

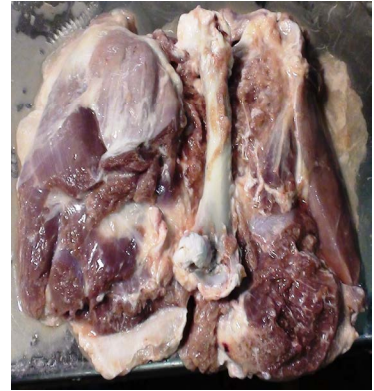


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**PRIME
EQUIPMENT GROUP**
Simple Solutions for Poultry Processing

TURKEY THIGH SKINNER DEBONER

Model No. CFS-TSK-1

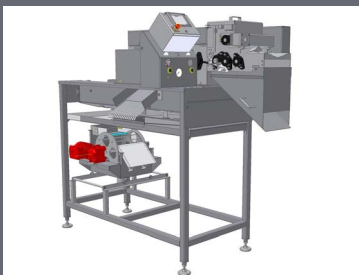


The CFS-TSK-1 Turkey Thigh Skinner Deboner effectively removes meat and skin from turkey thighs utilizing Prime's patented bladeless skinner and high-pressure water jets. Our CFS-Series units produce an open meat fillet ready for trimming, and our method of water jet deboning has been operating successfully across the U.S. turkey industry for more than two decades.

WATER JET PROVIDES PRECISE
SEPARATION OF MEAT FROM BONE
HIGHEST YIELD OF ANY METHOD
PROVEN TECHNOLOGY IN USE
INDUSTRY-WIDE
SIMPLE DESIGN IS RELIABLE IN
OPERATION

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

Viewing online?
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PRIME ROI:

PRIME SKINNER AND WATER JET DEBONER MAXIMIZE YIELD
WHILE MINIMIZING BONE FRAGMENTATION

REQUIRES ONLY A SINGLE OPERATOR PER MACHINE, WHICH
LOWERS LABOR COSTS AND RAISES YOUR BOTTOM LINE



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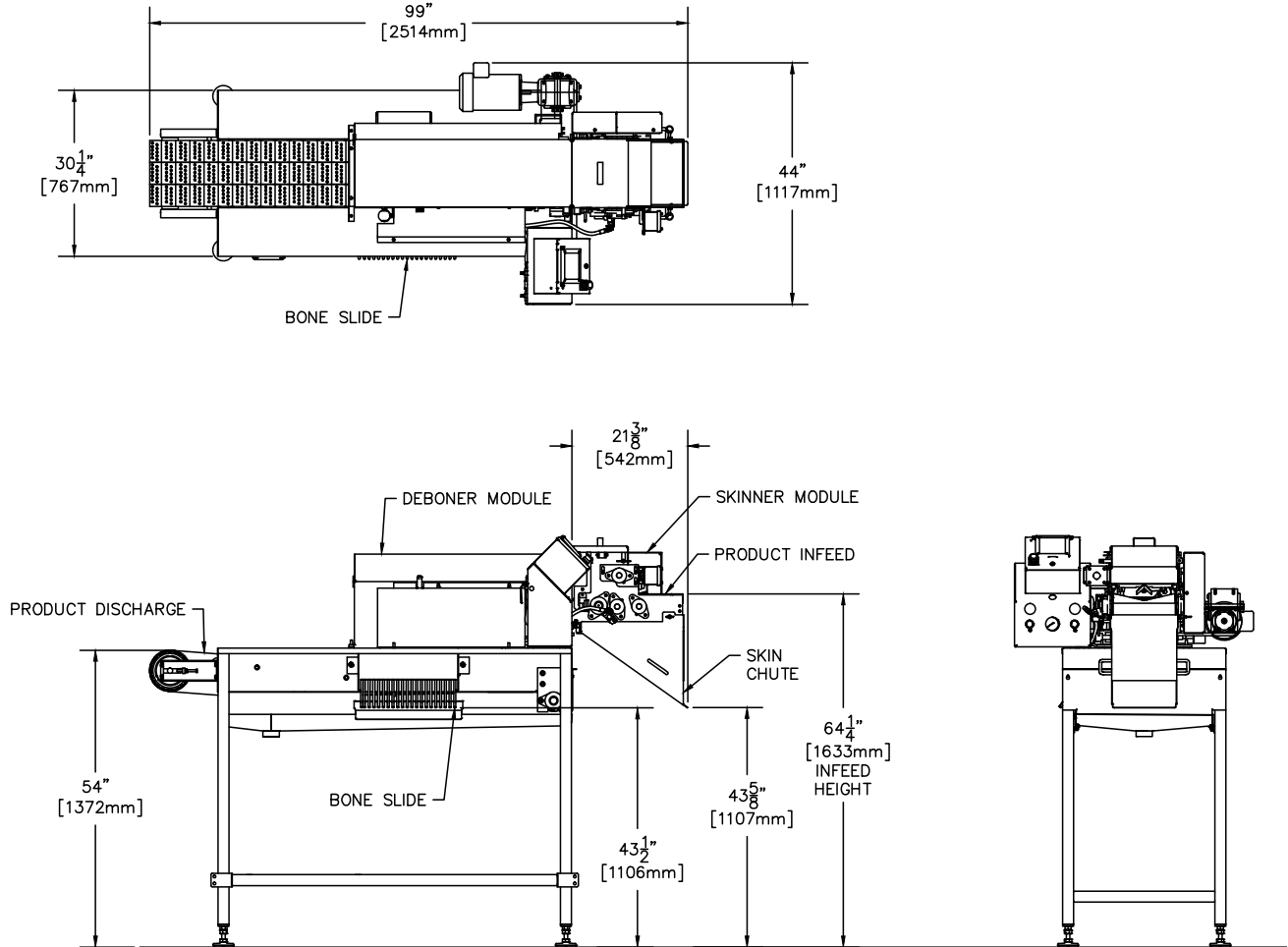
TURKEY THIGH SKINNER DEBONER

Model No. CFS-TSK-1

PRIME EQUIPMENT TURKEY THIGH SKINNER/DEBONER (MODEL CFSTSK)

(SHOWN WITH OPTIONAL SKINNER MODULE)

*HIGH PRESSURE HAMMELMANN TYPE PUMP NOT SHOWN



TECHNICAL SPECIFICATIONS

PRODUCTION RATES

Electrical Requirements:	(1) 2 hp, (1) 0.18 hp; 480V, 3 ph, 60 Hz, 80 amps	Turkey Thighs (Hen):	Up to 45 thighs per minute
Water Requirements:	(1) 2" connections; 10.0 GPM (52.99 LPM); 40 PSI min.	Turkey Thighs (Tom):	Up to 35 thighs per minute
Air Requirements:	100 PSI minimum; Dry, for maintaining cylinder pressure; does not consume air		
Pump Requirements	(1) 40 hp; 480V, 60 Hz		
Net Weight:	Base Unit: 1,500 lbs. (680 kg) Hammelmann Pump Stack: 600 lbs. (272 kg)		

NOTE: Specifications and rates shown are standard for model at time of publication