



consulting

engineering

manufacturing

For cost efficient, low volume deboning needs, the Prince **LVM Deboner** offers the highest quality of output and yield in the mechanical deboning industry. Utilizing off-the-shelf Prince replacement parts, the LVM Deboner provides both simplicity of operation and low cost maintenance. With its single auger design, the LVM eliminates the need for pre-grinding of product.

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

Prince's LVM Deboner is encircled by a unique meat pump. The self-pumping feature pipes the deboned meat directly into boxes or bags for easy handling, packing and shipping.

P.O. Box 290
Murrayville, GA 30564
770.536.3679
770.535.2548 fax
800.441.3303

Capacity per Hour - 200 - 500 lbs.

Floor Space - 21" x 72" / 53 cm x 183 cm

Horsepower - 10 - 20 hp

