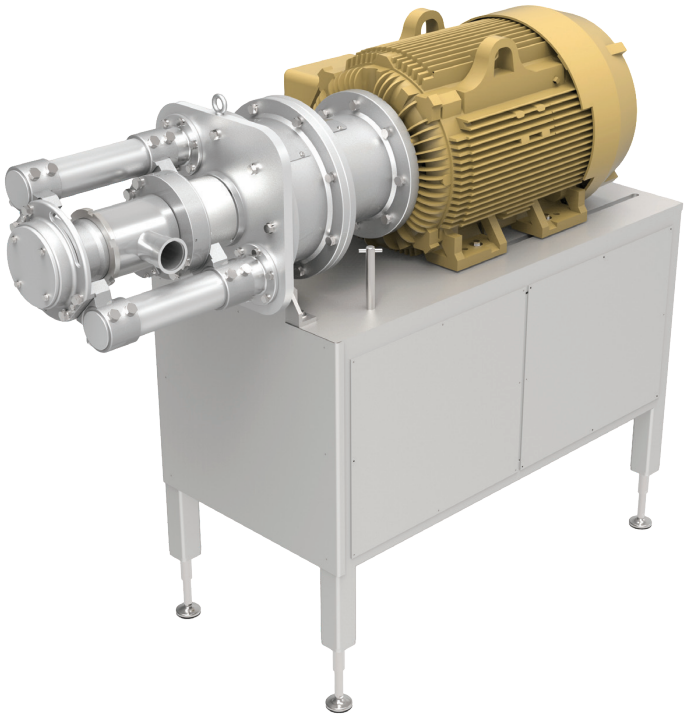
PRINCE INDUSTRIES

2020 HV-R | Volume Deboner

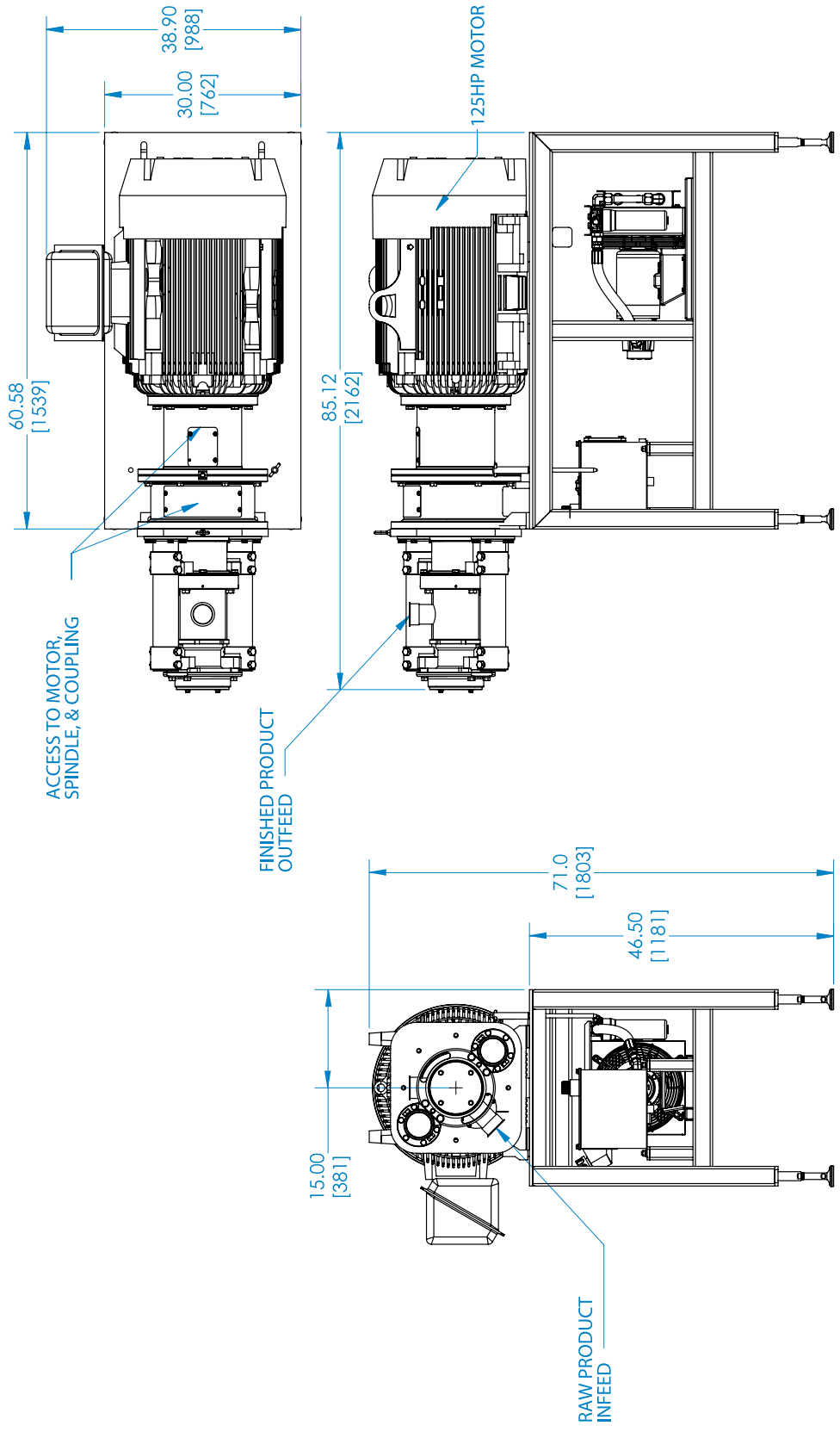


The **Prince 2020 HV-R Deboner** offers high volume output and superior yield unmatched in the industry. As efficient as it is effective, the 2020 HV-R Deboner provides the highest cost efficiency per pound of deboning meat.

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

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