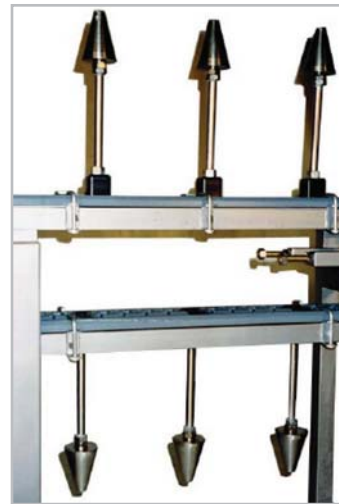


▶ Cone Deboning System Model No. HBC-110-KC

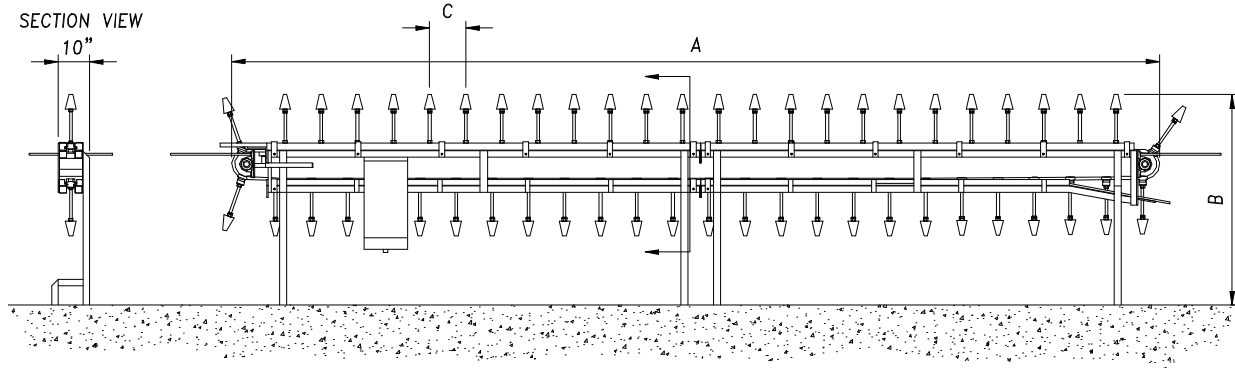


▶ The Cantrell Model HBC-110KC Cone Deboning System is an improved version of an established system widely used throughout the industry. Advantages of the HBC-110KC include extended chain life, no moving stainless on polymer and easier chain cleaning.

Whole birds or front halves are held by specially engineered cones uniformly spaced and timed according to production requirements. The product is placed on cones by personnel then precisely cut by operators until the optimum yield of meat is attained. Cone deboning is the most efficient method of obtaining more boneless meat for less cost. This production method ensures one person being proficient at one motion resulting in consistent product volume, uniformity and reduced inspection.

The system's unique cone design allows for half or whole bird deboning of broilers, roasters and turkeys. It can be custom designed for any operation and supplied with other conveyors to create a complete system.

➤ Cone Deboning System Model No. HBC-110-KC



PRODUCT EXPANSION: The cone deboning conveyor's capacity can be easily increased at any time by simply adding additional sections.

CONSTRUCTION: The HBC-110KC is manufactured entirely of stainless steel and UHMW polymer with acetyl chain. The polymer chain guide supports are easily removed for cleaning if necessary.

MAINTENANCE: Extra attention has been given to the design of the HBC-110KC to ensure smooth rounded surfaces and easy-to-remove covers for sanitation. Maintenance is kept to an absolute minimum due to its few moving parts. Regular lubrication of bearings is practically all the servicing necessary.

TECHNICAL SPECIFICATIONS

"A" Length:	As per customer specs
"B" Length:	As per customer specs
"C" Cone Centers:	Available in 2 in. / 51 mm increments from 8 in. / 203 mm
Width:	10 in. / 254 mm
Installed Power:	(varies) 3/4 HP to 2 HP
Water Connection:	3/8 in. / 3.175 mm connection

The specifications as stated herein are the most current at the time of publication. However, consistent with our standard of continual product improvement, we reserve the right to change the design without notice or obligation to modify any equipment previously sold or delivered.