

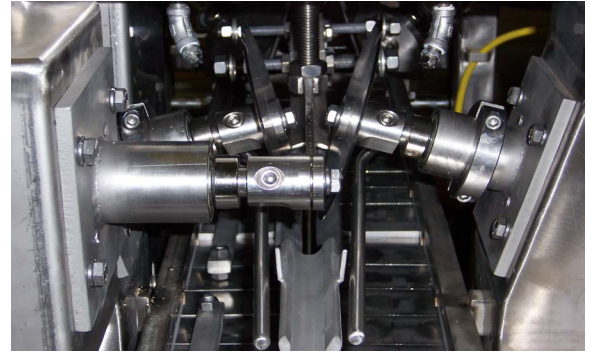


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**PRIME
EQUIPMENT GROUP**
Simple Solutions for Poultry Processing

CHICKEN BREAST PROCESSOR

Model No. BP-1



Back Splitter/Spine Removal Blades

The BP-1 Chicken Breast Processor cuts up the front half of the chicken after it has been separated from the back half. The machine enhances yield, improves safety and reduces labor with precise cuts. The BP-1 features adjustable blade configurations to allow the machine to remove wings, remove the back strip, split the back, split the breast, or any combination.

PERFORMS MULTIPLE CUTS ON
CHICKEN FRONT HALVES

EASY ADJUSTMENT FOR CHANGES IN
PRODUCT REQUIREMENTS AND CUTS

A PROVEN FOODCRAFT DESIGN,
RE-ENGINEERED BY PRIME EQUIPMENT

See Prime in action: View
www.PrimeEquipmentGroup.com/videos

Viewing online?
[Click here](#)

PRIME ROI:

INFEEED MECHANISM ENSURES CONSISTENT LOADING ALIGNMENT,
ALLOWING A SINGLE OPERATOR PER MACHINE TO PROCESS AT
UP TO 30 FRONT HALVES PER MINUTE DEPENDING ON PROCESS
FULLY ADAPTABLE FOR MULTIPLE CUT CONFIGURATIONS



2001 Courtright Road
Columbus, OH 43232 USA

Please call
[+1 \(614\) 253-8590](tel:+16142538590)

Send us an email
Sales@PrimeEquipmentGroup.com

More info
PrimeEquipmentGroup.com



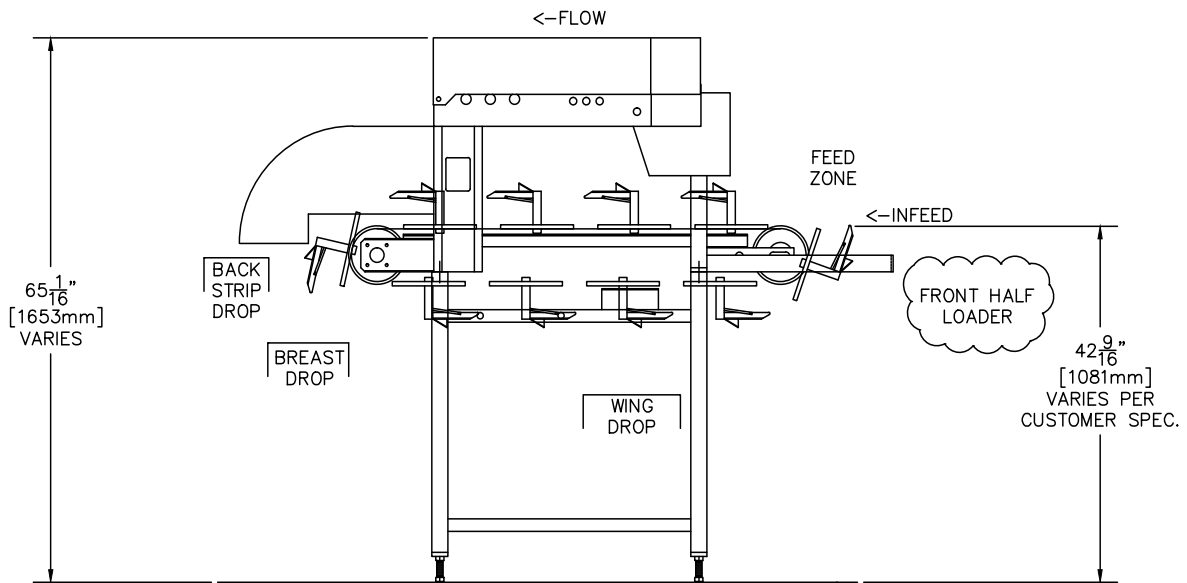
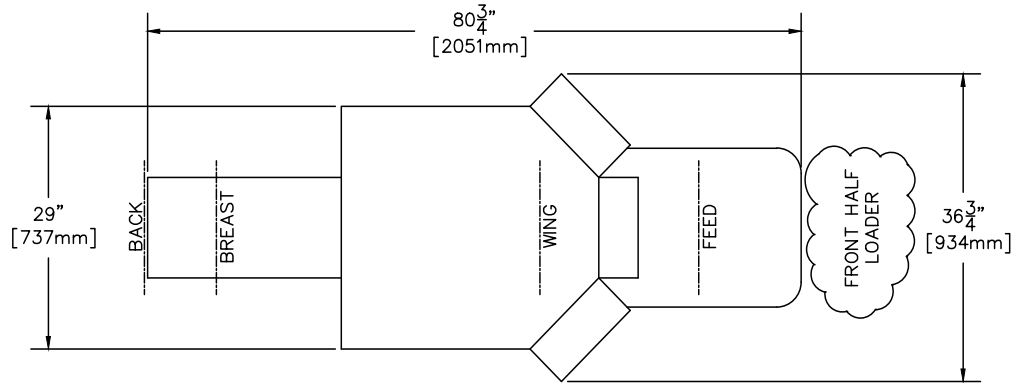
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CHICKEN BREAST PROCESSOR

Model No. BP-1

FOODCRAFT CHICKEN BREAST PROCESSOR (MODEL BP-1)



TECHNICAL SPECIFICATIONS

Hydraulic Requirements:	25 gpm @ 1100 psi (water: 40 psi)
Net Weight:	900 lbs. (408 kg)
Gross Weight:	990 lbs. (449 kg)
Production Rate:	Up to 30 chicken front halves
NOTE: Specifications are accurate at time of publication	