



CROSS HALVING MACHINE



foodmate
Poultry Processing Systems

The Foodmate Cross Halving machine addresses problems commonly found with single bladed front halving machines. Using two blades instead of one large blade gives a straighter cut across the hips and gives

more control over the number of ribs that stay attached to the front half. There is no need for a pre-cutter with the Cross Halving machine and it contains a simple construction with no belts and easy maintenance.



Our mission is to innovate, automate and bring cost-effective solutions to the industry.



CROSS HALVING MACHINE

Key Benefits:

- Allows for consistent and straight cuts
- Eliminates the need for a pre-cutting machine
- Allows for easy adjustment due to the simple construction
- Integrates easily into existing frame or flex cut-up system
- Allows for a maximum of 6,000 birds per hour

Foodmate is an equipment manufacturing company based in the Netherlands. Founded in 2006, we focus primarily on poultry processing, and we recently launched Foodmate US, expanding our worldwide distribution into North America. Driven by research, paired with unmatched knowledge and decades of experience, it's our mission to innovate, automate and bring cost-effective solutions to the industry.

Our product line spans a wide assortment of processing equipment designed for live bird handling, killing and de-feathering, eviscerating, chilling, weighing, cut-up systems, deboning, and more. In addition to manufacturing, we provide an extensive variety of spare parts and service for other processing equipment and reconditioned machines.

Our team represents decades of industry knowledge and experience resulting in the engineering, development and implementation of new designs for our clients and their ever-changing needs.

Technical Specifications:

- Stainless steel frame and motor
- Motor (IP66) power is 2 x 0,75 kW
- Machine dimensions:
 - Length: 882 mm
 - Width: 694 mm
 - Height: 882 mm
 - Weight: approx. 132 Kg

