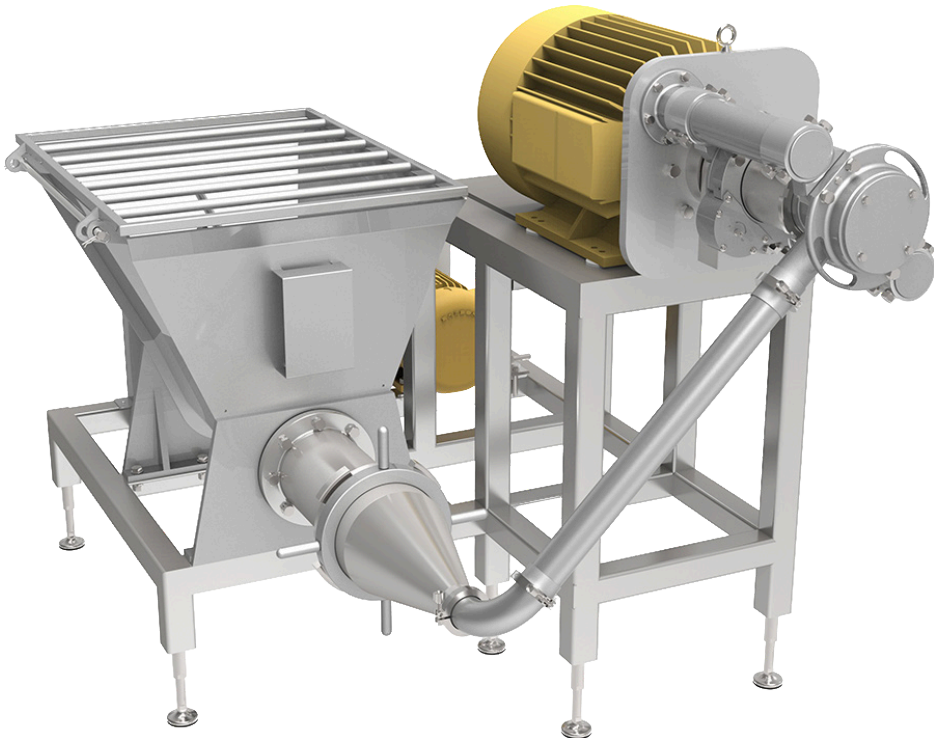
PRINCE INDUSTRIES

2000C HV-RMJ | Combination Deboner



For cost efficient, medium volume deboning needs, the **Prince 2000C HV-RMJ Combination Deboner** offers the highest quality of output and yield in the mechanical deboning industry. Utilizing off-the-shelf Prince replacement parts, the 2000C HV-RMJ 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 2000C HV-RMJ 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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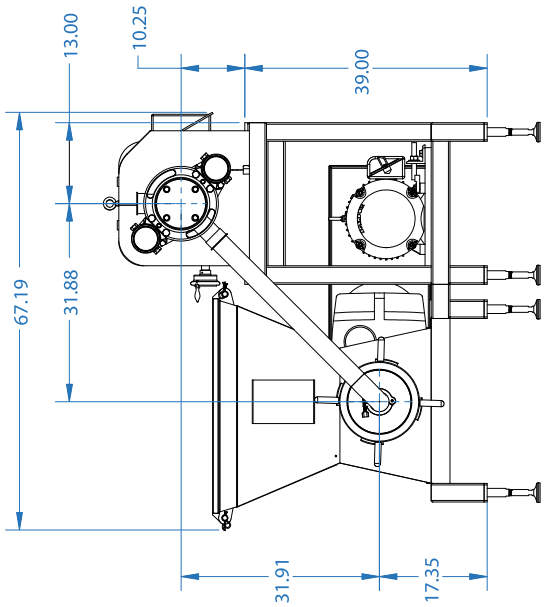

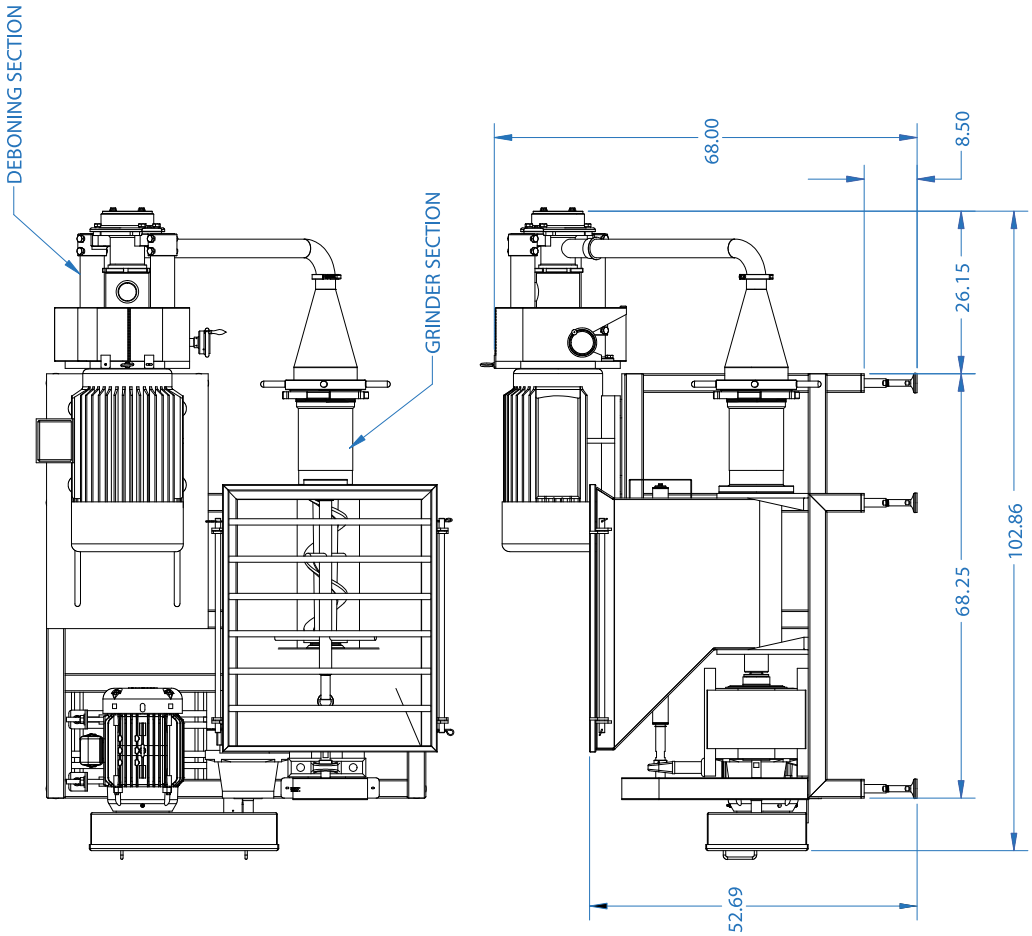

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