

2000 Combination Deboner

For cost efficient, medium volume deboning needs, the Prince 2000 Combination Deboner offers the highest quality of output and yield in the mechanical deboning industry. Utilizing off-the-shelf Prince replacement parts, the 2000 Combination Deboner provides both simplicity of operation and low cost maintenance.

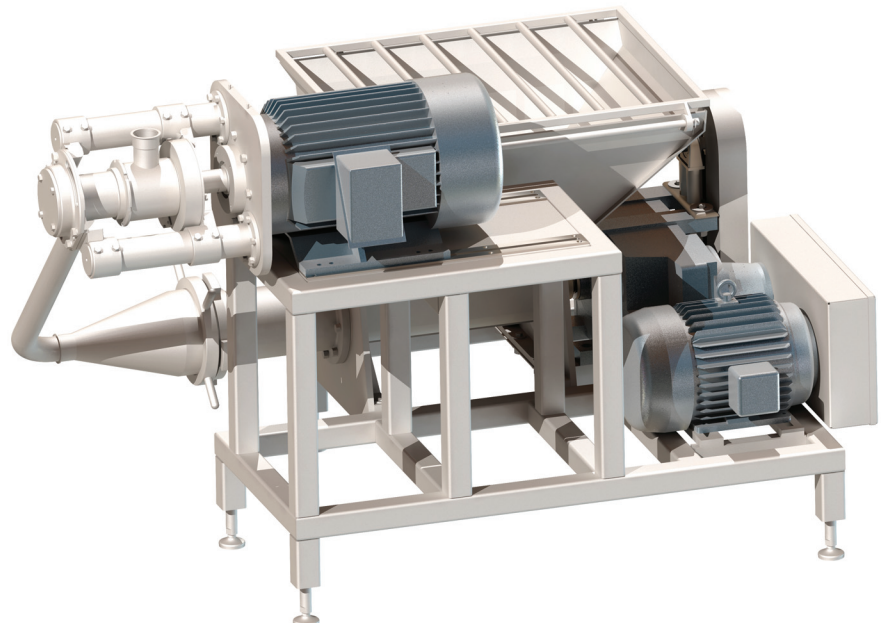
Crafted of stainless steel, the machine is designed to provide a wide range of deboned products. Specifically engineered for medium volume, the 2000 Deboner offers simple, clean mechanical deboning for the poultry and fish industries.

A unique meat pump encircles Prince's 2000 Combination Deboner. The self-pumping feature pipes the deboned meat directly into boxes or bags for easy handling, packing, and shipping.

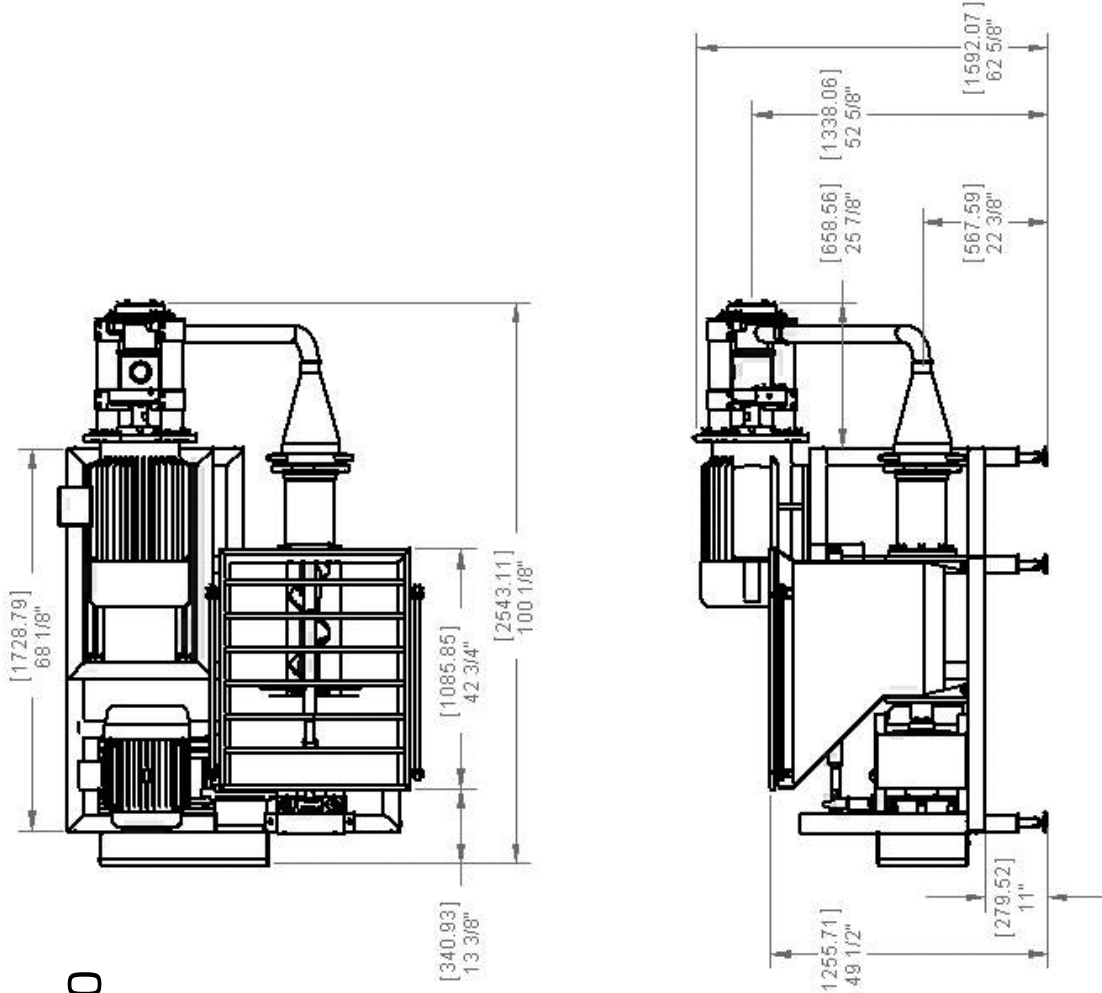
Capacity Per Hour - 4,000-10,000 lbs. / 1,800-4,500 kgs.

Undermount floor space - 64" x 100" / 163cm x 254cm

Horsepower - 75 (deboner) 20 (grinder)



Model 2000 Combo



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