LIMA: Separation at its best at

IPPE SHOW 2020!

As IPPE show in Atlanta is nearing, LIMA company is looking forward to breaking new record numbers in terms of visitors and results, with high-quality contacts in the USA and the Americas.

Distributors from all continents will bring to FPEC & LIMA’s stand many interested processors from the beef, lamb and poultry industries.

LIMA as a world leader in mechanical separation will exhibit:

Meat-bone separators for poultry for the highest quality of mechanically separated meat at high yields with:

- Its LIMA RM 200 S, an all-around great test unit used regularly by FPEC in the USA for its customers to run tests in yet industrial conditions as this production machine has an hourly input capacity of 1 300 to 1 500 kg / hr / 2 860 to 3 300 lbs/hr of chicken carcasses. As any of its meat-bone separators, it enables to produce the high quality MSC (Mechanically Separated Chicken) or MST (Mechanically Separated Turkey) LIMA has made a name for worldwide.

LIMA also proposes a full range of meat-bone separators for poultry from 100 kg / hr input capacity (220 lbs / hr) to 20 000 kg / hr (44 000 lbs /hr).

In particular, its LIMA RM 2000 S is simply the biggest LIMA meat-bone separator for chicken, turkey or any poultry bones with an input capacity of up to 20 000 kg / hr (44 000 lbs / hr).
Our LIMA RM 2 000 S, already sold to several customers in Europe. The biggest poultry processors in the USA & the Americas can now take advantage of this outstanding superior quality and lower cost of ownership LIMA machine.

It was showcased lately at IFFA show in Frankfurt, Germany with new developments such as LIMA’s PLC with color touch screen HMI with special features to offer a better assistance to production and maintenance operators.

Make sure to come and discuss with us about our newest developments such as:

Our NEW LIMA RM 160 DSP deboner for pork bones and lamb bones, to complement its already acknowledged range of machines dedicated to pork bones and lamb bones separation. Its low-pressure technology allows very important reduction of the calcium level in the mechanically separated Pork and Lamb meat while keeping optimum yields. The result is a well-structured recovered meat with technological performances similar to a ground meat. This model can process up to 1 000 kg / hr / 2 200 lbs / hr of pork or lamb back and neck bones without any pre-grinding.

Or, our LIMA RM 400 DDM desinewer, thanks to its specially-shaped hopper for sticky products and its anti-bridging arm, it can be fed in big quantities such as with a column lift with meat trolleys. It is dedicated to the production of very high quality desinewed beef, lamb, poultry and pork meat which depending on the legislation can be labelled as meat and NOT MSM (Mechanically Separated Meat). The main advantages of LIMA’s desinewers are: high yields from 80 to 96 %, optimized C/P ratios, low temperature increase.
The same machine can also be used as a **deboner** to get very high-QUALITY MSM in terms of **texture**, **color** & very low **calcium levels**, less than 1 000 ppm.

The range of more than 70 different LIMA models can process from 100 to 20 000 kg/hr (220 to 44 000 lbs/ hr) of raw product.

To know more about LIMA’s numerous applications, please make sure to come and see us at our booth B4505 at IPPE show in Atlanta!