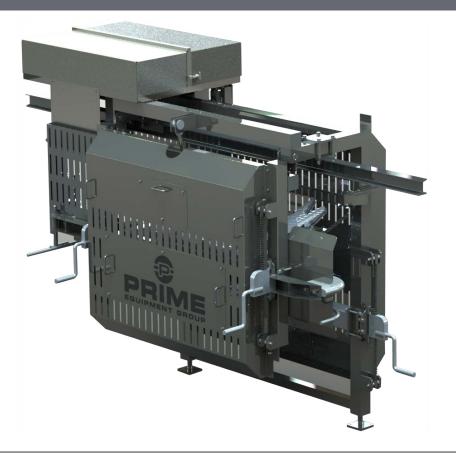




TURKEY HALVER Model No. HM-1T







The Prime HM-1T Turkey Halving Machine automatically and effectively separates the front half from the saddle. The HM-1 can be adjusted to remove more rib bones or saddle to maximize yield. Working in conjunction with the BSC-Series Back Skin Cutter, The Halving Machine can be adjusted to completely cut front halves from the saddle or leave the front half hanging by the back skin to drop in a location downline from the halver.

See Prime in action: View www.YouTube.com/PrimeEquip

Viewing online? Click here DESIGNED TO ALLOW FOR PRODUCTION FLEXIBILITY

LINE-DRIVEN SOLUTION FOR HALVING

EASY ADJUSTMENT FOR CHANGES IN PRODUCT REQUIREMENTS

WORKS WITH VARIOUS OVERHEAD LINES TO IMPROVE YIELDS



PRIME ROI:

REQUIRES NO ADDITIONAL POWER OR OPERATOR

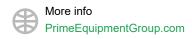
VERSATILE: ADJUSTABLE FOR DIFFERENT PROCESSING

OPTIONS

WORKS WITH THE BSC-1 BACK SKIN CUTTER TO ALLOW FRONT HALF TO BE DROPPED AWAY FROM THE HALVER



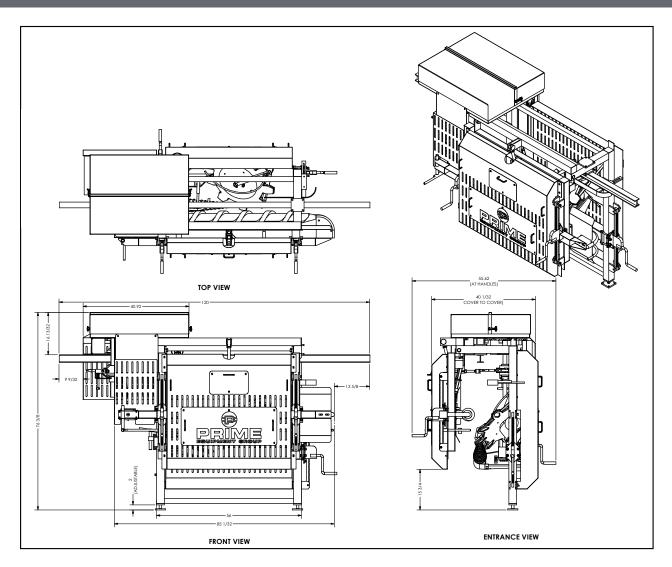






TURKEY HALVER Model No. HM-1T

Simple Solutions for Poultry Processing



TECHNICAL SPECIFICATIONS

Electrical Requirements:	HM1-T: Line driven, no motor BSC: 1 (1) 2 hp motor w/brake; 480V, 3 ph, 60 Hz
Water Requirements:	None
Air Requirements:	None
Net Weight:	1,200 pounds
Production rate:	Up to 50 toms/min; 60 hens/min
Note: Specifications and rates are accurate at time of publication	





