

CHICKEN MID-WING SPLITTER

Model No. CMWS-2



60 inch loading model shown



Whole mid-wing



Split chicken mid-wings after CMWS-2



Grilled



Fried



Breaded



Tray-packed

The CMWS-2 Chicken Mid-Wing Splitter separates chicken mid-wings into two pieces at a rate up to 300 pieces per minute, with a well-guarded cutting area that improves operator safety. One to six machine operators load two mid-wing pieces into each of the plastic product cavities. The CMWS-1 is the simplest and most consistent mid-wing cutting solution in the industry today.

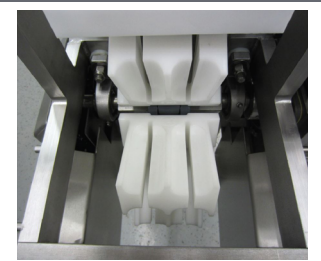
See Prime in action: View www.PrimeEquipmentGroup.com/videos

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CAVITY PROMOTES PRECISE WING POSITIONING FOR CONSISTENT CUTS

WELL-GUARDED CUTTING AREA IMPROVES OPERATOR SAFETY

NARROW FRAME MAXIMIZES ERGONOMICS



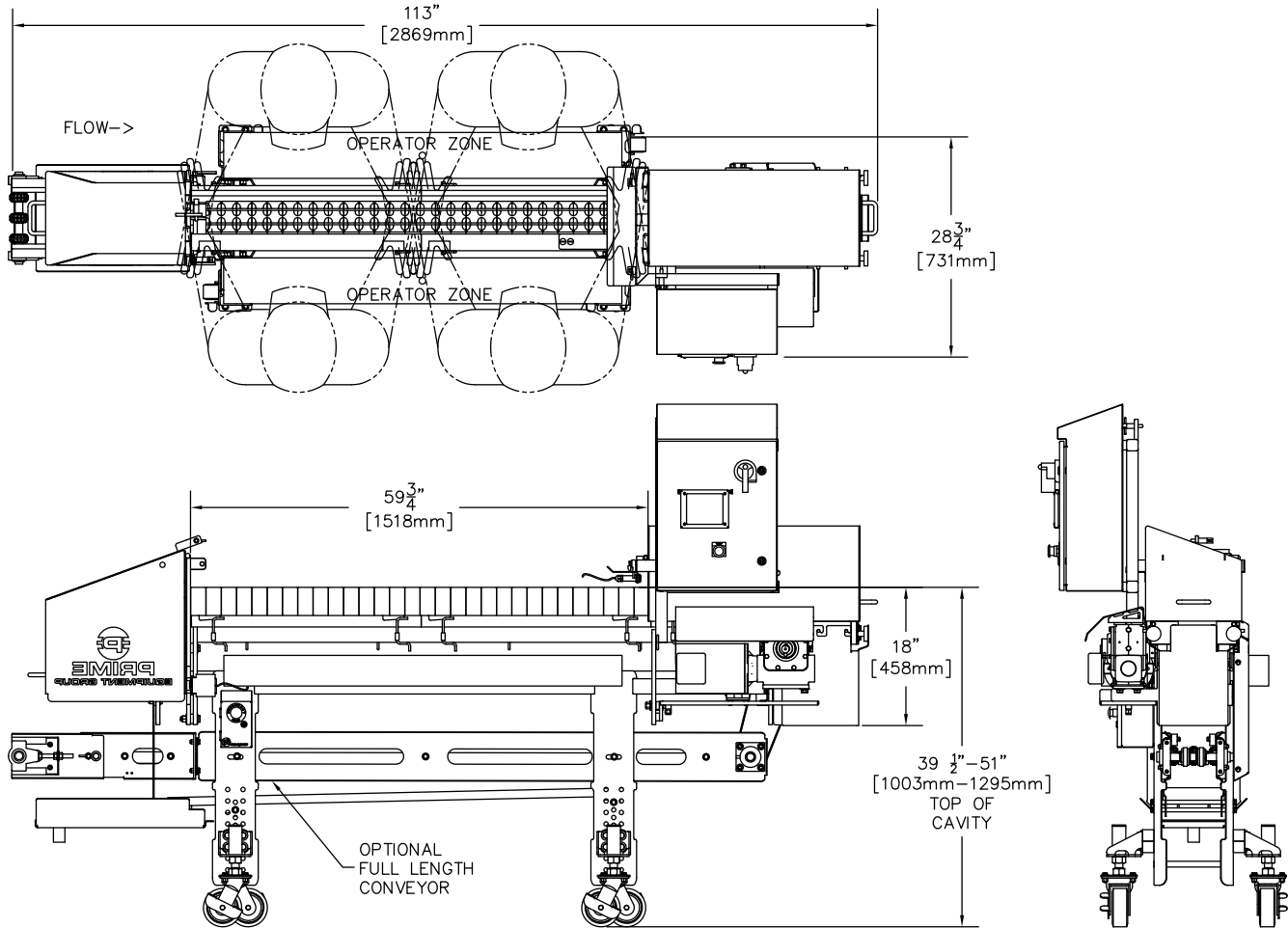
PRIME ROI:

THE CMWS-1 PRODUCES A NEW CONSUMERWING PRODUCT
 CONSISTENT A-GRADE MID-WING CUTS
 INCREASED WORKER PRODUCTIVITY AND SAFETY
 MODULAR APPROACH ALLOWS WORKING STATIONS TO BE ADDED OR REMOVED DEPENDING ON PRODUCTION NEEDS

CHICKEN MID-WING SPLITTER

Model No. CMWS-2

R.H. PRIME EQUIPMENT GROUP CHICKEN MID WING SPLITTER (MODEL CMWS-2)
EQUIPPED WITH OPTIONAL FULL LENGTH CONVEYOR
(1 TO 4 STATION UNIT SHOWN, ADDITIONAL STATIONS = 30" LG. PER STATION)



TECHNICAL SPECIFICATIONS

Electrical Requirements:	(1) 1 hp motor; 480V, 3 ph, 60 Hz, 10 amps
Water Requirements:	(1) 3/8" poly connection; 1.0 GPM (3.78 LPM); 40 PSI min.
Net Weight:	2-station (shown): 600 lbs. (272 kg)
	Additional station (30" L): 250 lbs (113 kg)
Production Rate:	Up to 300 mid-wing pieces per minute, dependent on machine length
NOTE: Specifications are accurate at time of publication	