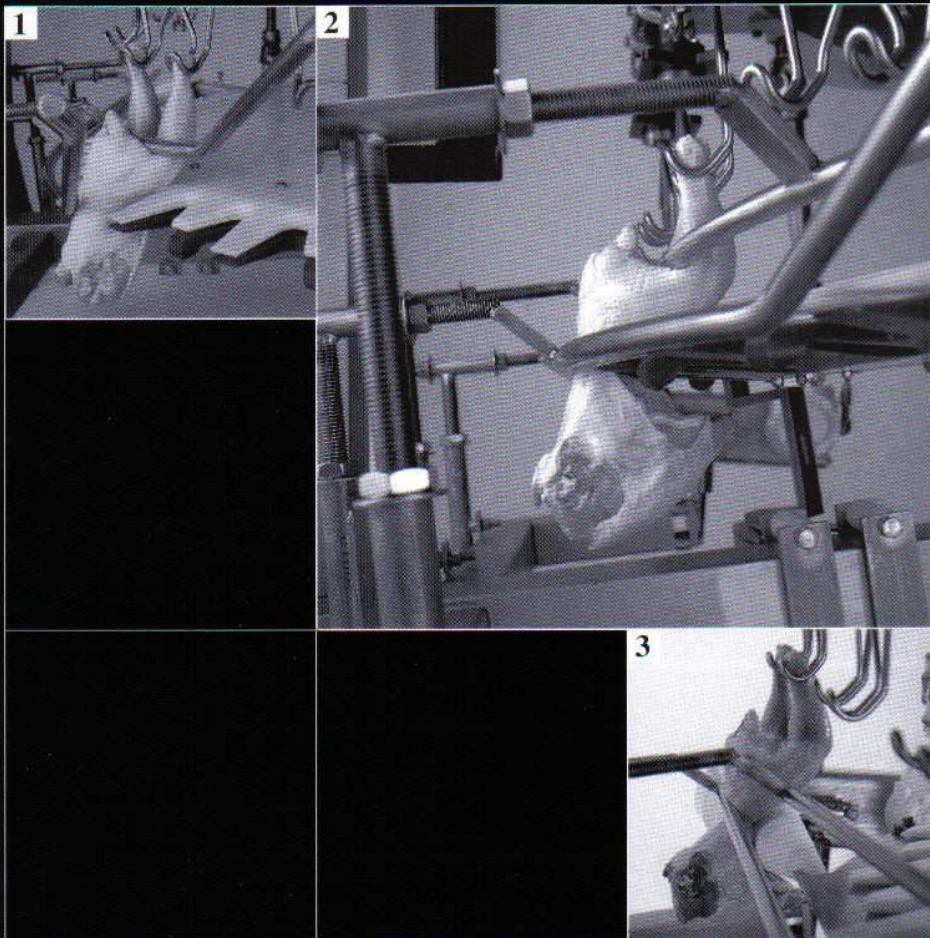
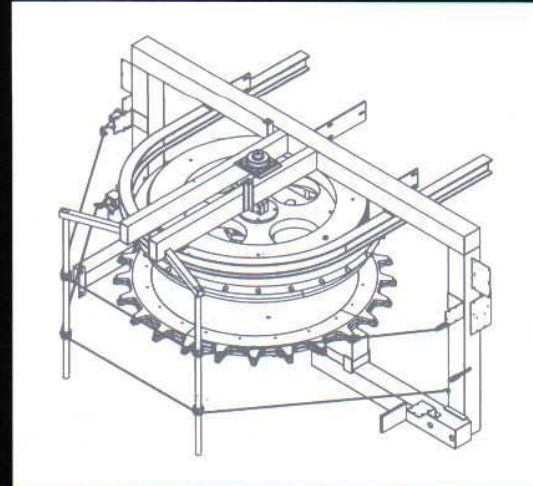


Halving Machine

The FoodCraft Halving Machine automatically and effectively separates the front half from the saddle. Operating at speeds exceeding 90 birds per minute, the Halving Machine is capable of separating the whole bird into a front half and saddle to meet the processors yield requirement.

- 1** Stretching and positioning for halving cut
- 2** Cut flexibility for maximum yield
- 3** Breaking the back for saddle and breast processing



Specifications

Model	HM-2	
Length	5' 10"	1.78 m
Width	7' 4"	2.24 m
Height	4' 1"	1.24 m
Electric	None Required	
Hydraulic	None Required	

The FoodCraft Halving Machine, Model HM-2, has been designed to allow the flexibility the processor needs to produce the product required in their operation. The Halving Machine can be easily adjusted to completely cut the fronts from saddle for distribution to deboning, or it can be adjusted for saddle and breast processing.

Requiring no operator, the Halving Machine is line run requiring no additional power for operation. As with all of FoodCraft's equipment, the Halving Machine incorporates all of the latest safety features.

The FoodCraft Halving Machine has been engineered and designed to maximize yield and minimize labor and maintenance costs. It is backed by FoodCraft craftsmen and factory service representatives dedicated to only the best.

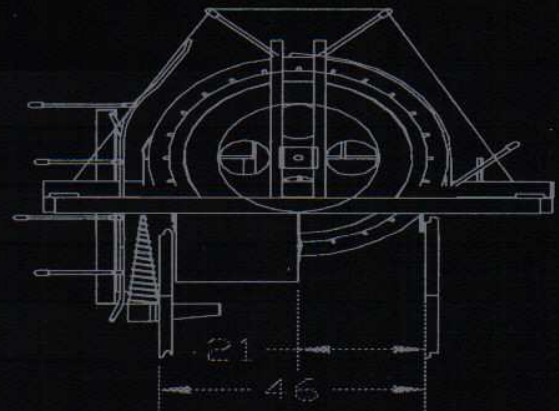
FoodCraft sets the standard for poultry processing equipment with the FoodCraft Cut-Up System. FoodCraft's sales engineers can design a customized product flow to meet your particular requirements. For more information, contact your local FoodCraft sales representative or contact us directly at:



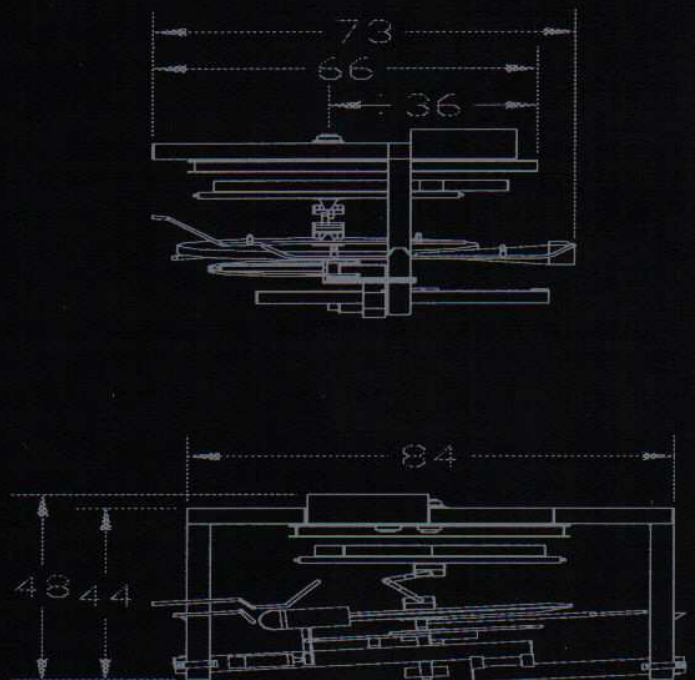
Phone: 785/267-9400 800/344-2473 Fax: 785/267-9421
 Web: www.foodcraft.net E-Mail: realpeople@foodcraft.net

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PLAN VIEW



ELEVATION VIEWS



For clarity, illustrations may not include all guards and safety devices.