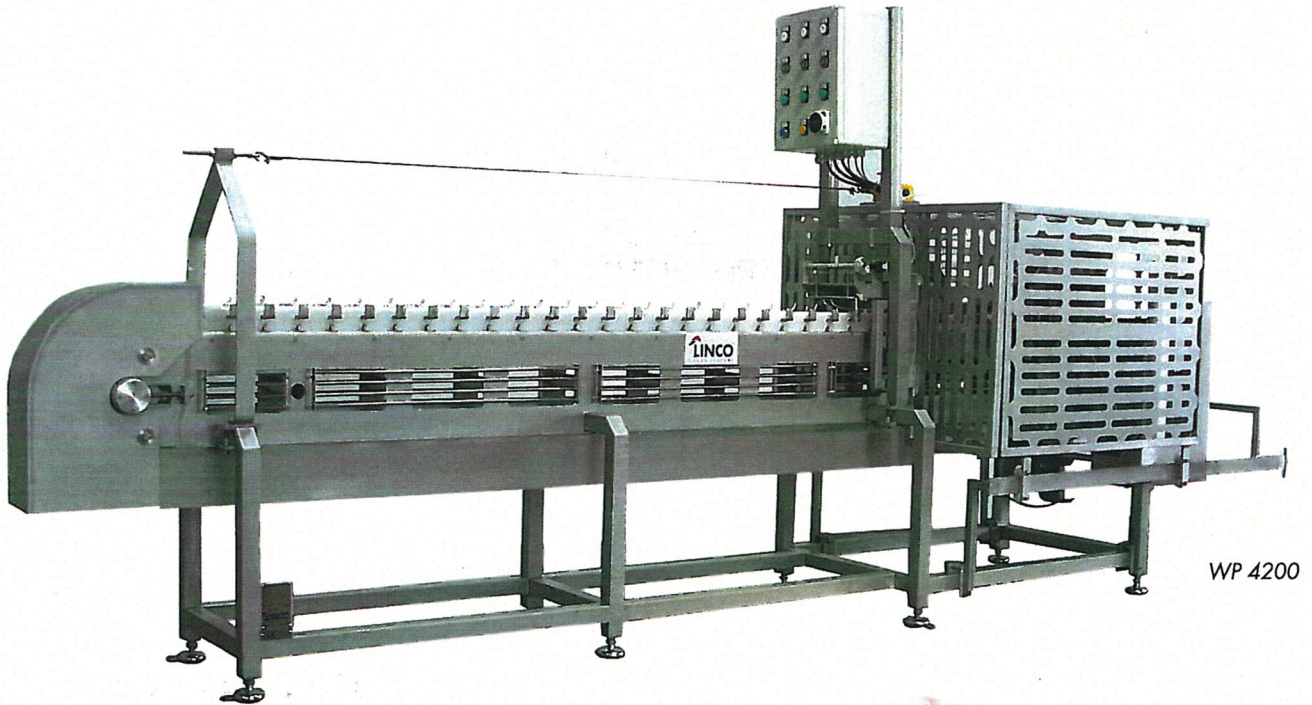


Wing Processor



WP 4200

Key features and benefits:

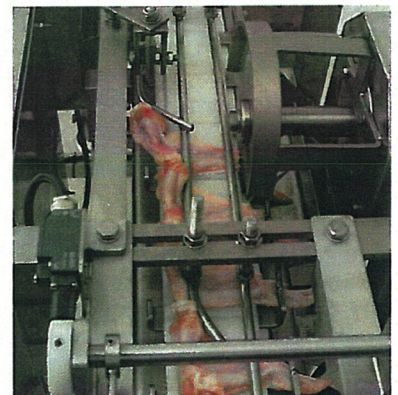
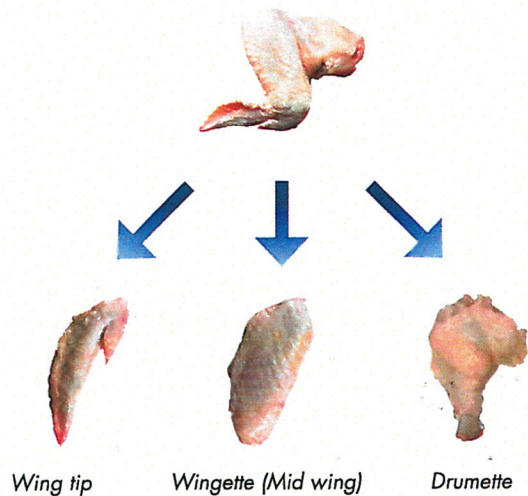
- High capacity
- Accurate cuts
- Labour saving
- Easy and safe to operate

The Wing Processor automates time consuming and often dangerous, manual jobs.

The machine is capable of segmenting whole wings into three separate pieces, drumette, wingette (mid wing) and wing tip, ready for further processing.

The machine will pre-cut the sinews of the first part of the wing (the drumette), so the meat will stay at one end of the bone after cooking, creating an attractive snack (a tulip).

In order to process both left and right wings, two machines are required.

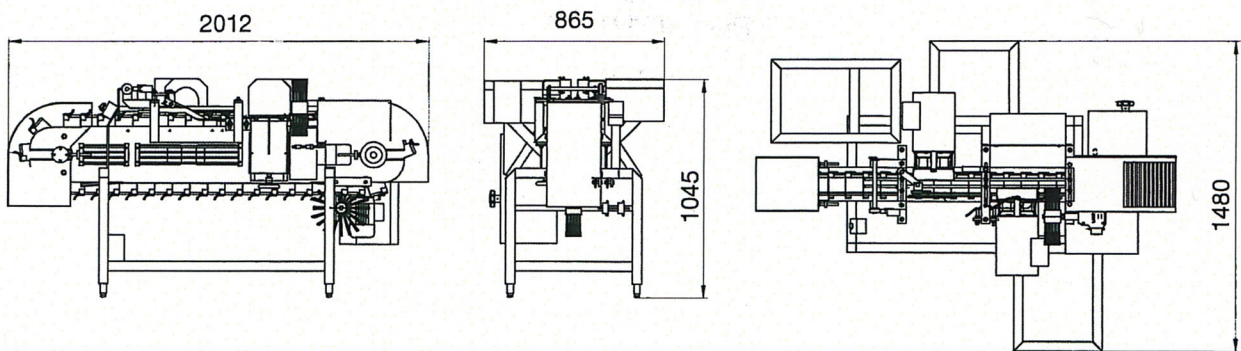


WP 2100

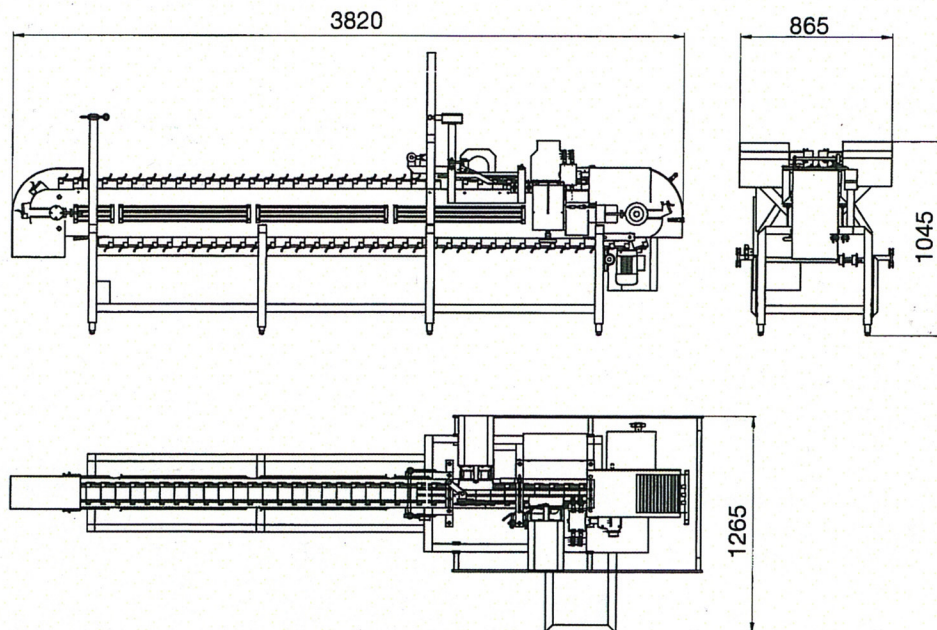
TECHNICAL SPECIFICATION

Model/Type	Capacity wings/h	Overall Dimension mm	Motor	Machine Weight kg	Crated Weight kg	Crated Cube cbm	
712-220 WP 2100	2100	See below	2 X 0,75 1 X 0,37	1400	440	500	4,3
712-122 WP 4200	4200	See below	2 X 0,75 1 X 0,37	1400	628	728	9

WP 2100



WP 4200



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BAADER
Food Processing Machinery

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Illustrations and dimensions are approximate and not binding. Subject to design changes in the interest of technical progress. Actual scope of supply is specified in our quotations and order confirmations and may differ from descriptions and photos in this leaflet.

Attention!

For the illustration of technical details the safety devices and protection mechanisms are partly not shown in operative condition. When operating the machine, all corresponding devices and instructions referring to the safety of the machine must be utilized and/or observed. (Protective panels and safety guards removed for photograph)