## EMSENS

Today, the machine of tomorrow.



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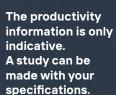
## **OSSO BUCCO RANGE**

## MOB03

Machine for cutting turkey drumsticks or duck thighs with bone using guillotines (sheet type cut). It is made with a rotating plate with shapes designed to accommodate the drumsticks, which once sliced, are removed on a carpet. The tarsus is isolated from the conforming pieces during the cutting.

## 1

Maximum rate: 1200 drumsticks or thighs/hour. Power: electrical control, hydraulic, pneumatic and electrical power. Materials: stainless steel and polymers



This material is in conformity with the following directives and bills: Food contact: EC1935/2004, Good manufacturing practice: EC2023/2006, Machines: EC2006/42, CEM : EC 2004/108

- Flexible machine with the possibility of having several sets of shapes.
- The tarsus is removed automatically.
- Possibility of adapting the equipment according to the customer specificities.
- The machine is easy to clean and takes into account the constraints of the food industry.
- Adjustable speed, the cutting systems are adjustable.
- A touch screen display makes the communication easier between the operator and the machine. It also includes a self-diagnostic system.