



varkens D



kalkoen DD



kalkoen S



kalkoen MSM



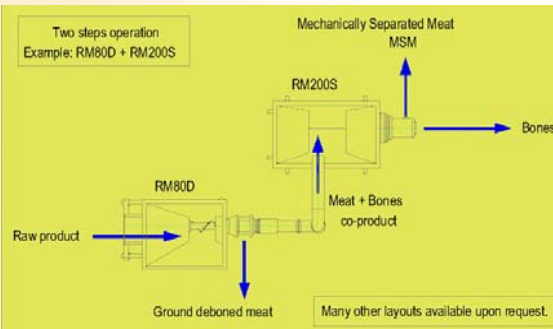
rundvlees ontzenu

Single operation



Two steps operation

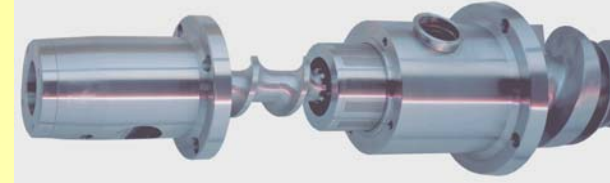
- **First step:** D deboner for 3 mm ground meat recovery - **Second step:** S Separator for processing of the co-product coming out of the first operation



INFOOD BV - *de rode draad door de industrie*



SCHEIDINGSTECHNIEK



*Een zaak van kosten
of
MEERWAARDE...!*



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Quality
in
separation

Your raw products

- The products are processed without precrushing, in a large hopper.
- A specially designed auger preserves the quality of your products

LIMA Technology

- Mechanically simple and robust.
- Precise yield adjustment.
 - Easy to operate.
 - Hygienic.
- Ergonomic conception.

Quality separated meat

- Very high quality.
- Preserved structure.
- Optimum yield.

Your finished products

S - Meat/Bone separators S type for :

- MSM (VSM)
- High yield
- Nice fibered separated meat

Models :

RM 30 S, RM 70 S, RM 200 S, RM 300 S, RM 350 S, RM 500 S, RM 600 S, RM 800 S, RM 1200 S.



RM 1200 S

D - Meat/Bone deboners D type for :

Ground products (VDM)

- Low pressure
- Coarse textured meat 3mm or more

Models :

RM 40 D, RM 80 D, RM 400 D, RM 700 D, RM 900 D.



RM 700 D

DS - Meat/Bone deboners DS type for :

- Structured meat
- Very low calcium

Models :

RM 40 DS, RM 80 DS, RM 400 DS, RM 700 DS, RM 900 DS.



RM 400 DS

DD - Meat/Sinew desinewers DD type for :

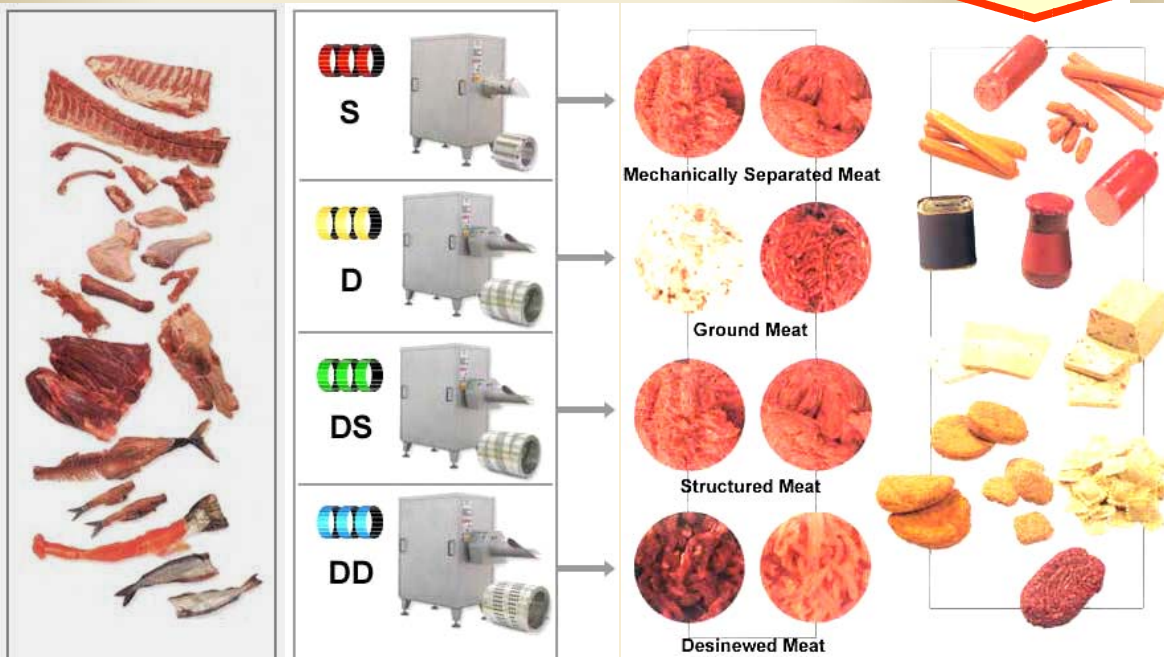
- Desinewed meat (viandes dénervées)
- Minced meat
- Textured 2, 3, 5, 8mm meat

Models :

RM 40 DD, RM 80 DD, RM 400 DD, RM 700 DD.



RM 80 DD



Input capacities from 200 to 12.000 kg/hr depending on raw products and models