

Our company may be brand new, but our founders are veterans of the poultry processing industry. Their decades of experience are supplemented by the out-of-the-box thinking of a young and enthusiastic team. This combination allows IFEC to add value to a market that is dominated by mass production where profit is found in volume.

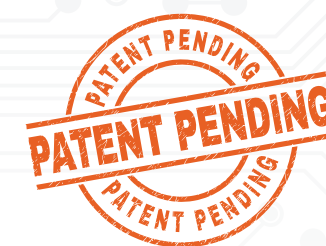
Our aim is to bring innovation to this market and allow producers to open new avenues of revenue while minimizing the need for extra manpower and changes to their daily production. To achieve this we develop small and specialized machines for automated processing of standard products into specialty products. These specialty products are a great way to increase profit, add value and increase sustainability.



What can we develop for you?

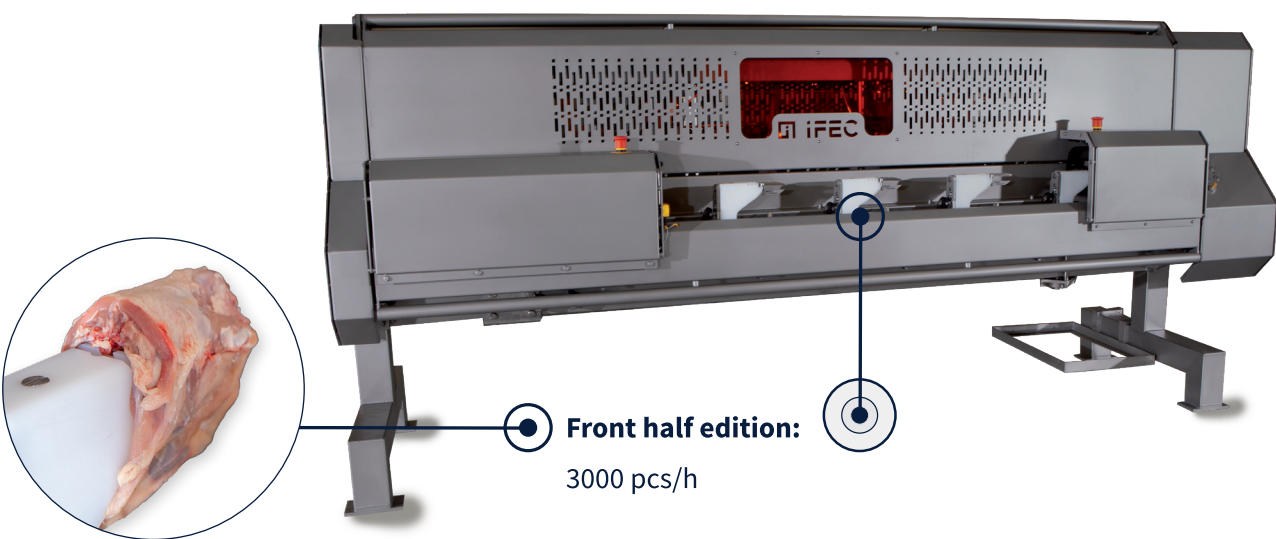
We are thrilled to hear from you which specialty products we could help you to launch or for which product we could develop automation.

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Back Meat Harvester Caps / Front halves

IFEC | BMH-F



The back meat harvester front half edition has a capacity of 3000 pieces per hour. The front half carcasses are manually loaded onto specially designed cones, outfitted with a locking mechanism that ensures perfect alignment. Due to an extra pre-cut module, the back meat and remaining carcasses are automatically separated and unloaded. The final product is a beautiful piece of back meat suitable for further processing. Optionally, the back meat, including scapula bones, can be split into two pieces

to transform it into a one-hand BBQ snack. The machine is equipped with stainless steel, non-ventilated washdown motors and gearboxes. It can be mechanically adjusted to operate with a wide range of upper back pieces sizes. Operating and maintaining the back meat harvester is very easy, and with its small footprint, this is the perfect machine for upgrading your production.

PRODUCT HIGHLIGHTS

- Made exclusively from food-grade materials like stainless steel and food-approved nylon.
- Easy-to-reach components for optimal maintenance.
- Automatic unloading of products.
- Small footprint.
- Easy to clean.
- User-Friendly Interface: Intuitive controls for easy operation and minimal training requirements.
- Safety Features: Equipped with safety guards and emergency stop buttons to ensure maximum operator safety.



Scan for more information

Size (L x W x H):	3300 mm x 1000 mm x 1500 mm - 130" x 40" x 59"
Weight:	± 900 kg / 1.990 lb
Power consumption:	1,75 kW
Capacity:	± 3000 pcs/h

IFEC | BMH-C



The back meat harvester caps edition has a capacity of 6000 pieces per hour. The upper backs are manually loaded onto specially designed cones. The back meat and remaining upper backs are automatically separated and unloaded. The final product is a beautiful piece of back meat suitable for further processing. Optionally, the back meat, including scapula bones, can be split into two pieces to transform it into a one-hand BBQ snack.

The machine is equipped with stainless steel, non-ventilated washdown motors and gearboxes. It can be mechanically adjusted to operate with a wide range of upper back pieces sizes. Operating and maintaining the back meat harvester is very easy, and with its small footprint, this is the perfect machine for upgrading your production.

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Size (L x W x H):	3300 mm x 1000 mm x 1500 mm - 130" x 40" x 59"
Weight:	± 880 kg / 1.935 lb
Power consumption:	1,5 kW
Capacity:	± 6000 pcs/h

