



## RECONDITIONED

**JM Poultry Technology** is the only company in the industry that can offer the full range of **RECONDITIONED** equipment for the Arrival Area, Killing & Defeathering Area, fully automatic Evisceration Area, Chilling Area, automatic Weighing Area, automatic Cut-Up Area, Packaging Area and equipment for the Internal Logistics.

At **JM Poultry** our own engineers, who have been trained and have worked many years at the original manufacturer of the available poultry processing equipment, overhaul and recondition all the machines themselves.

We take all machines apart, thoroughly clean them (all stainless steel is sand-blasted), replace all the worn parts (bearings, slides, bushings, brackets, motors, etc. etc.), re-assemble the machines test and fine-tune them before shipment. In other words, when our **Reconditioned** machines leave the factory, they look and function **like BRAND-NEW** machines.

### **ALL OUR RECONDITIONED EQUIPMENT COMES WITH A FULL GUARANTEE!**

In addition, we will install and service the machines ourselves. Our production, installation and service staff are people fully trained by the many years of know-how JM Poultry owns. The overhauled RECONDITIONED machines are from different brands.

### **Why choose reconditioned equipment?**

Many of our customers are ready to upgrade their processing plant from manual/traditional system to a modern system with an overhead conveyor with either a semi or an automatic system. However, due to specific local or regional economic situations, they are not able to invest the kind of money that our competitors are asking for this equipment. **JM Poultry** can offer them a very competitive alternative for the exact same equipment from the Netherlands, but at a much lower cost.

Other, more technologically advanced companies which like to renovate parts of their lines or particular machines, but who due to financial situation are not able to invest in the expensive equipment from our competitors or our NEW equipment, now find the alternative **JM Poultry RECONDITIONED** equipment to be the best solution.

**MORE AND MORE POULTRY PROCESSORS ARE FINDING AN ECONOMICAL ALTERNATIVE IN JM POULTRY TECHNOLOGY.**

### **QUALITY & FULL GUARANTEE WITH VERY COMPETITIVE PRICES!**

#### **Our product program includes:**

- Layouts & engineering
- Crate washers
- Overhead track, trolleys (tube and T-track) and chain, galvanised and/or stainless steel
- Killing, scalding- and defeathering equipment
- Manual-, semi- and fully automatic evisceration equipment (for capacities from 300 up to 6.000 birds per hour)
- Water chilling and air chilling tunnels
- Manual- and automatic weighing systems
- Belt weighers
- Automatic cut-up lines
- Automatic deboning and filleting equipment
- Complete fully automatic logistical product flow solutions
- Process management and information technology
- Further Processing Systems
- **and much more...**