

ENTERPRISE INTRODUCTION

Alpha Machinery Co Ltd, a young team focuses on delivering solutions and services that improve customer performance in the field of meat and food processing. We specialize in the production and trade of high-quality poultry and meat processing machines for

- 1) poultry skin removing
- 2) poultry deboning
- 3) poultry auto-cutting
- 4) meat processing such as sausage making, meat ball making, etc.
- 5) logistic transfer and conveying
- 6) inspection, grading and packing
- 7) poultry processing from live birds to fresh/frozen meat

Knowledge, Technology, and Teamwork are the heart of who we are.

Alpha Machinery is committed to producing machines that are not only effective and efficient but also humane and sustainable. We use advanced technology and innovative design to create machines that minimize stress on the animals and reduce waste and environmental impact.

We always focus on delivering exceptional customer service and support. We offer a range of training and educational resources to help customers get the most out of their machines, and we have a team of experienced technicians available to provide fast and efficient support when needed.





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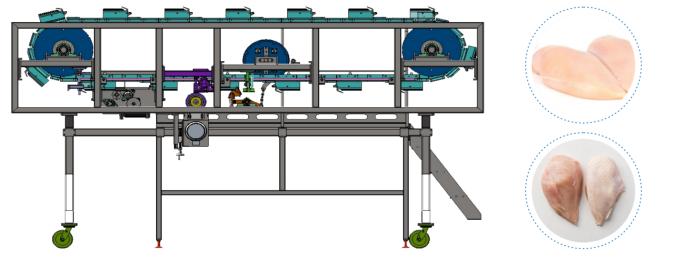
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CHICKEN BREAST DEBONER



The Chicken Breast Cap Deboner is designed to automate the deboning process of chicken breast caps.

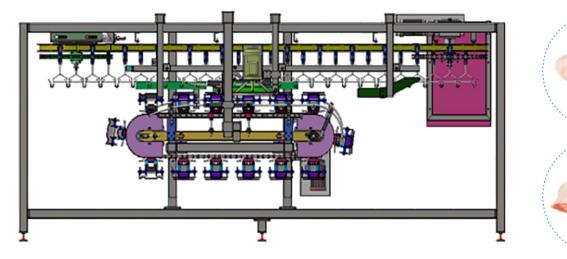


- * The automated deboning process eliminates the need for manual labor, enabling operators to focus on other crucial tasks and increasing overall productivity.
- * Its precise cutting ensures consistent quality, reducing the risk of errors or variations in deboned chicken breast caps.
- * It utilizes sophisticated blades, sensors, and cutting algorithms to ensure precise bone separation while minimizing meat loss.

CHICKEN LEG SEPARATION MACHINE



The Chicken Leg Separation Machine is an automated solution designed to efficiently and accurately separate the whole chicken leg into thigh and drumstick portions. This specialized machine streamlines the process of poultry processing, saving time and labor while ensuring consistent results.



- * precision cutting mechanisms to separate the chicken leg into thigh and drumstick portions with utmost accuracy
- * operate at high speeds to process a large number of chicken legs per minute, enhancing productivity and throughput.
- * offers adjustable settings to accommodate different chicken leg sizes and desired separation preferences.
- * easy maintenance and cleaning, ensuring minimal downtime and maximum uptime.





ALPHA MACHINERY CO LTD

ALL FOR POULTRY









CHICKEN CONE DEBONING MACHINE



The Chicken Cone Deboner is designed to streamline the process of cutting up a whole chicken or chicken cap.

- * Cone-shaped design facilitates efficient handling of the chicken during the deboning process.
- * Speed can be adjusted by frequency converter
- * Be seamlessly integrated into existing poultry processing lines or used as a standalone unit.







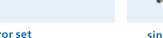














single table set

long table set

POULTRY DEBONING MACHINE



A poultry deboning machine is designed to seperate chicken meat and bone automatically via special punching structure and cutting structure. Alpha Machinery offers machine to debone chicken thigh, drumstick, leg quarter (whole leg) and breast cap.

- * Water-cooled, air-cooled and thawed chicken whole legs, chicken upper legs, chicken drumsticks
- * Save more than 70% of manpower, and the highest production capacity reaching 6,000pc per hour
- * Designed to remove bones from chicken with consistent precision

Compact Chicken Thigh Deboner



* for chicken thigh only



for both chicken thigh and drumstick

8 Station

- * up to 2,400pc per
- for both chicken thigh and drumstick
- available to make lollipop meat by adding a punch



Lollipop Meat

- for chicken thigh, drumstick and wing



Chicken **Neck Skinner**

POULTRY

SKINNING MACHINE

* up to 10,000pc p





for whole chicken, chicken breast cap chicken leg quarter, chicken thigh and drumsticks

FRESH MEAT CUTTING MACHINE



The machines are for making the fresh meat slice, strip and dice from chicken, duck, pork, beef,

etc. Its precise cutting performance makes their popularity in the food&meat processing



A poultry skinning machine is a mechanical device designed to remove skin of chicken or poultry in an efficient and automated manner. The machine typically consists of a conveyor belt that transports poultry meat to a series of rotating knives and rollers, which remove the skin.

Wide Application Range: chicken breast, leg, thigh, drumstick, neck and whole chicken

Huge Capacity: Working capacity from 500pc to 10,000pc per hour

Less Meat Loss: only remove the skin without damaging the main product meat



- for chicken whole leg, thigh, drumstick and breast



Meat Slice Cutting Machine

market.

* Slice thickness 2mm to 40mm



Meat Dice and Strip Cutting Machine









Cutting Machine

- * It is for dividing whole chicken wings into wing drum, middle wing and wing tip.
- Available for both right and left wing
- * 3,000 to 4,000 pc per hour









Chicken Feet

* Twin Stations

Nail Cutting Mach

* up to 3,000pc per hour