



Anatomical cut-up with individual weighing of legs and drumsticks



High yield cut-up units to improve yield on breasts, wings and legs



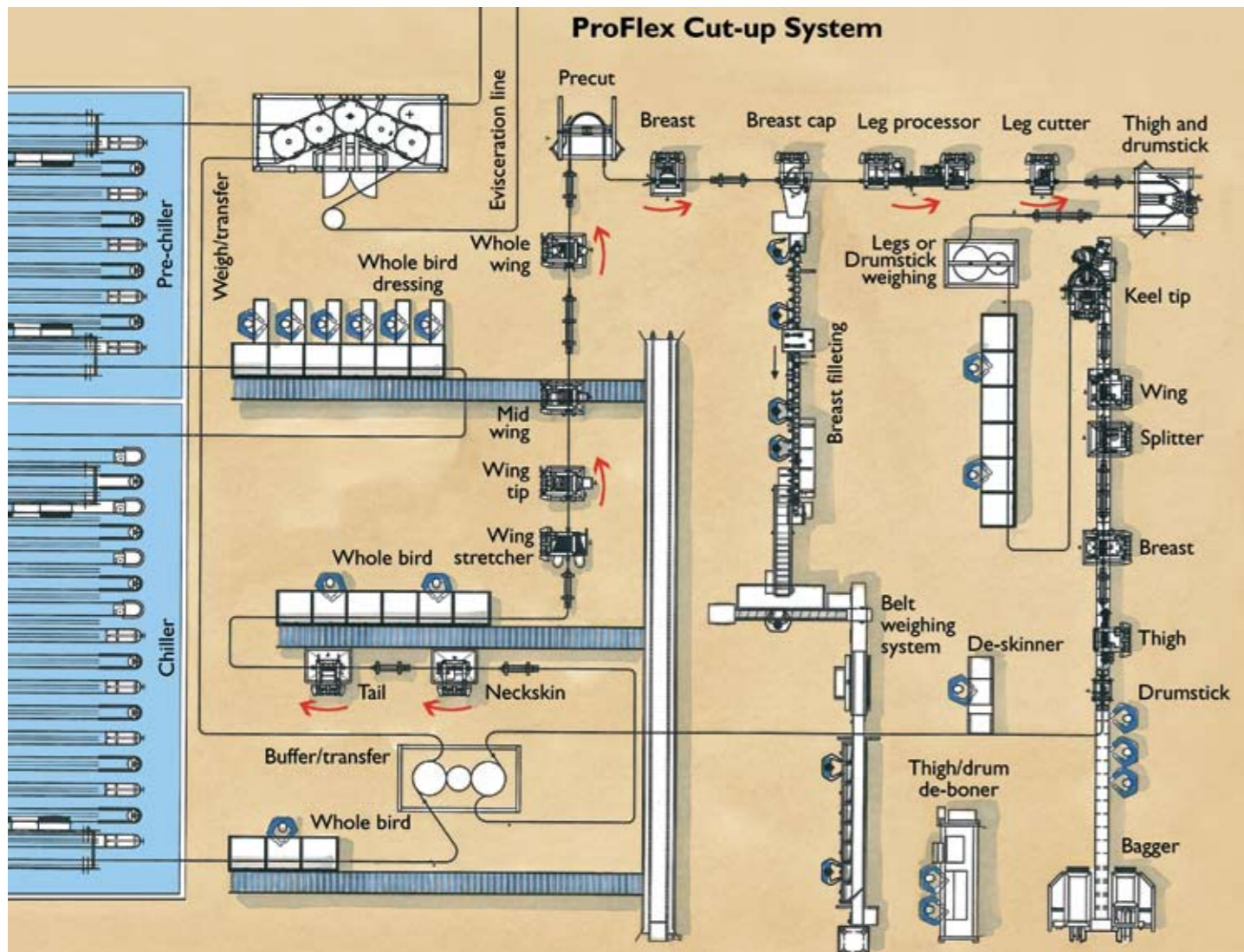
Nine piece cut-up with special keel-cut for food service outlets, e.g. KFC.

Prevents costly „give-aways“
The very high weighing accuracy, which can be achieved by the LINCO ProFlex system, effectively eliminates costly “give-aways” or price reductions as a result of over or underweight cuts or batches – a major consideration for any processing plant.

The built-in intelligence, which the ProFlex system offers, makes the complex control of the cut selection possible. It also provides invaluable production data to the plant management for better planning and yield control.

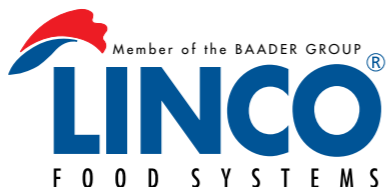
The LINCO ProFlex system is continuously being developed

and new unique features are regularly being added in order to keep up with the ever-increasing market demands for efficiency and profitability. More and more plants in operation throughout the world are vivid proof of the fact that the LINCO ProFlex is fully capable of living up to these demands.



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ProFlex Cut Up - the cutting edge for any plant



The LINCO ProFlex is one of the market's most advanced cut up systems for all types of birds. It offers unsurpassed flexibility and efficiency.

LINCO ProFlex can be arranged to fit almost any existing plant layout. The system will automatically pick up whole birds and drop off the cut pieces exactly where required within reach of a standard conveyor.

State-of-the-art in bird processing
The ProFlex is a high-speed system, capable of handling up to 6000 birds per hour. The system can make as many as 16 different cuts available at all times.

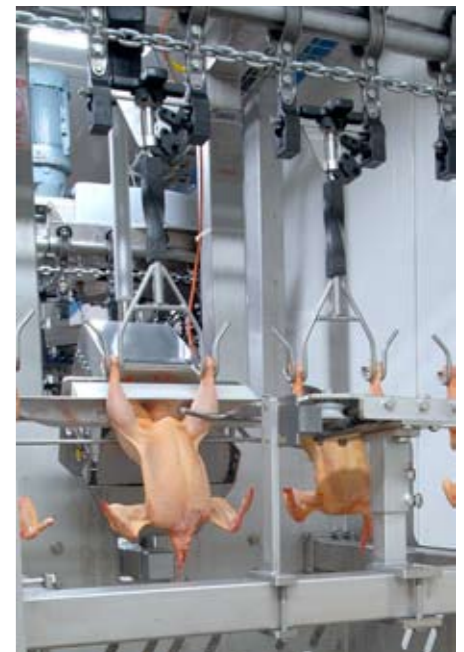
With the addition of two new process features, the LINCO ProFlex truly becomes state-of-the-art in bird processing.

Four processes in one system
The LINCO ProFlex is designed to perform four different types of processing, all in one centrally controlled system.

The system is capable of weighing, grading and distributing whole birds. Weighing can be done on a traditional overhead weighing line or by means of the advanced LINCO 520 circular weigh transfer unit. After weighing, the birds are automatically transferred to selected drop off stations.

The ProFlex system utilises the well-established LINCO principles for clean cutting, flexibility and performance. Cut-up can be done in so-called anatomical portions, i.e. wing pieces, breast pieces and leg pieces.

Portioning
As something new, the LINCO ProFlex also offers complete food-service cut-ups or portioning. This means that the system is capable of providing any type of cut requested by the commercial outlets or food chains such as KFC.



LINCO ProFlex Cut Up

-puts the cuts right where you want them!



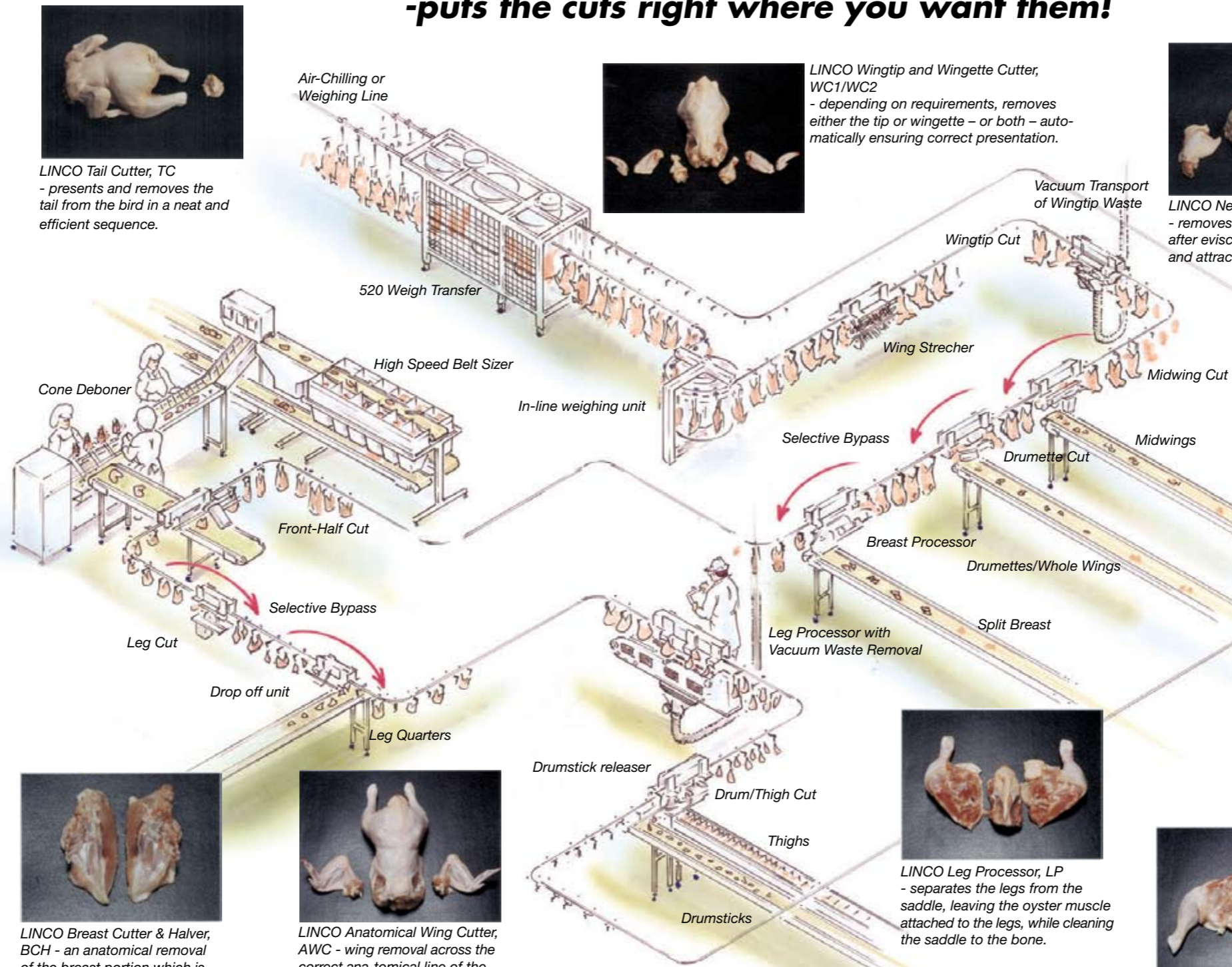
LINCO Vertical Cutter, VC
- splits the bird precisely along the spine and through the middle of the sternum to provide two clean halves.



LINCO Tail Cutter, TC
- presents and removes the tail from the bird in a neat and efficient sequence.



LINCO Cross Cutter, CRC
- a sloping pre-cut below the breast, through the belly to the backbone, preparing the bird for precise breast removal by a Carcass cut.



LINCO Wingtip and Wingette Cutter, WC1/WC2
- depending on requirements, removes either the tip or wingette – or both – automatically ensuring correct presentation.



LINCO Hock Cutter, HOC
- a precise cut across the line of the joint to dress the drumstick end.

LINCO Neckskin Cutter, NSC
- removes the flap of skin remaining after evisceration, leaving a clean and attractive breast opening

LINCO Leg Releaser, LR
- lifts the drumsticks from their hangers, allowing them to drop onto the selected LINCO Take-Away conveyor.



LINCO Drumstick Cutter, DSC
- provides an anatomically correct cut through the joint to remove the thigh from the drumstick.

Built-in portion weighing

LINCO Auto Buffer Transfer machines are feeding the ProFlex system with built-in weight monitoring and intelligent by-pass facilities. By incorporating the LINCO 520 weigh transfer to the ProFlex system, it becomes possible to weigh not only whole birds but individual leg pieces or drum-sticks with an accuracy better than ± 1 g.

Using the computer controlled customised cutting programmes, the selected cutting units can be automatically by-passed as required. Different sizes of birds can also be cut to different cutting programmes, simultaneously on the same line. The by-pass facility can be used without the weighing option to cut pre-set grades, numbers or percentages of birds.

Following the cut-up, the individual pieces are automatically distributed to selected drop-off stations for batching.

Capacity: up to 6.000 standard broiler/h Weight range (eviscerated): 800 - 2500 g/ 2-5.5 lbs. Weight variation of ± 450 g within a flock and the optimum processing temperature is 4-6°C (38-42 °F).



LINCO Breast Cutter & Halver, BCH - an anatomical removal of the breast portion which is then split along the sternum into two clean halves



LINCO Anatomical Wing Cutter, AWC - wing removal across the correct anatomical line of the joints to ensure highest yield.



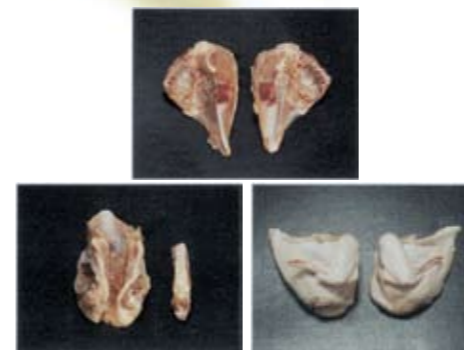
LINCO Breast Cutter, BC - an anatomical removal of the breast portion in one piece, leaving the back and legs intact.



LINCO Carcass Cutter, CC - removes either the whole breast portion from the legs or, removes the back portion remaining after breast cuts have been taken from the bird.



LINCO Leg Processor, LP - separates the legs from the saddle, leaving the oyster muscle attached to the legs, while cleaning the saddle to the bone.



LINCO Breast Processor, BP - anatomical removal and portioning of the pre-cut breast end of the bird – with or without wings – to provide two clean breast halves or one whole breast with the back removed.



LINCO Leg Cut Halver, LCH - divides the legs – with or without tails – with a precise cut through the saddle.



LINCO Leg Cutter, LC - Two flush-faced knives separate the legs at the middle of the saddle bone or, can be adjusted to also cut out a piece of the saddle bone.

Among the many features are:

- On-Line Weighing
- By-Pass of selected units
- Combi Shackles for broilers and hens
- Auto Transfer with weight monitoring
- „Go-anywhere“ layout flexibility
- „Wherever you like“ - Drop-Off
- Food-Service with fat puller and thigh popper
- TV-dinner with 14-piece cut program
- 3-Piece Wing Segmenting