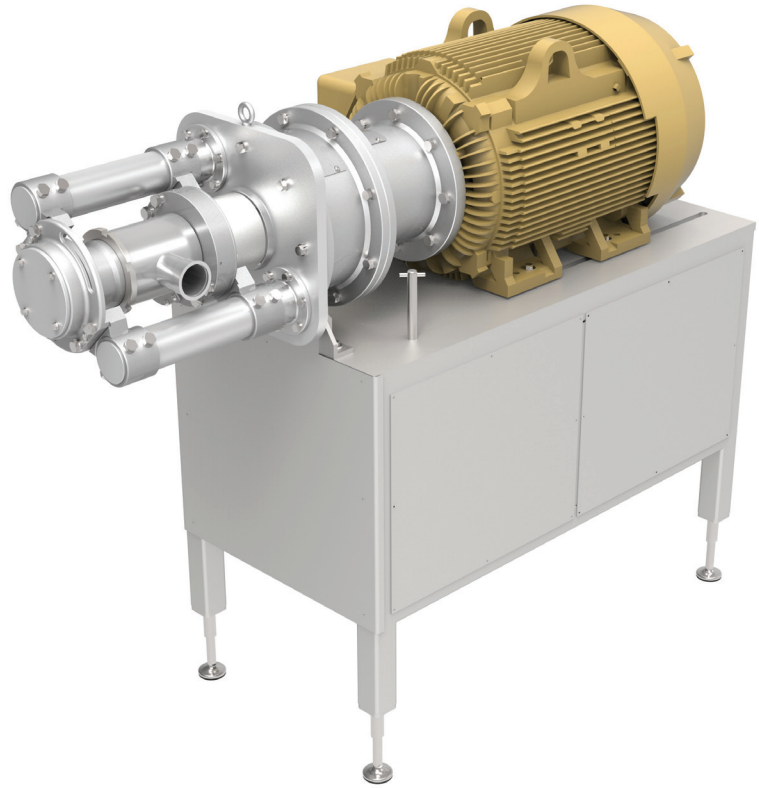


2020 HV-R | Volume Deboner



consulting

engineering

manufacturing

The Prince **2020 HV-R Deboner** offers high volume output and superior yield unmatched in the industry. As efficient as it is effective, the 2020 HV-R Deboner provides the highest cost efficiency per pound of deboning meat.

The 2020 HV-R stainless steel Deboner is engineered with innovative thrust housing and requires little maintenance.

Simple to operate, the 2020 HV-R Deboner uses a high yield screen design and maximum yield setting which results in minimum temperature rise. It provides a wide range of deboned products such as particle matter from all forms of chicken, turkey, beef, pork, lamb and fish.

The 2020 HV-R's unique self-pumping feature has the capability to pump deboned meat both short and long distances. This allows the meat to be moved from the deboner to mixer/blenders, hopper, pack off, or combos without the expense of extra pumps and conveyors.

Capacity per Hour - 10,000 - 30,000+ lbs. / 4,500 - 13,700+ kgs.

Floor space - 30" x 86" / 76 cm x 218 cm

Horsepower - 75 - 125 hp

P.O. Box 290
Murrayville, GA 30564

770.536.3679
770.535.2548 fax
800.441.3303

