



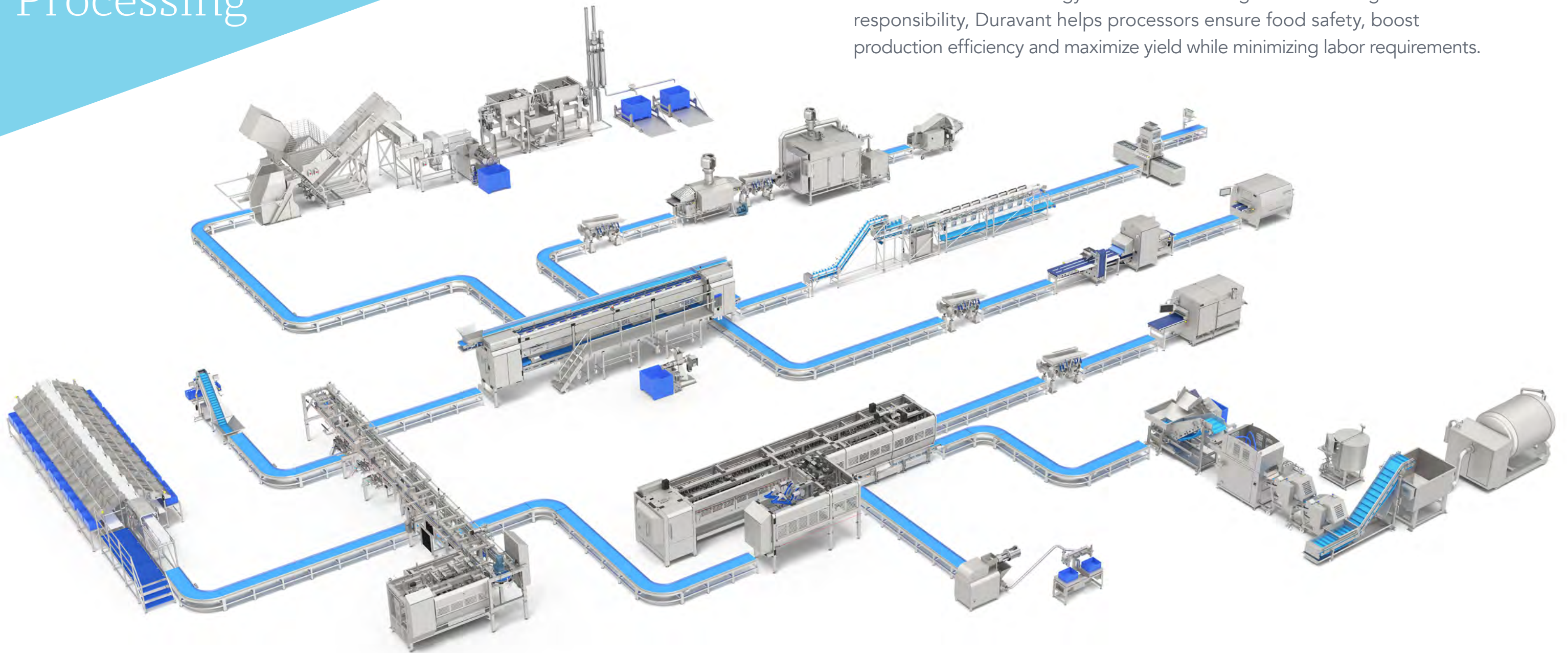
Poultry Processing Solutions

Intelligent Integration. Superior Solutions.



Duravant's Integrated Line for Poultry Processing

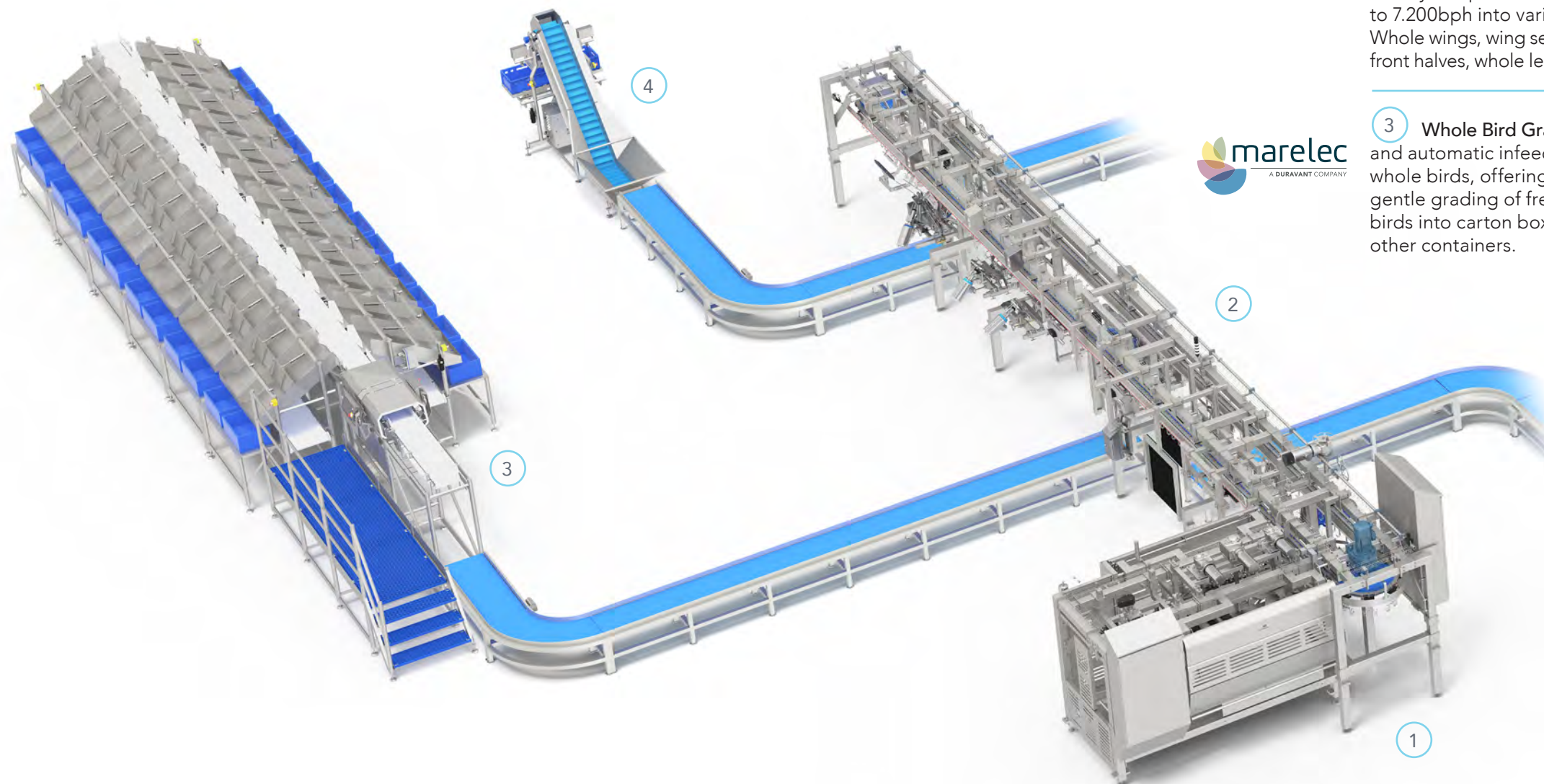
Duravant's Family of operating companies offer comprehensive equipment portfolios that help span the entire poultry processing line - from deboning and portioning to inspection, seasoning, cooking and packaging. Delivering state-of-the-art technology and seamless integration with single source responsibility, Duravant helps processors ensure food safety, boost production efficiency and maximize yield while minimizing labor requirements.



Whole Chicken Processing



Solutions to meet the widest range of product specifications and cutting requirements, meeting the highest standards set by retailers, fast food companies and institutional organizations from around the world.



1 **Whole Chicken Rehanger:** Efficiently and automatically transfers whole chickens from one processing line to another with a capacity up to 13,000 bph, while maintaining proper orientation.

2 **Cut-Up Line:** An advanced poultry processing system designed to efficiently, flexibly and precisely cut chickens with a speed up to 7,200 bph into various parts like for example: Whole wings, wing segments, breast caps or front halves, whole legs, thighs and drumsticks.



3 **Whole Bird Grader:** Features ergonomic and automatic infeed systems for loading whole birds, offering fast, accurate, and gentle grading of fresh, frozen, or bagged birds into carton boxes, tubs, crates, or other containers.



2 **Wing Cutter Modules:** Cuts the wings anatomically from the chicken with optimal yield, while ensuring high cutting accuracy. Optional whole wings, drumettes, flats and tips.



4 **Batch Weigher:** Effortlessly transforms continuous product flow into target weight batches, ideal for fresh, frozen, large, small, or non-sticky products, dropped into bags, crates, or cartons.

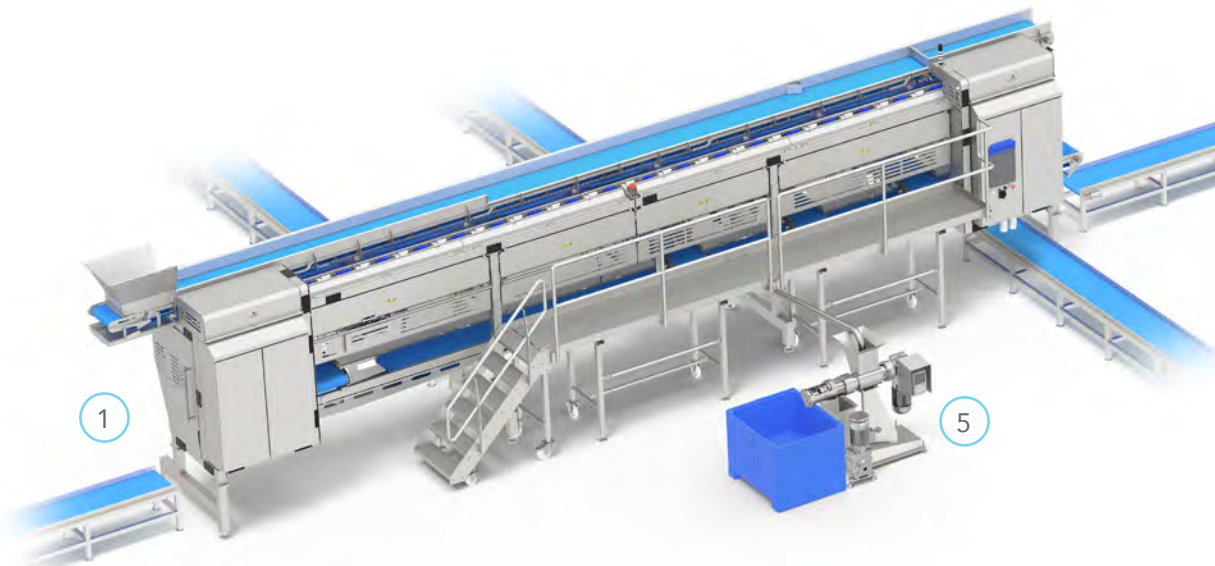


Chicken Wings

Chicken Breast Processing



Solutions that bring a combination of durable mechanics and cutting-edge technology in automation ensuring the highest possible yields.



1 Max 2.0: Advanced white meat deboning system offers high-speed processing at 6,000 bph in a compact 12 x 2.5 m footprint. It produces versatile outputs including butterfly fillets, half fillets, and tenders, while featuring integrated components such as a skinner, wishbone remover and fillet harvester. User-friendly touch-screen controls. With its flexible conveyor system, this technology represents a significant advancement in breast deboning, combining efficiency, safety, and adaptability for modern poultry processing needs.



2 Custom Grader: Tailored systems with customized infeed, dynamic weighing for precision, and flexible sorting options. Fully customizable sorting stations with batching, labeling, and optional takeaway conveyors. MATRIX software integration ensures complete traceability in the production line.

3 Autodrop: Seamlessly delivers the batches produced by a grading system to a packing machine.



4 TraySort: Advanced grading, sorting and distribution system. Uses camera-based technology and AI to automatically recognize and sort packaged chicken products before tray wrapping. Recognition for tray size, color, product type, quantity, and orientation. Improve labor management, reduce waste and increase efficiency in the final packaging and distribution.

5 ProMax 300C and CMT-MP: Compact separator for small volume, high value ground applications such as breast trim. And low volume custom meat pump designed to deliver the finished ground or mechanically separated product to the desired location.

Additional Integrated Line Solutions

Alignment Conveyor: Precisely aligns and singulates products to maximize downstream equipment efficiency through customized, application-specific design.

Tumbler: User-friendly vacuum tumblers that ensure perfectly flavored, consistently marinated products with every use, built for durability and handling both gentle and intensive mixing for optimal results.

Injector: Innovative design that features individually controlled needles, ensuring consistent injection even around bones.

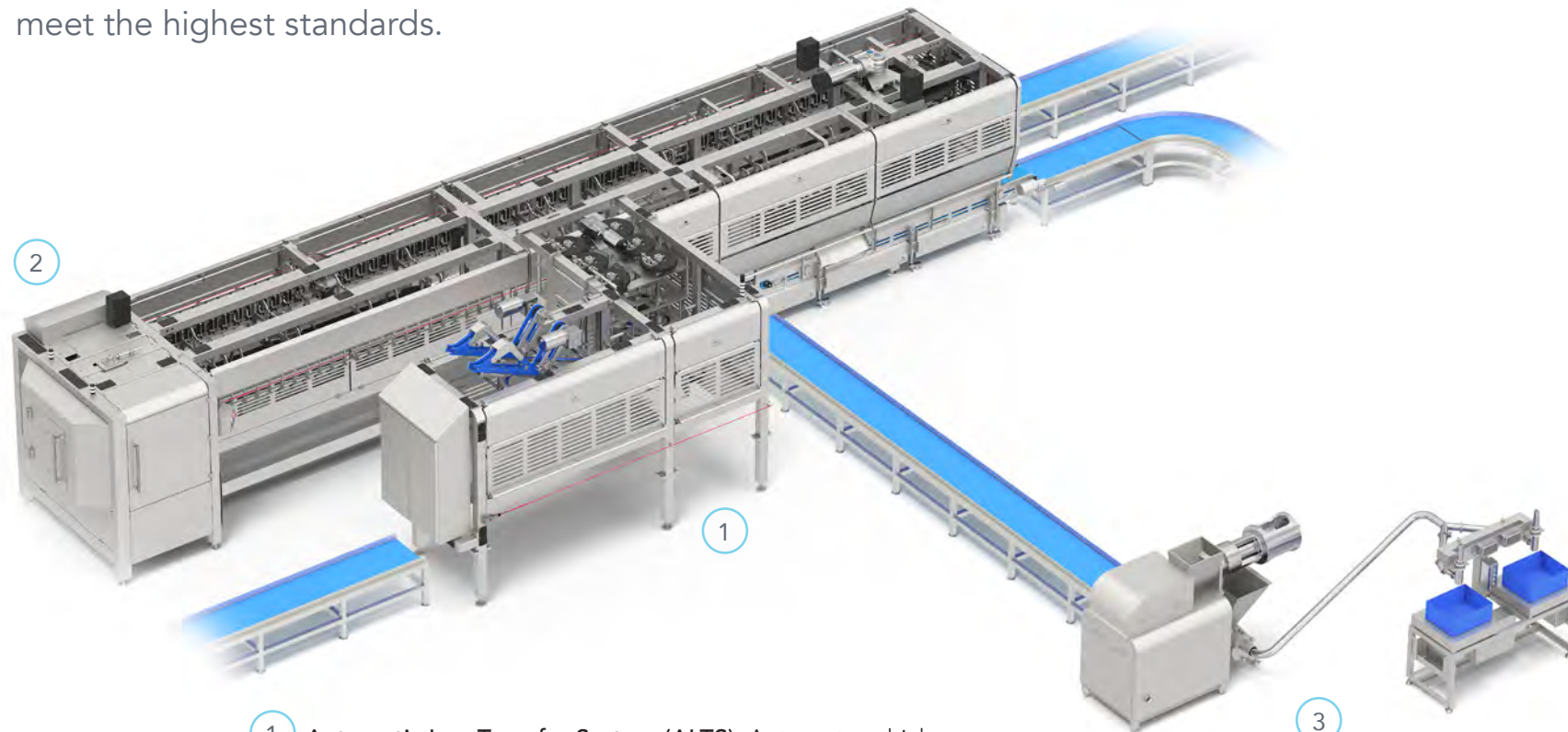
Flame Grill: Premium searing, roasting and grilling of value-added meat and poultry for authentic taste while maximizing product quality and consistency.

Spiral Oven: Continuous cooking with the most flexibility; for maximum product uniformity and cost-efficiency.

Whole Leg Processing



Solutions that can accommodate a variety of bird sizes and produce final products that meet the highest standards.



1 Automatic Leg Transfer System (ALTS): Automates chicken leg transfer from cut-up to deboning, handling 14,400 legs/hour, accommodating both legs, integrating with software, and enhances efficiency by eliminating manual handling, ensuring precise orientation, and maintaining product quality throughout the transfer process.

2 OPTiX Switch: Dark meat whole leg deboner, high-speed processing up to 7,200 legs per hour, using X-Ray technology for precise cuts, accommodates various leg sizes, and integrates with cut-up systems, enhancing efficiency and yield while reducing labor.

3 Separator: Mid-range capacity POSS separator for ground dark meat with custom pumping and dual boxfilling station.



Tenders



Additional Integrated Line Solutions

Transfer Conveyor: Safe, efficient transfer of fresh and frozen poultry products through a hygienic design available in smooth or rigidized stainless-steel construction for optimal food safety and cleanability.

Distribution Conveyor: Customized to fit packaging distribution lines. Includes stainless steel pneumatic gates and control systems. Available with upward vibration or horizontal motion for gentle transfer.

Flame Grill: Premium searing, roasting and grilling of value-added meat and poultry for authentic taste while maximizing product quality and consistency.

Spiral Oven: Continuous cooking with the most flexibility; for maximum product uniformity and cost-efficiency.



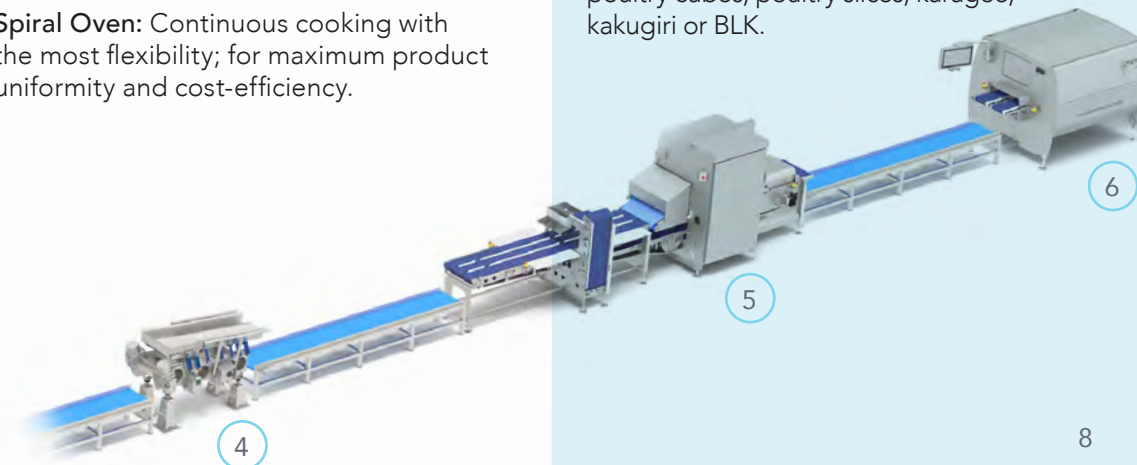
4 Alignment Conveyor: Precisely aligns and singulates products to maximize downstream equipment efficiency through customized, application-specific design.

Scale Feed Conveyor: Delivers instant product control and consistent flow to weighing systems, available with upward vibration or horizontal motion for gentle transfer.



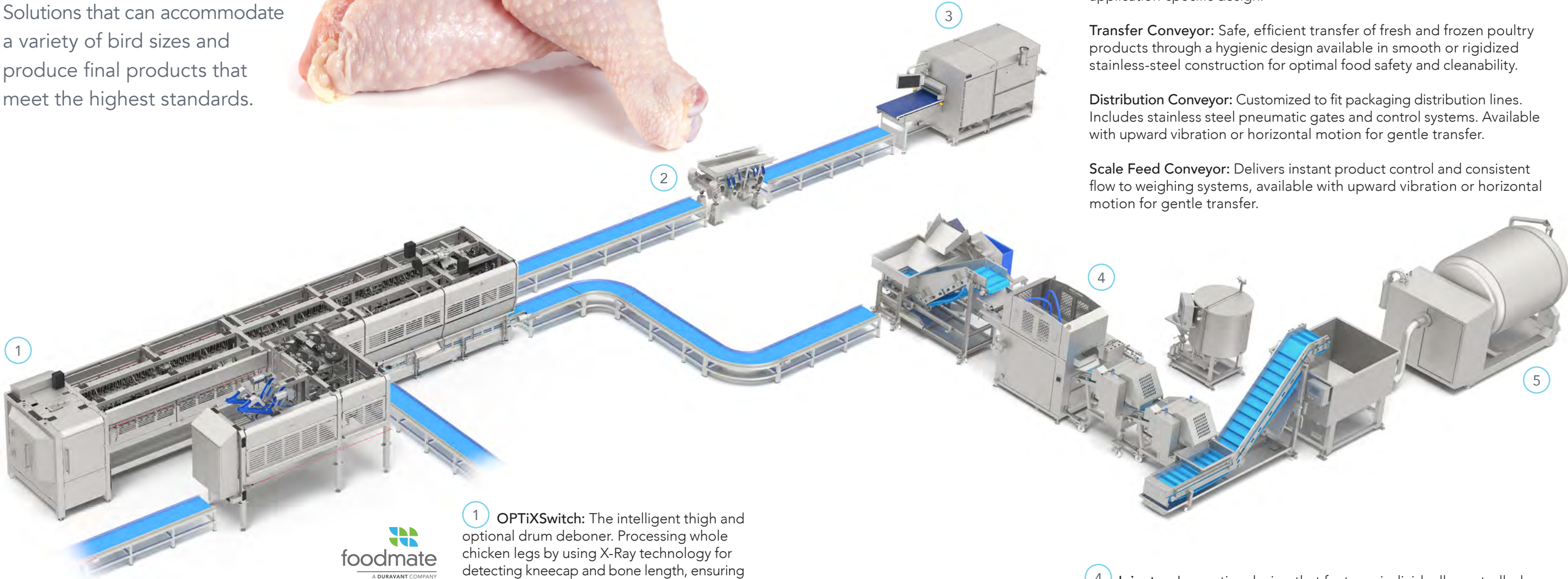
5 MXV SLIM: Designed to detect foreign objects in unpacked, low-profile protein products using advanced Ultra High-Definition X-ray technology, capable of identifying even the smallest bone fragments.

6 PORTIO 1DAP: a dual-lane, fixed-weight portion cutter that uses a top camera on each lane to scan the volume of the chicken fillet, tender fillets, or deboned leg meat. It is typically used for portioning poultry cubes, poultry slices, karagee, kakugiri or BLK.



Thigh & Drumstick Processing

Solutions that can accommodate a variety of bird sizes and produce final products that meet the highest standards.



1 OPTiXSwitch: The intelligent thigh and optional drum deboner. Processing whole chicken legs by using X-Ray technology for detecting kneecap and bone length, ensuring the highest possible yield.

3 PORTIO JET: designed to maximize yields when cutting poultry fillets or deboned leg meat into fixed-weight portions. Using a camera and laser for precise scanning, it calculates the optimal cutting pattern. It's ideal for portioning fillets into fixed-weight pieces, cubes, or strips, and trimming leg meat into steaks or patties.



2 Alignment Conveyor: Precisely aligns and singulates products to maximize downstream equipment efficiency through customized, application-specific design.

Transfer Conveyor: Safe, efficient transfer of fresh and frozen poultry products through a hygienic design available in smooth or rigidized stainless-steel construction for optimal food safety and cleanability.

Distribution Conveyor: Customized to fit packaging distribution lines. Includes stainless steel pneumatic gates and control systems. Available with upward vibration or horizontal motion for gentle transfer.

Scale Feed Conveyor: Delivers instant product control and consistent flow to weighing systems, available with upward vibration or horizontal motion for gentle transfer.



4 Injector: Innovative design that features individually controlled needles, ensuring consistent injection even around bones.

5 Tumbler: User-friendly vacuum tumblers that ensure perfectly flavored, consistently marinated products with every use, built for durability and handling both gentle and intensive mixing for optimal results.

Additional Integrated Line Solutions

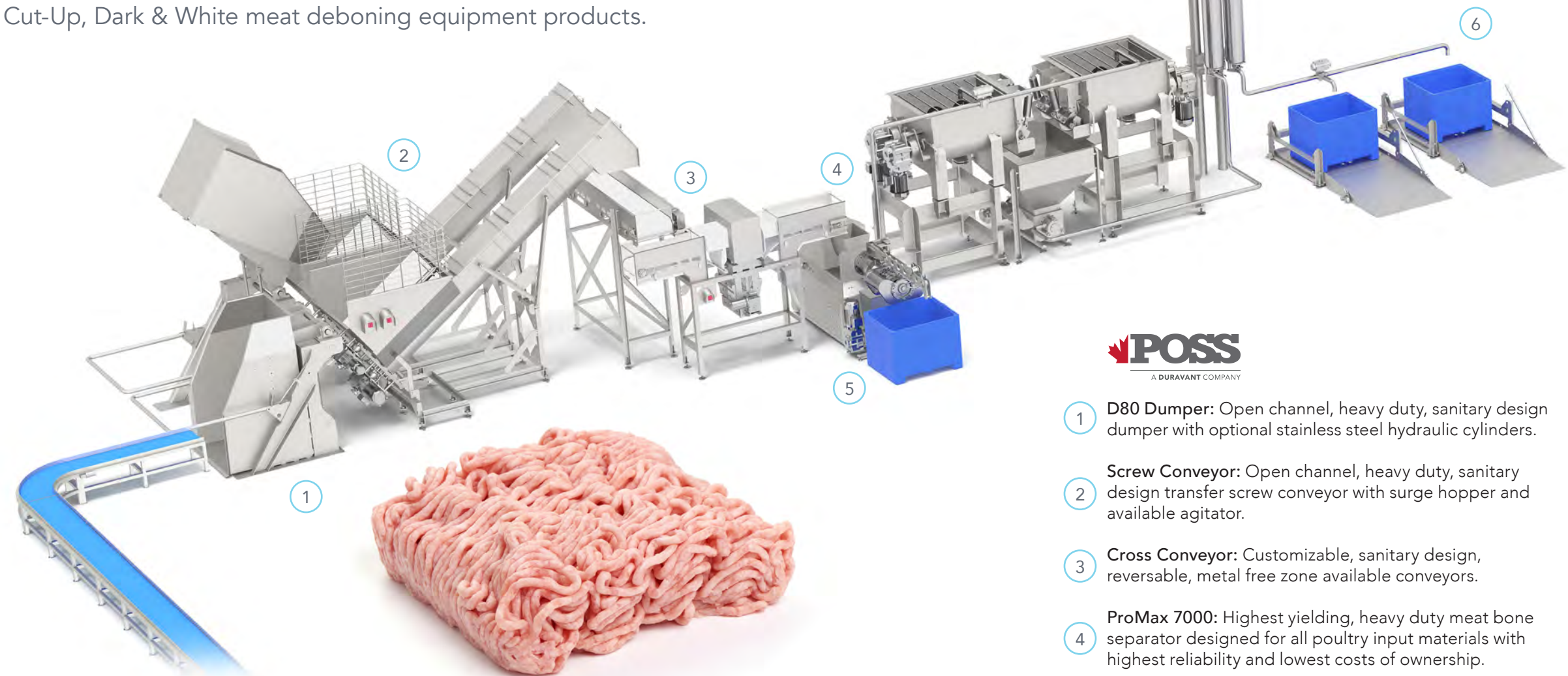
Flame Grill: Premium searing, roasting and grilling of value-added meat and poultry for authentic taste while maximizing product quality and consistency.

Spiral Oven: Continuous cooking with the most flexibility; for maximum product uniformity and cost-efficiency.



Mechanically Deboned Meat Processing

Solutions that mechanically separate all poultry cuts from Cut-Up, Dark & White meat deboning equipment products.



Additional Integrated Line Solutions



MAX 2.0: After deboning of the breast caps or front halves, the carcass will be distributed to the POSS meat separator system for mechanically deboned meat.

Ground Chicken



ProMax 300C: Compact separator for small volume, high value ground applications such as breast trim. Also can be configured for mechanically separated products.

CMT-MP: Low volume custom meat pump designed to deliver the finished ground or mechanically separated product to the desired location.

ProMax 6000: Highest yielding, mid-range capacity, meat bone separator designed for all poultry input materials with highest reliability and lowest costs of ownership.

PK6-MP: Mid volume custom meat pump designed to deliver the finished product or bone residue materials to the desired locations.

Dual Boxfill: Fully Sanitary, alternating box filling station with highly consistent filling of finished ground or mechanically separated meat into boxes or bags with integrated line control available.



- 1 **D80 Dumper:** Open channel, heavy duty, sanitary design dumper with optional stainless steel hydraulic cylinders.
- 2 **Screw Conveyor:** Open channel, heavy duty, sanitary design transfer screw conveyor with surge hopper and available agitator.
- 3 **Cross Conveyor:** Customizable, sanitary design, reversible, metal free zone available conveyors.
- 4 **ProMax 7000:** Highest yielding, heavy duty meat bone separator designed for all poultry input materials with highest reliability and lowest costs of ownership.
- 5 **815-MP:** High volume custom meat pump designed to deliver the finished product or bone residue materials to the desired locations.
- 6 **Floorscale:** Low profile, above floor, highly cleanable open channel scale with cantilevered load cells for maximum reliability.

Cooked and/or Diced Chicken Processing



Premium solutions that provide the highest consistency, accuracy and product integrity no matter the end product.



1 Transfer Conveyor: Safe, efficient transfer of fresh and frozen poultry products through a hygienic design available in smooth or rigidized stainless-steel construction for optimal food safety and cleanability.

VERYX and COMPASS Optical Sorters: Delivers superior quality control of processed proteins by detecting and removing defects and foreign materials, enhancing yield, reducing labor and ensuring safety.

Distribution Conveyor: Customized to fit packaging distribution lines. Includes stainless steel pneumatic gates and control systems. Available with upward vibration or horizontal motion for gentle transfer.

Scale Feed Conveyor: Delivers instant product control and consistent flow to weighing systems, available with upward vibration or horizontal motion for gentle transfer.

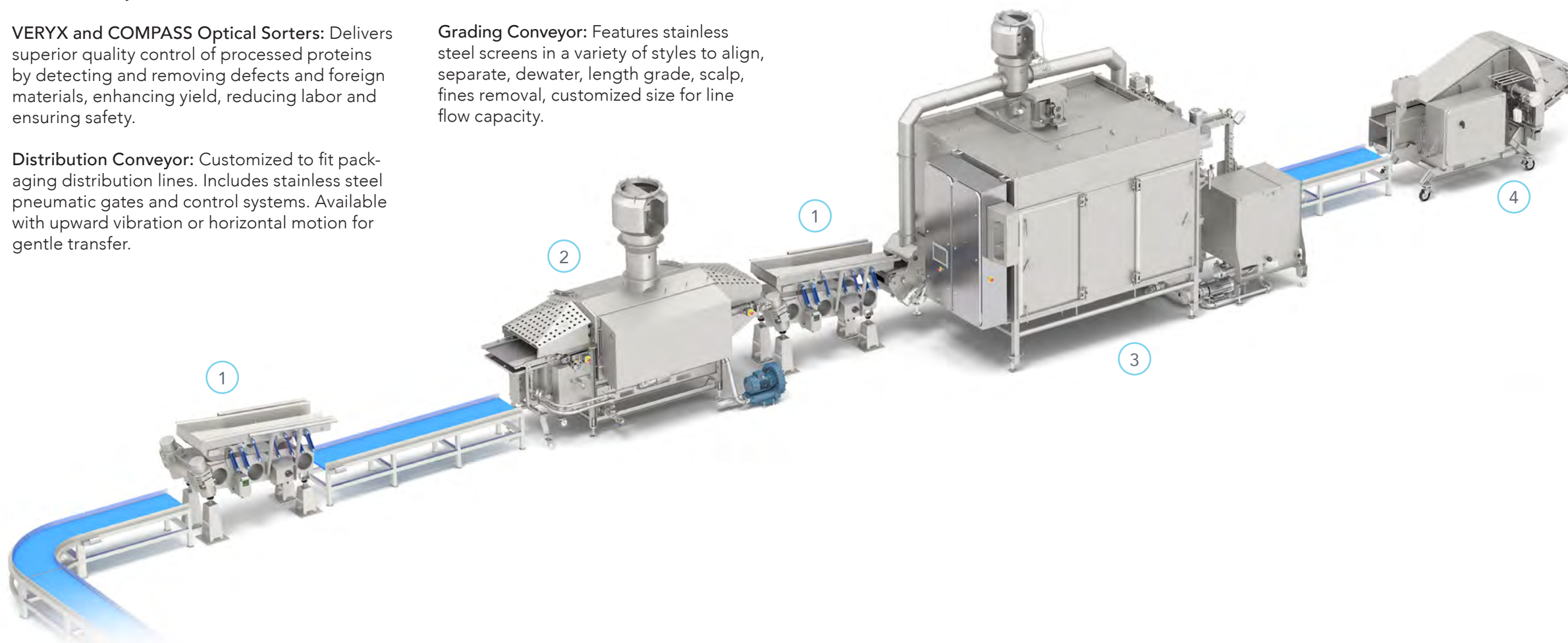
Grading Conveyor: Features stainless steel screens in a variety of styles to align, separate, dewater, length grade, scalp, fines removal, customized size for line flow capacity.



2 Flame Grill: Premium searing, roasting and grilling of value-added meat and poultry for authentic taste while maximizing product quality and consistency.

3 Spiral Oven: Continuous cooking with the most flexibility; for maximum product uniformity and cost-efficiency.

4 DuraKut™ 6000: Designed for complete cutting versatility of fresh, vacuum-tumbled, crust-frozen or cooked products into cubes or strips.



Digital Solutions

Duravant Onsight™

Duravant ONSIGHT enables your team to access real-time data, receive instant alerts and generate comprehensive reports that empower operators to identify and manage challenges before they arise.

Duravant ONSIGHT is an end-to-end solution that creates an encrypted link between intelligent machines and a secure cloud environment that enables customizable services.

Foodmate ChickSort 4.0

With a re-imagined user interface, ChickSort 4.0 is even more intuitive and user friendly. ChickSort 4.0 has been designed to seamlessly control Flex Cut-up and FM Compact Belt Sizers. ChickSort 4.0 can connect to the FM DataPortal and FM Data Dashboard giving complete visibility of the entire Cut-up and Deboning process. ChickSort 3.0 was the market leader, ChickSort 4.0 is the new standard in Production Control, Grading and Distribution Solutions.





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