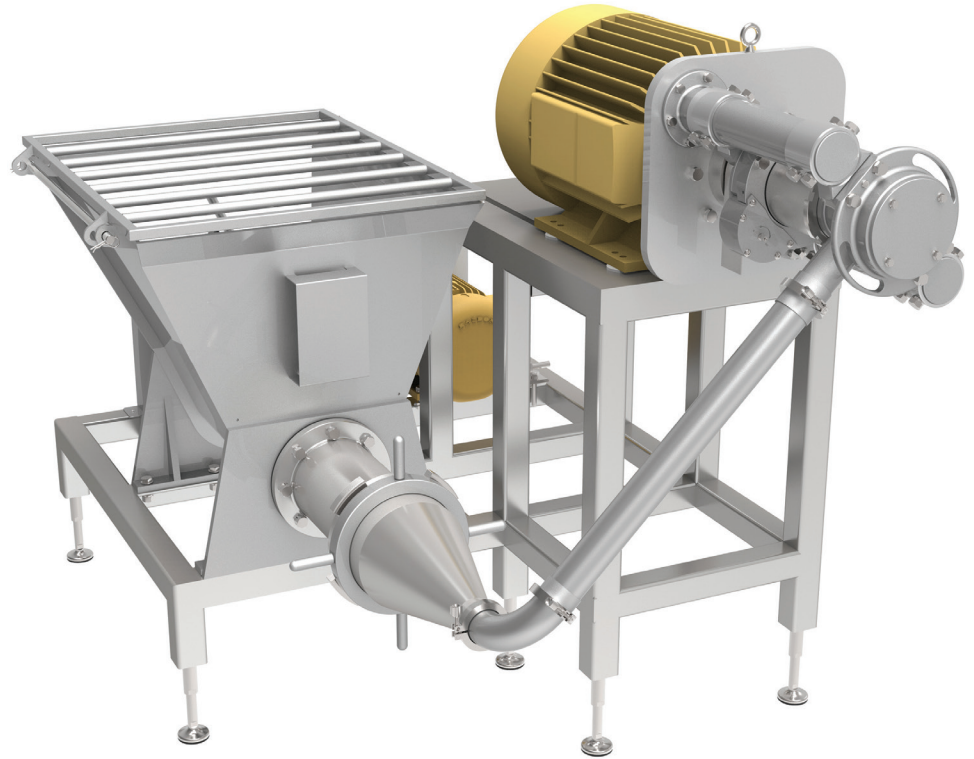


2000C | Combination Deboner



consulting

engineering

manufacturing

For cost efficient, medium volume deboning needs, the Prince 2000 Combination Deboner offers the highest quality of output and yield in the mechanical deboning industry. Utilizing off-the-shelf Prince replacement parts, the 2000 Combination Deboner provides both simplicity of operation and low cost maintenance.

Crafted of stainless steel, the machine is designed to provide a wide range of deboned products. Specifically engineered for medium volume, the 2000 Deboner offers simple, clean mechanical deboning for the poultry and fish industries.

A unique meat pump encircles Prince's 2000 Combination Deboner. The self-pumping feature pipes the deboned meat directly into boxes or bags for easy handling, packing, and shipping.

Capacity per Hour - 4,000-10,000 lbs. / 1,800-4,500 kgs.

Floor Space - 64" x 100" / 163cm x 254cm

Horsepower - 75 (deboner) 20 (grinder)

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