

# ROSE TECHNOLOGY COMPANY LIMITED

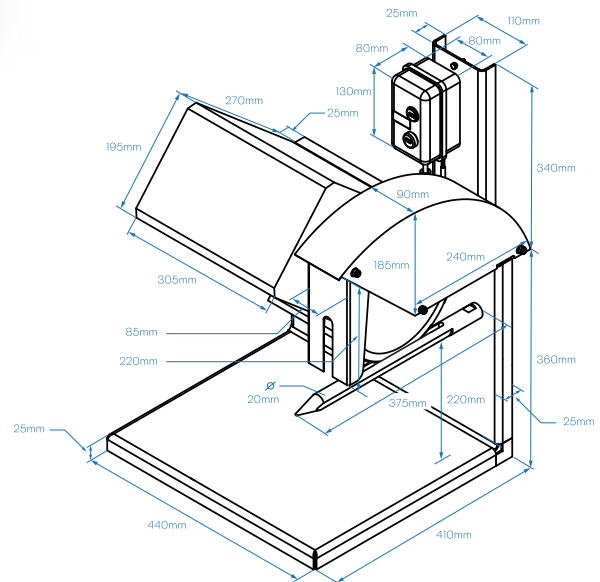


A variety of products (chicken, duck, fish, rabbit, etc.) can be cut up on the Model CCM-IM Chicken Cutting Machine. The special 9" diameter (23cm) smooth beveled knife blade can produce clean cuts without skin tearing. There is no cutting loss and minimal product shrinkage.

The 1hp/240v totally enclosed motor gives the operator all the power required to maintain maximum productivity. Left hand machines are available if production flow requires a left hand unit. See other options on the reverse side.

## Product Specification

型号 Model	马达 Motor	材质 Material
CCM-IM	1hp/240v or 1hp/415v	fully stainless steel
产品尺寸 Product Size	尺寸 Dimension (mm)	净重 Net Weight
Knife 9"	440x410x700	31kg



All specifications contained here in are subject to change without notification

# CCM - IM



1. The operator's left hand holds and pulls both wings (together) down over the apex precision guide bar.



2. With one forward stroke, both wings are cutted.



3. Holding one drumstick in each hand, position right thigh and drumstick over the apex guide bar. Bird is now poised for removal of drumstick and thigh.



4. With forward stroke, right thigh and drumstick are cutted without entering the breast area.



5. Position left thigh and drumstick over apex guide bar exposing the rump knuckle while keeping both hands below the guide bar as shown.



6. A forward stroke removes the left thigh and drum stick without entering the breast area.



7. Turn the carcass sideways and with your thumbs, adjusting carcass position so that the wing knuckles are removed with the back.



8. With a forward stroke, back is removed from the expand the pelvis. Position carcass over the guide bar breast.

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