

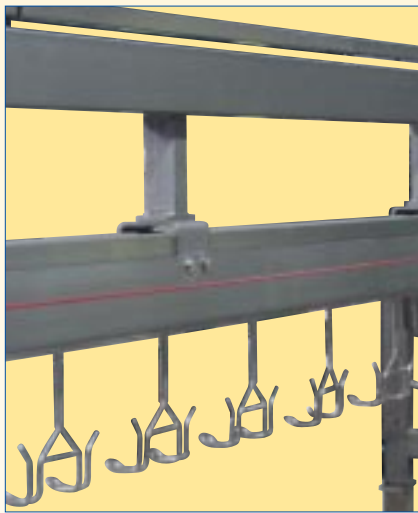
# Food Servicer Cut up Systems

*Systemate Numafa B.V. proudly presents her worldwide proven superior Food Servicer cut up system especially designed for the Fast food market and Oriental cuts.*

*All modules described in this brochure are suitable for this Food servicer cut up system, and as you will notice most of the modules are also used in the Compact cut up system.*

*The machines are stainless steel and food approved nylon constructed, easy to clean and maintain.*

*The Food Servicer cut up system is suitable for broilers. Modules for ducks, guinea fowls and rabbits are available on request.*



## Food servicer cut up system

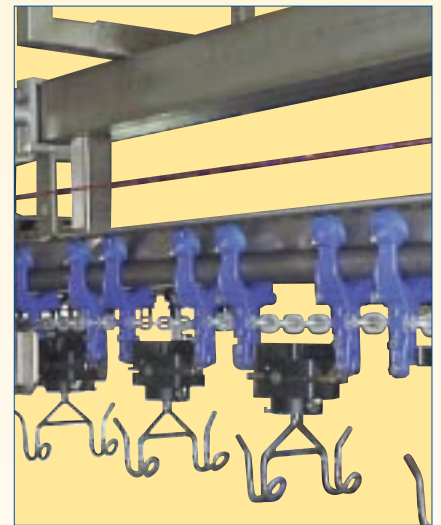
Within a stainless steel constructed frame, which is approximately 30 cm wider than a Compact cut up system, an endless chain runs through chain guides, which indicates that this is a "stand alone" version of the cut up

systems. The Food Servicer cut up system is easy to install and is therefore immediately operational, also very suitable for processing plants with limited available production space.

## Flex cut up system

This system, also called SMARTE, runs with standard Compact or Food Servicer modules with a standard overhead conveyor system. The logistic advantages of these systems are, due to the use of standard overhead conveyor

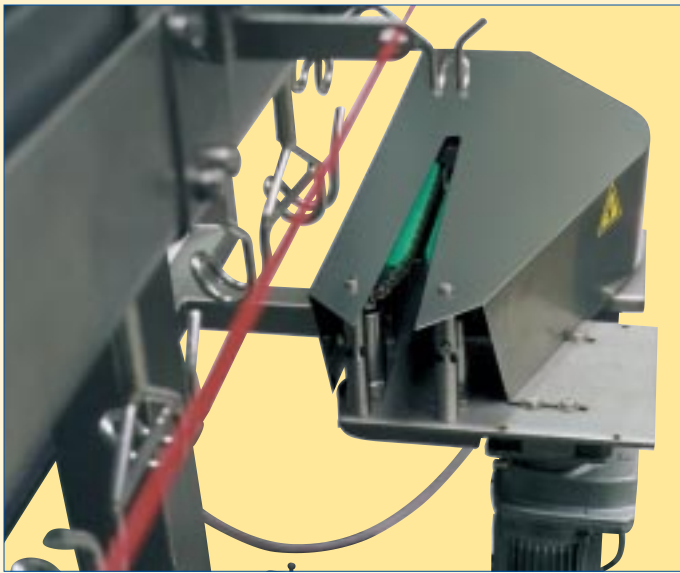
systems, numerous, thus creating a flexibility in design and product-flow, as the flex systems are not limited to a fixed location. Cutting-modules can be positioned anywhere in this system, at exact locations where cut parts should be handled, no additional belt conveyors are required. A specially designed turning block results in a high performance, comparable with the "stand alone" systems.



## Tail cutter

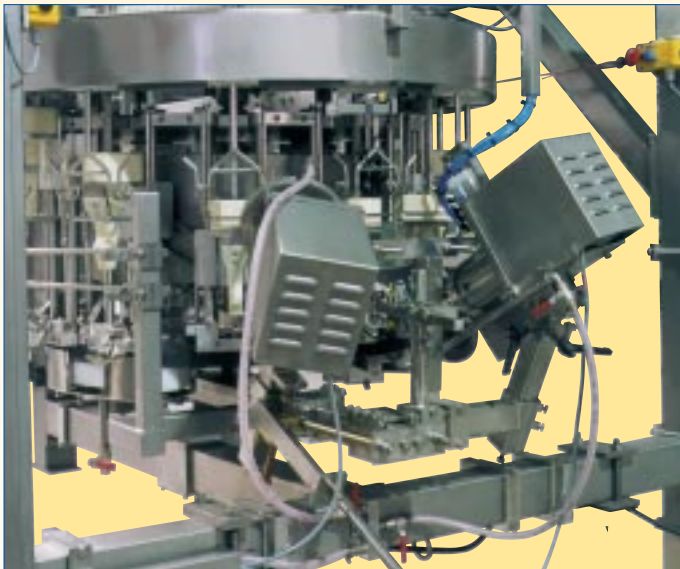
The tail cutter removes the tail part from the product.





### Neck/neckskin cutter

This neck/neckskin cutter cuts the neck or just the neckskin when the neck has been removed before.

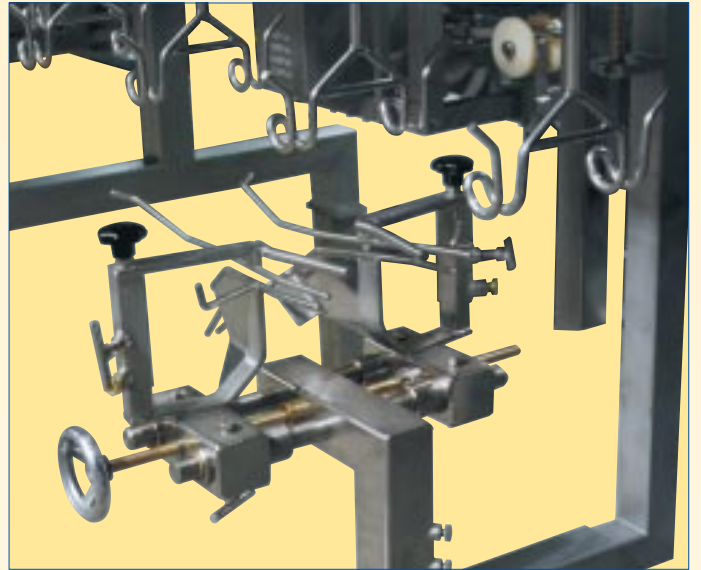


### Precutter / keel bone cutter (+ fat puller)

The precutter / keel bone cutter (+ fat puller) cuts with two circular blades. One blade cuts the skin between the legs and breast, the other cuts off the keel bone. When one motor is by-passed, this machine can also be used as a standard pre-cut machine. This also indicates whether the Food service cut up system is an "eight or nine pieces line". If the Fat puller is added to this module each unit can be connected to a vacuum system to remove surplus fat. This module is equipped with a chute for releasing the product for further processing.

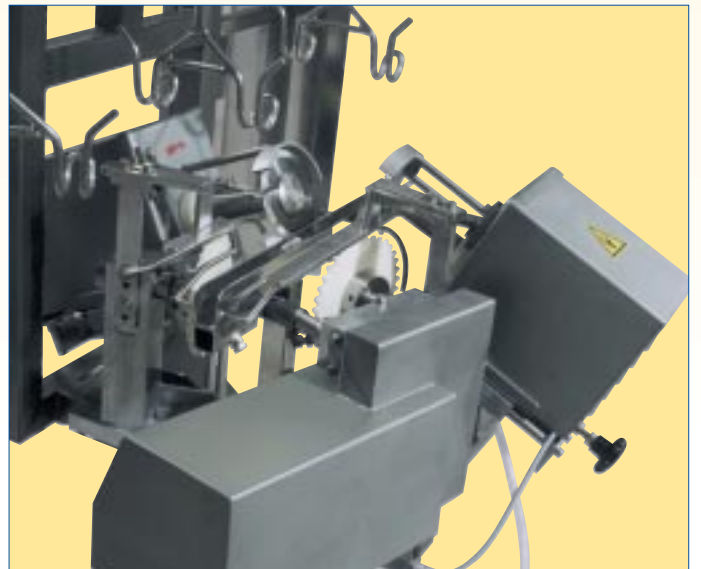
### Wing stretcher

The wing stretcher stretches the wings from the broiler. This way the wing cutter modules will achieve a superb cut.



### Wing cutter 9 pieces

The wing cutter "9 pieces" cuts both wings. The wings are cut including a circular portion of breast meat, the so-called "silver dollar" portion. This cut is especially developed for the Fast food and Oriental markets. This module is equipped with a chute for releasing the product for further processing. Developed for the English market we have the wing cutter with two parallel blades available. This module can be positioned before the precutter / keel bone cutter / Fat puller.



Tail cutter



Neck / neckskin cutter



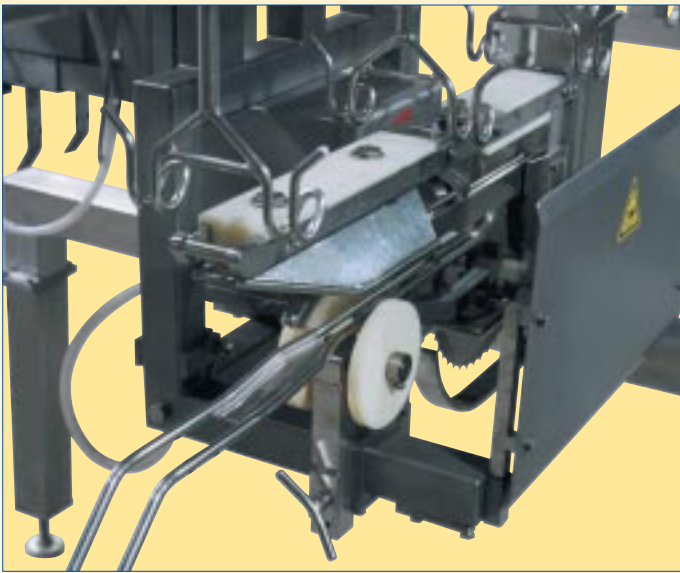
Precutter / keelbone cutter



Wing cutter 9 pieces

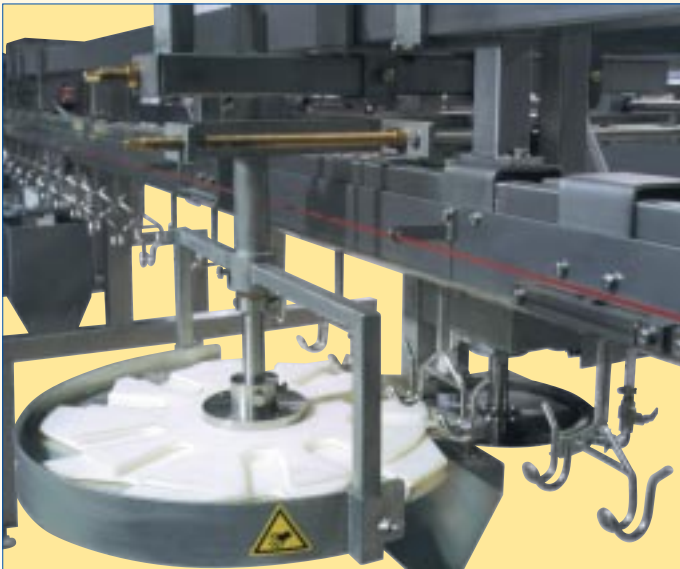






### Lengthwise splitter with popper

The lengthwise splitter with popper is especially designed for splitting the bird in two halves lengthwise. The popper pops out the thigh.

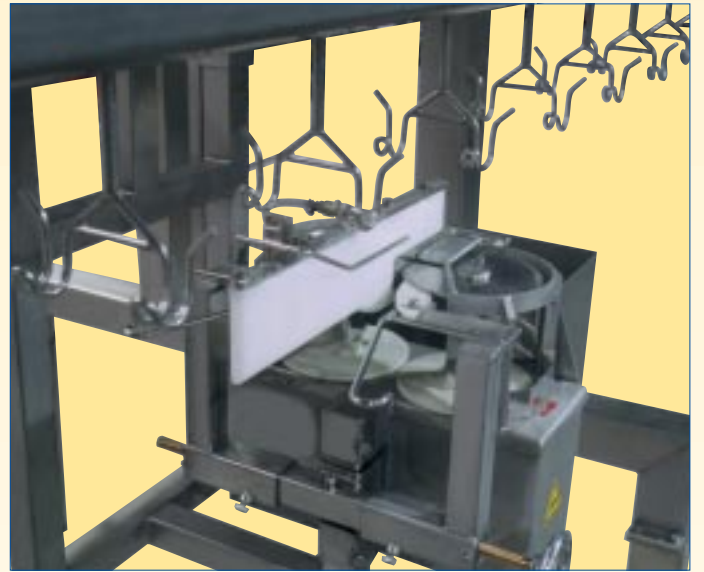


### Thigh / drumstick separator

The thigh / drumstick separator separates the thighs from the drumsticks. A fixed rotating blade cuts the joint not anatomically. This module is equipped with a chute for releasing the product for further processing.

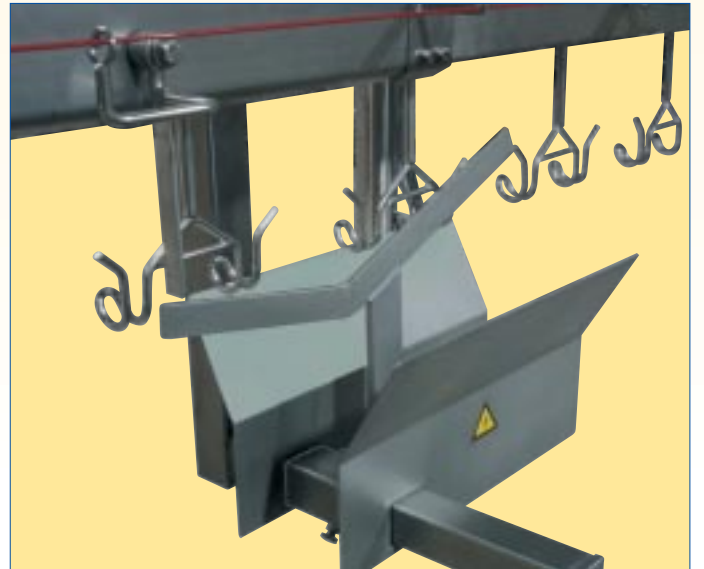
### Halving machine 2 (cross cut)

The halving machine 2 (cross cut) cuts the saddle from the breast part (backbone) after the lengthwise splitter. It is also suitable to cut split breasts in quarters (cross cut). This halving machine has two blades, which are driven by electric motors. This module is equipped with a chute for releasing the product for further processing.



### Unloader

The unloader automatically unloads the drumsticks or whole legs from the shackles. This module is equipped with a chute for releasing the product for further processing.



*Lengthwise splitter with popper*



*Halving machine 2*



*Thigh / drumstick separator*

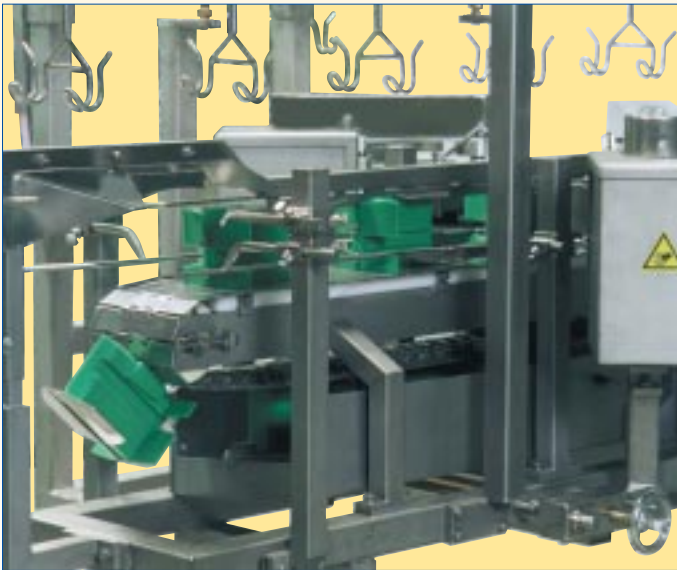


*Unloader*

# OPTIONS

## Product belt conveyor

The product belt conveyor transports the product, underneath the Foods servicer cut up system, to the injection system or to the bagging machine. This conveyor belt is synchronized with the cut up system.

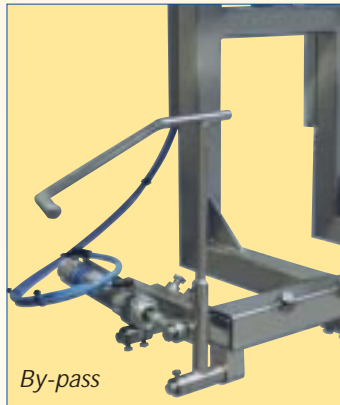


## Wing cutter CH

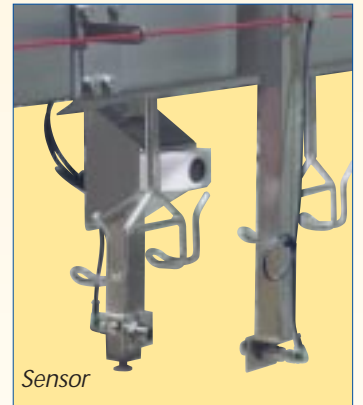
Also available a wing cutter CH, this module can be positioned after the lengthwise splitter. The wing cutter cuts anatomically both wings including a piece of rib. Two twin blades are driven by an electric motor and food-grade plastic cones are driven via a frequency converter.



Wing cutter CH



By-pass



Sensor

## Transfer system

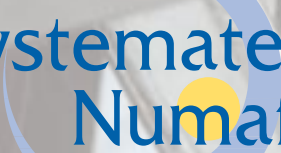
The transfer system is especially designed for rehanging the product from the Grading system to the Cut up system. The system has an infeed buffer unit.

## Grading system

The grading system is designed with special shackles for optional grading of the product. The system controls the by-passes depending on the chosen cut for the chosen weight of the product.

## By-pass

All modules, except the lengthwise splitter can be by-passed, if required, by using sensors that can be operated through the controlbox or directly at the module.



# Systemate Numafa

*... improves food processing*

**Poultry Processing  
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# **Poultry Processing Systems**

## **Food Servicer Cut up Systems**

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