



**STRONGER
TOGETHER**

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

TURKEY WING DEBONER

Model: CFS-DR-W



Prime Equipment Group's water-jet deboning machines utilize an innovative water jet to remove meat from bone at a high volume with no bone chipping. They require only one operator for effective operation. The CFS-DR-W debones drumettes and tip-off wings with a very high yield. Also available is the CFS-LT3-T which effectively debones legs and thighs.

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

Viewing online?
Click here

WATER JET PROVIDES PRECISE
SEPARATION OF MEAT FROM BONE
PROVEN TECHNOLOGY IN WIDE USE
FILLET SUITABLE FOR FURTHER
PROCESSING; NOT FOR TRAY PACK



PRIME ROI:

WATER JET MAXIMIZES YIELD WITH CONSISTENT DEBONING
ACTION THAT WON'T CHIP BONES

SIMPLE, PROVEN DESIGN USES A SINGLE MACHINE FOR
MULTIPLE OPERATIONS

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Columbus, OH 43232 USA

Please call
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Send us an email
Sales@PrimeEquipmentGroup.com

More info
PrimeEquipmentGroup.com

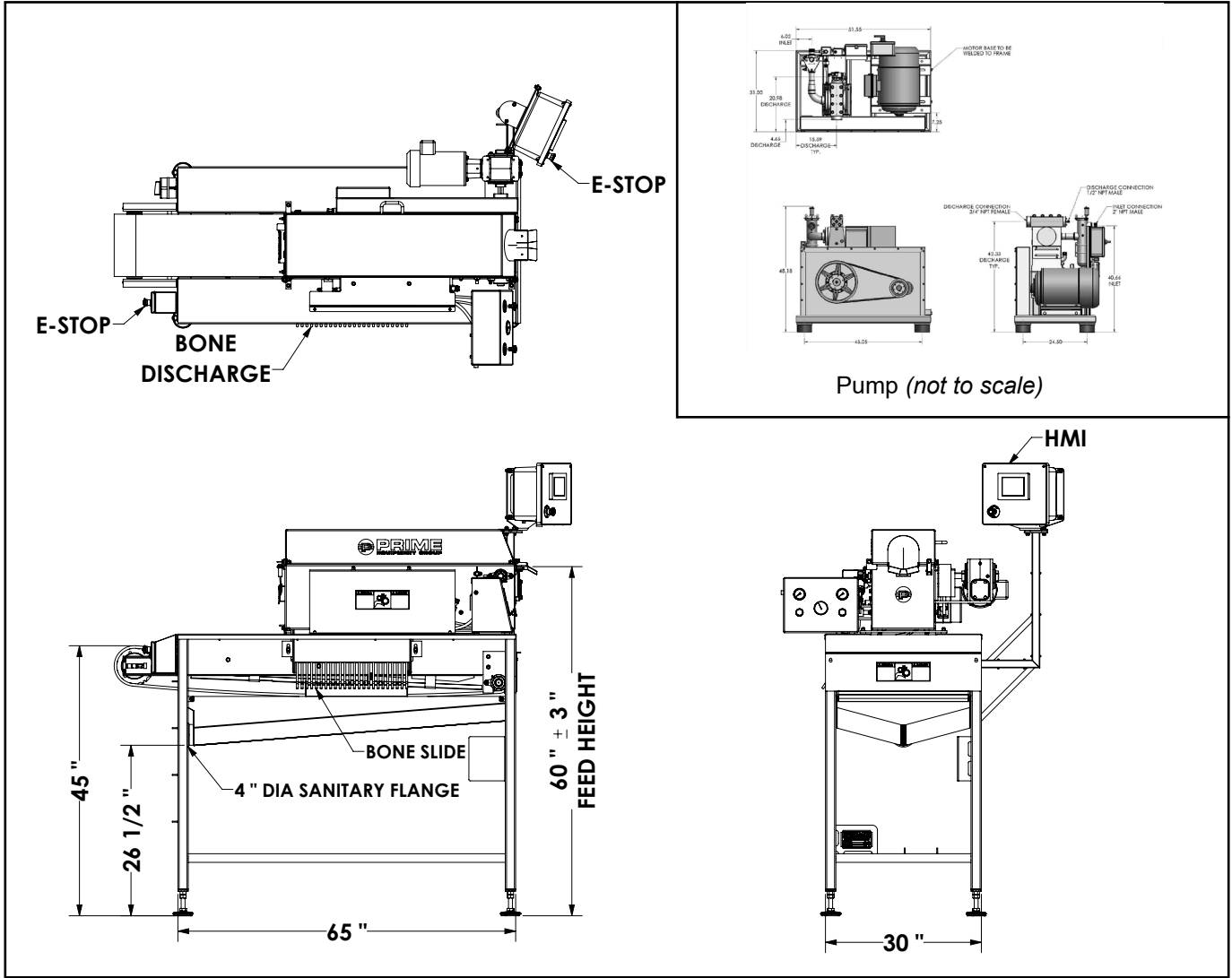


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CFS-LT3-T/CFS-DR-W TECH SPECS

Electrical Requirements:	(1) 2 hp, (1) 0.18 hp; 480V, 3 ph, 60 Hz, 90 amps (1) 50 hp; 480V, 60 Hz,
Water Requirements:	(1) 2" connection; 15.6 GPM (59 LPM); 40 PSI minimum
Air Requirements:	100 PSI minimum; Dry maintained
Net Weight:	Base Unit: 1,500 lbs. (680 kg) Hammelmann Pump Stack: 600 lbs. (272 kg)
NOTE: Specifications are accurate at time of publication	

CFS-DR-W PRODUCTION RATES

TURKEY	
Drumettes:	Up to 35 PPM
Wings (tip-off):	Up to 16 PPM
NOTE: Specifications are accurate at time of publication	