

221 Combination Deboner

For cost efficient, low volume deboning needs, the Prince 221 Combination Deboner offers the highest quality of output and yield in the mechanical deboning industry. Utilizing off-the-shelf Prince replacement parts, the 221 Combination Deboner provides both simplicity of operation and low cost maintenance.

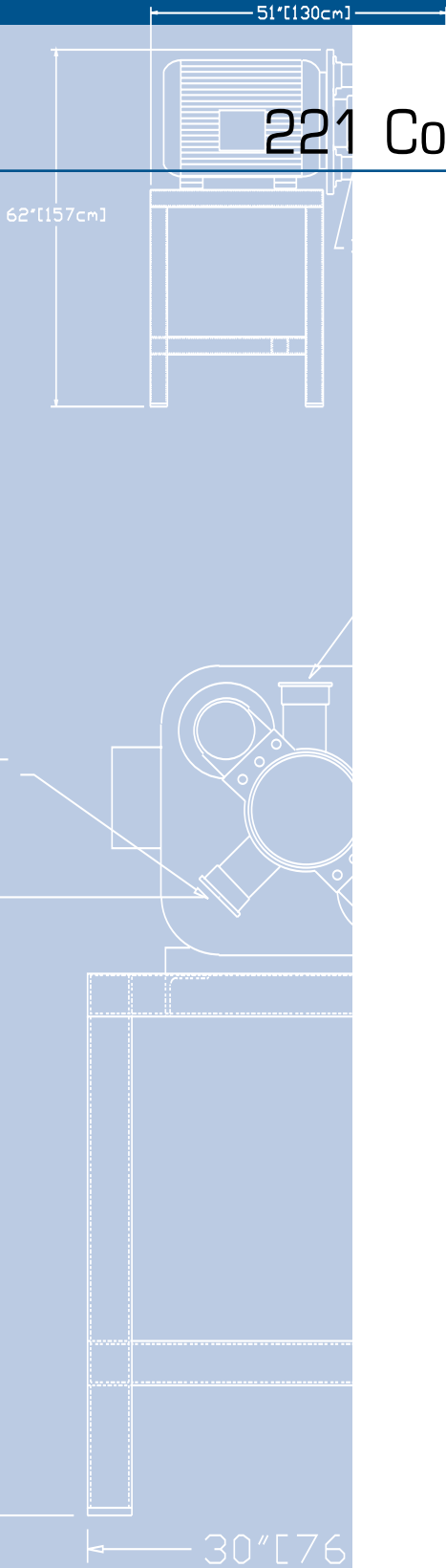
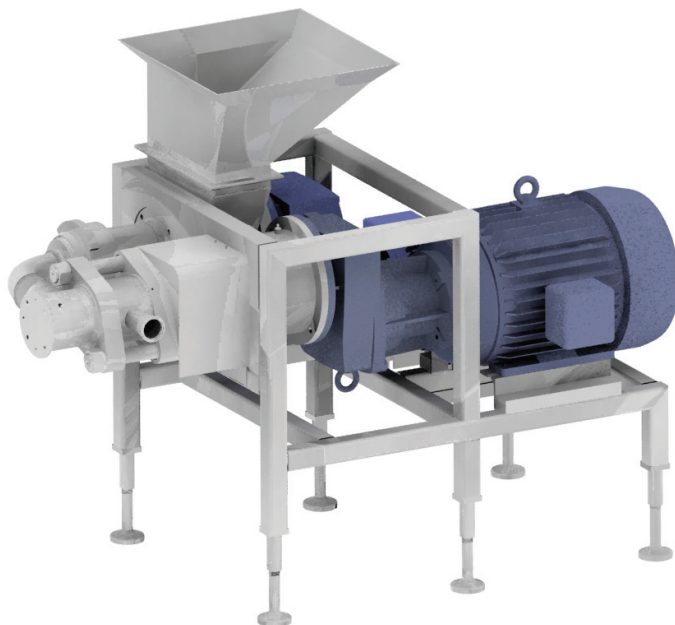
Crafted of stainless steel, the machine is designed to provide a wide range of deboned products. Specifically engineered for low volume, the 221 Deboner offers simple, clean mechanical deboning for the poultry and fish industries.

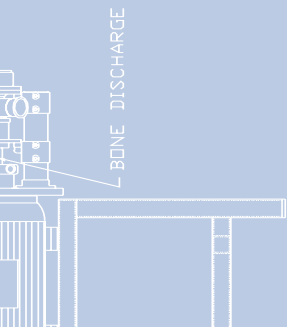
A unique meat pump encircles Prince's 221 Combination Deboner. The self-pumping feature pipes the deboned meat directly into boxes or bags for easy handling, packing, and shipping.

Capacity Per Hour - 700 - 2,000 lbs. / 300 - 900 kgs.

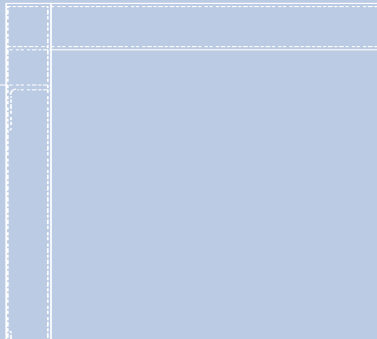
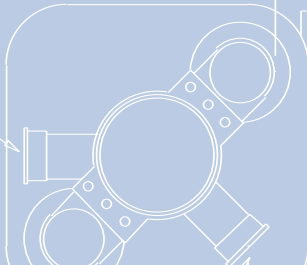
Undermount floor space - 38" x 63" / 97cm x 160cm

Horsepower - 20 (deboner) 7.5 (grinder)



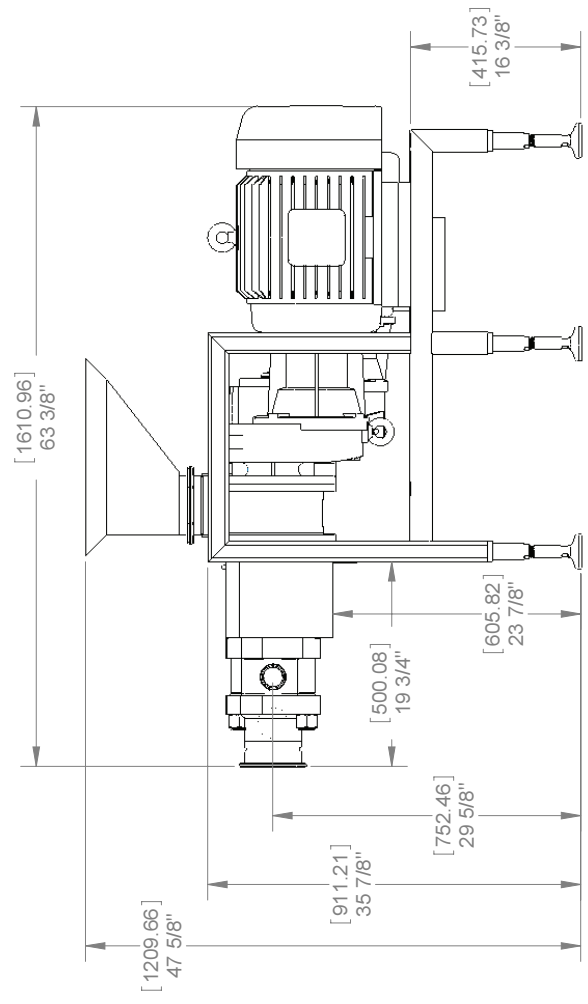
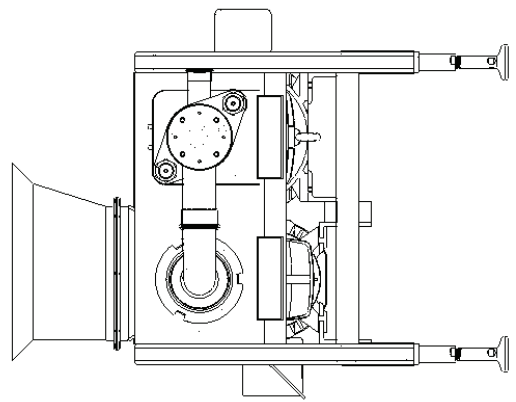
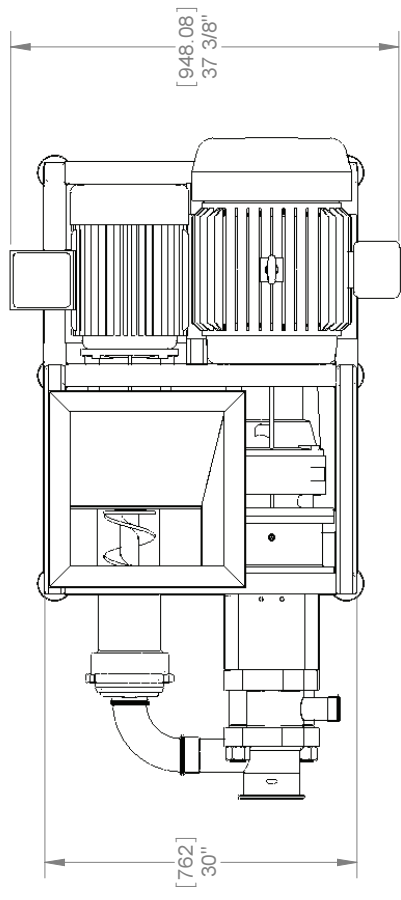


OUTLET



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Model 221 Combo



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30" [76cm]