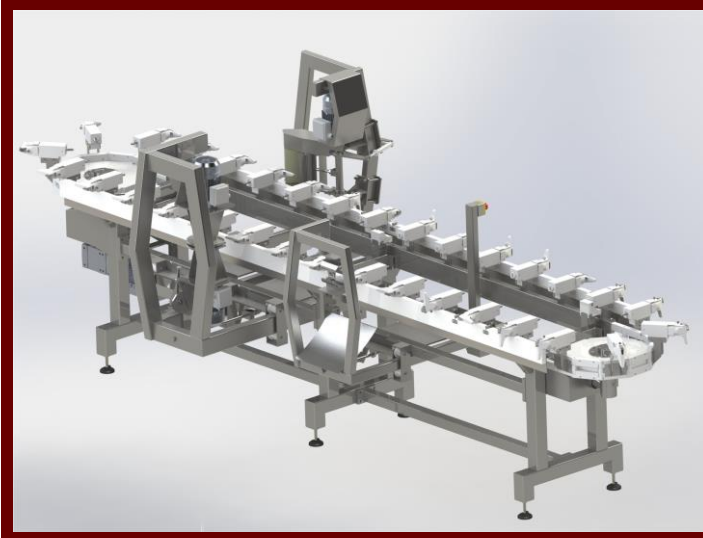


# Product sheet –

# Semi-automatic Breast Filleting Machine



Semi-automatic Breast Filleting Machine

The SAMPO SFAMF-01 breast filleting machine is a semi-automatic filleting machine, with which we can achieve pure breast fillet output from a boned breast.

By-products after the filleting: clavicle and breastbone.

The boned breast is fastened to the filleting unit manually with the fastener at the front of the head. The skin is separated from the fillet (and halving, if required) is accomplished automatically, with the use of the units as seen below.

The fillet and the pure meat are also expelled automatically.



Skinner



Halver



Skinner



Type: SFAMF-01 (number of head units)	Length mm	Width mm	Height mm	Weight cca. kg
32 pcs	5,000	1 950	1 630	850

## Main steps

Mounting of chicken breast, skin removal, halving (if required), meat removal from bone, bone discarding.

## Technological capacity

2,500 breast fillets / hour

## Type

SFAMF-01

## Used materials

Compliance with the food industry and hygienic regulations was an important factor during design. Accordingly, mainly stainless steel (AISI 304) and Solidur (HDPE) materials were used.

## Design

Since there are no standard chicken breast dimensions, the product was designed accordingly; each part can be precisely set during test operation.