

BA655 Front Half Poultry Filleting Machine



The BA655 is a fully automatic breast filleting machine. During the first step, the wings can be cut as whole wings, or can be portioned. Wing portions can be harvested separately. The front half is then efficiently skinned by our redesigned and more reliable back and breast skinning units.

Each front half is measured at five critical points by high resolution encoders. This information allows the computer-controlled step motors to precisely adjust the cutting tools to each front half. The result is quality fillets at maximum yield.

Production data accumulated by the BA655 can be viewed real-time on either the machine LCD screen or remotely via our Management Information System.

Advantages of the BA655:

- High yield single or whole fillets
- Reduced labor compared to traditional methods
- Computer controlled deboning allows for maximum performance on an increased size range
- Yield is maximized through computer controlled cutting of each front half
- Quick conversion from single fillets to butterfly breast
- Increased throughput at 41 front halves per minute



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■ Technical Data

• Machine Speed

41 pieces per minute

• Size Range

Front halves in 2 size ranges:

500-800 g

700-1600 g

• Raw Product

Front halves, with or without wings (if processed without wings, an anatomical wing cut is required)

• Finished Product from the BA655

Tender Attached

Tender Removed

Butterfly Breast

Split Fillets

Maximum Back Meat

Whole Wings

Portioned Wings

• Materials Of Construction

USDA approved materials. Tolerates all commercially available cleaning detergents commonly used to pH between two and ten.

• Weights and Measures

Weights: 5513 lbs (2500 kg)

Dimensions: 17.5'L x 3.75'W x 6.1'H

(537 x 117 x 183 cm)

• Utility Requirements

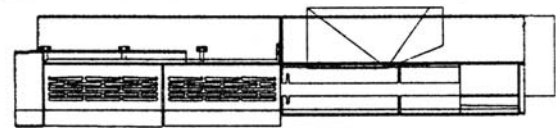
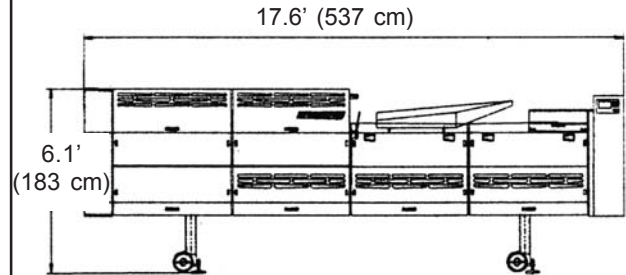
Water: .75 GPM (3LPM)

Power: 3.1 kw

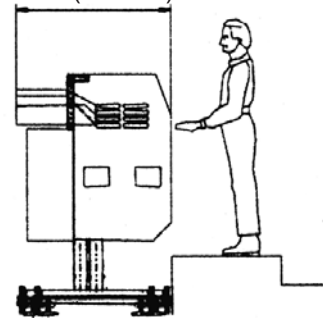
• Personnel requirements

1 person for loading

4-8 persons for inspecting and trimming (depending on final product specifications)



3.9' (117 cm)



Illustrations and dimensions are approximate and not binding. Subject to design changes in the interest of technical progress. Actual scope of supply is specified in our quotations and order confirmations and may differ from descriptions and photos in this leaflet.

Attention!

For the illustration of technical details the safety devices and protection mechanisms are partly not shown in operative condition. When operating the machine, all corresponding devices and instructions referring to the safety of the machine must be utilized and/or observed. (Protective panels and safety guards removed for photograph)



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