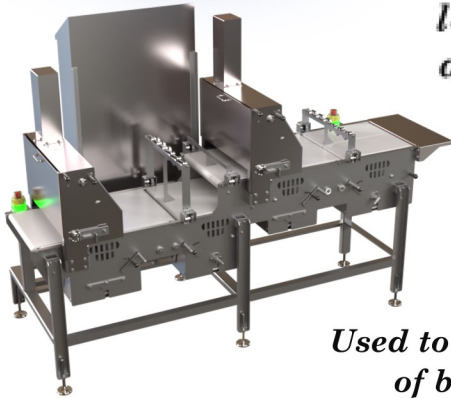


## Bone Dust Removal System



*Innovative equipment  
Designed to eliminate the need  
for most of the non-value added  
labor required to clean steaks  
and chops prior to packaging*

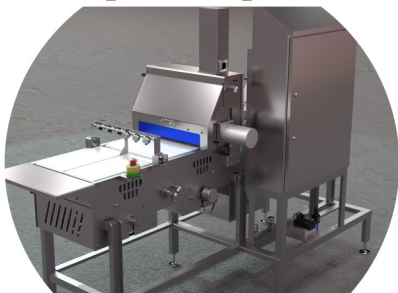


*Used to remove bone dust from retail cuts  
of bone in beef and pork products*

*Two stage process flips product and  
cleans opposite side without handling*

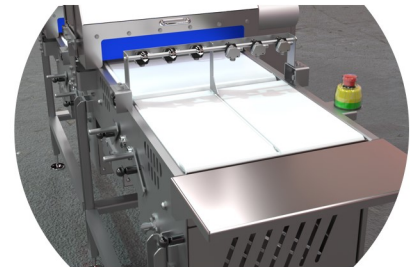
*Automatically adjusts to any product thickness*

*Up to 20 pcs/min per lane*



*Self cleaning mechanism*

*Dual lane machine*



*Sanitary design*

*Eliminates the need for non-value added labor  
to scrape bone dust in the traditional manner*

*Can be utilized in line after proportioning  
saw further eliminating non value added  
labor due to handling*