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

TWO-STAGE TURKEY THIGH SKINNER

Model No. TSK-12-TS



The TSK-12-TS Two-Stage Turkey Thigh Skinner is an innovative and efficient solution for producing a leaner trim on turkey thighs. The TSK-12-TS uses two of Prime's patented bladeless skimmers in series, the first set to remove the skin, and the second set designed to remove any remaining fat to produce a leaner final product.

COMBINES SKINNING AND FINAL TRIMMING INTO ONE PROCESS

ALLOWS FOR A CLOSER MACHINE TRIM ON TURKEY THIGHS

CONTINUOUS-FEED BELT ENSURES POSITIVE PRODUCT FLOW

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

Viewing online?
Click here



PRIME ROI:

REDUCES LABOR COSTS BY ELIMINATING A TRIM POSITION DOWN-LINE

BLADELESS SYSTEM MAKES FOR A PRECISE FAT REMOVAL ON EVERY PIECE

OPTIMAL TRIM DESIGN ELIMINATES WASTE TRIMMING TO IMPROVE YIELD VS. MANUAL TRIMMING

2001 Courtright Road
Columbus, OH 43232 USA

Please call
+1 (614) 253-8590

Send us an email
Sales@PrimeEquipmentGroup.com

More info
PrimeEquipmentGroup.com



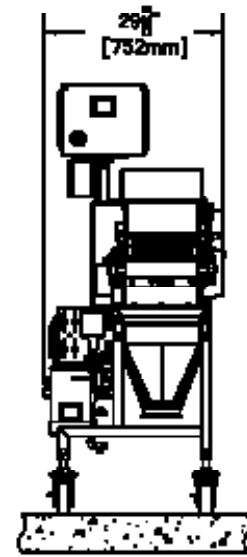
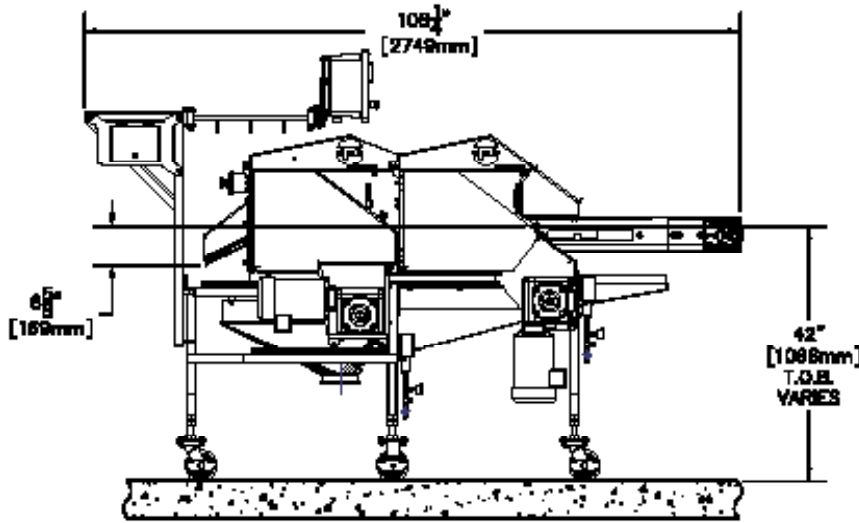
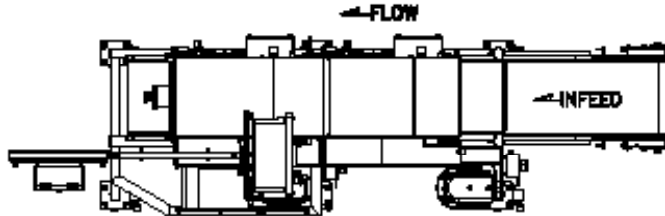
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Model No. TSK-12-TS

L.H. PRIME EQUIPMENT GROUP 12" WIDE TWO STAGE TURKEY THIGH SKINNER (MODEL TSK-12-TS)
(SHOWN WITH STANDARD EXIT SLIDE, EXIT CONVEYOR ALSO AVAILABLE)



TECHNICAL SPECIFICATIONS

Electrical Requirements:	480V, 3 ph, 60 Hz, 20 amps
Motor Specifications:	(2) 2 hp motor
Water Requirements:	1/4"; 2 GPM; 40 PSI
Production Rate:	Turkey Thighs: Up to 60/min
NOTE: Specifications are accurate at time of publication	



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