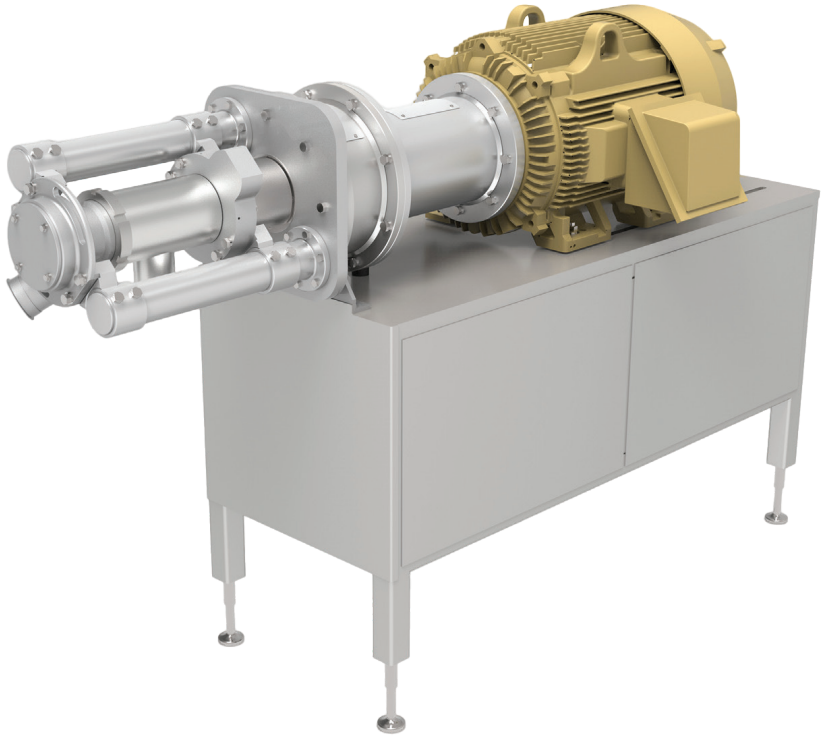
PRINCE INDUSTRIES

Mark III | Deboner

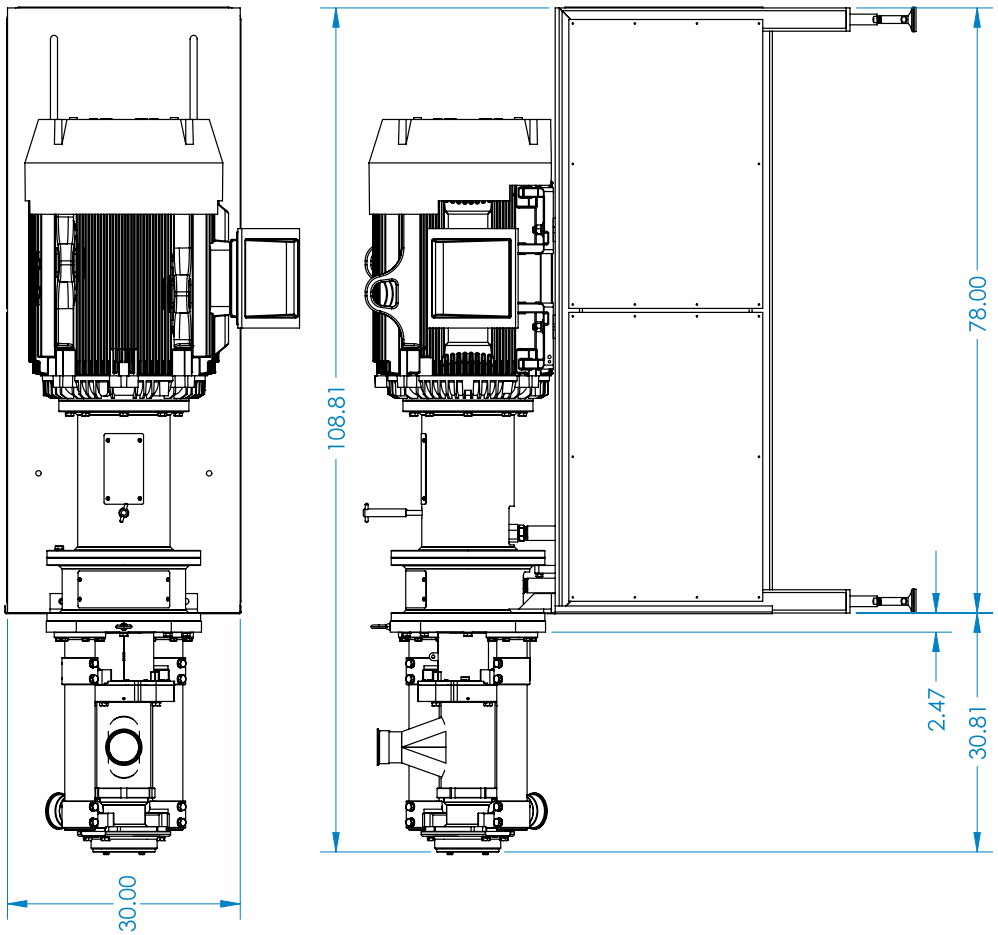
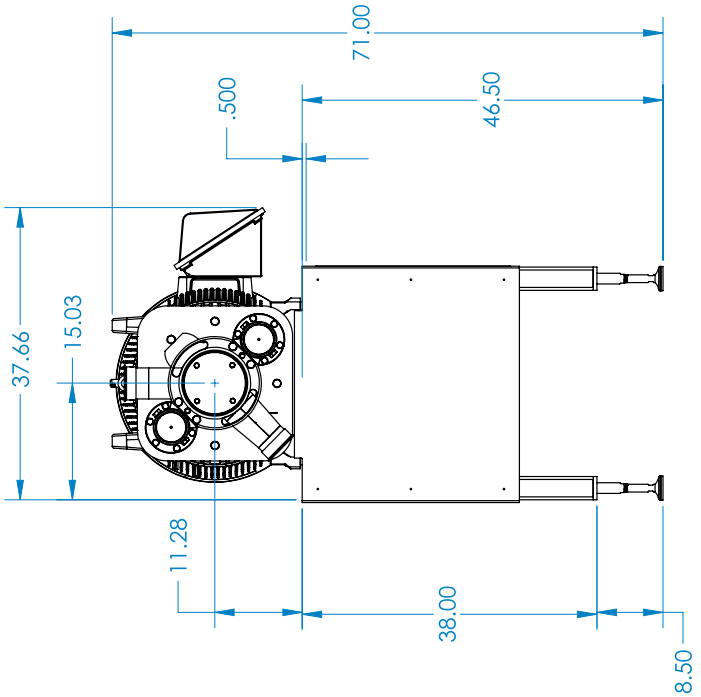


The Prince Mark III offers our highest volume output and superior yield unmatched in the industry. As efficient as it is effective, the Mark III provides the highest cost efficiency per pound of deboning meat.

The Mark III stainless steel Deboner is engineered with innovative thrust housing and requires little maintenance.

Simple to operate, the Mark III 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 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:	20,000 – 40,000+ lbs. / 9,000 – 18,200+ kgs.
Floor Space:	30” x 109” / 76cm x 277cm
Horsepower:	125 – 150 hp

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