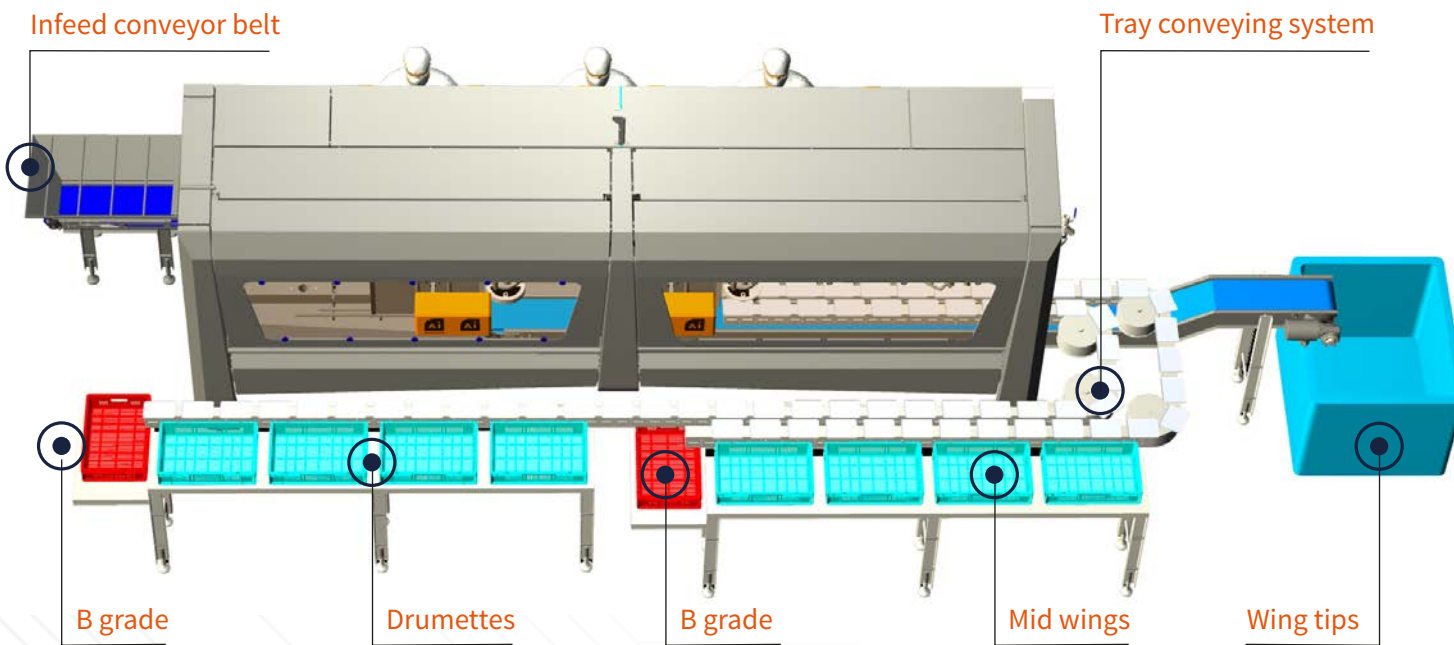


## SMARTWING WORKING PRINCIPLE

IFEC | YOUR GATEWAY TO  
A WORLD OF INNOVATION



The SmartWing is capable of processing up to 8000 wings per hour. It can process left and right wings at the same time. The wings are loaded into easy to load carriers. After loading, the wings are being positioned and scanned by cameras that will look for size and quality. The collected image data will be analyzed by the inhouse IFEC software which is powered by Artificial Intelligence. B-grades are being selected and later in the process being discharged from the system.

After this, the wings are entering the cutting stations that will portion the wings very precisely and individually. The wing pieces (mid wing without tip and the drumette) are dropped onto an integrated tray conveying system individually. The wing tip will drop on a (optional) conveyor belt and into a collecting bin.

The wing pieces on the integrated tray conveying system are being weighed very accurately and can be discharged at selected dropping stations.

Our company may be brand new, but our founders are veterans of the poultry processing industry. Their decades of experience are supplemented by the out-of-the-box thinking of a young and enthusiastic team. This combination allows IFEC to add value to a market that is dominated by mass production where profit is found in volume.

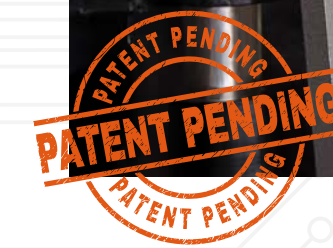
Our aim is to bring innovation to this market and allow producers to open new avenues of revenue while minimizing the need for extra manpower and changes to their daily production. To achieve this we develop small and specialized machines for automated processing of standard products into specialty products. These specialty products are a great way to increase profit, add value and increase sustainability.

**Ready to revolutionize your wing processing? Contact us today to schedule a demo and see how the SmartWing can transform your operation.**



### What can we develop for you?

We are thrilled to hear from you which specialty products we could help you to launch or for which product we could develop automation.



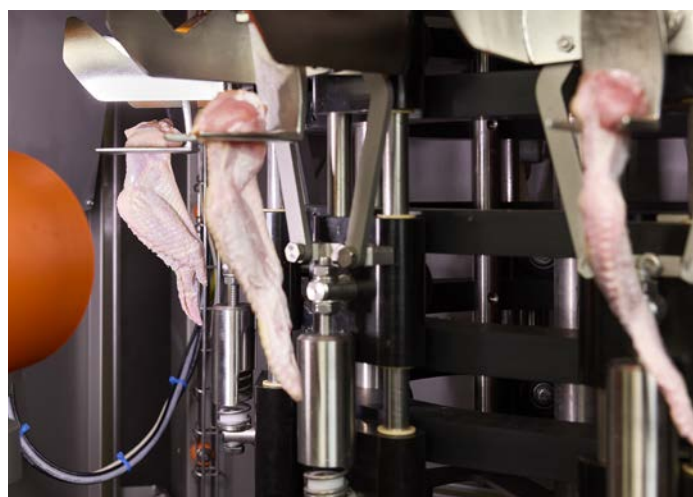


Meet the SmartWing: The first intelligent wing processing and portioning system in the industry.

Revolutionize your production process with cutting-edge AI technology, precision engineering, and unmatched efficiency. Boost A-grade output, minimize labor costs, and reduce floorspace, all while collecting actionable data to optimize your future performance.

**TECHNOLOGY**

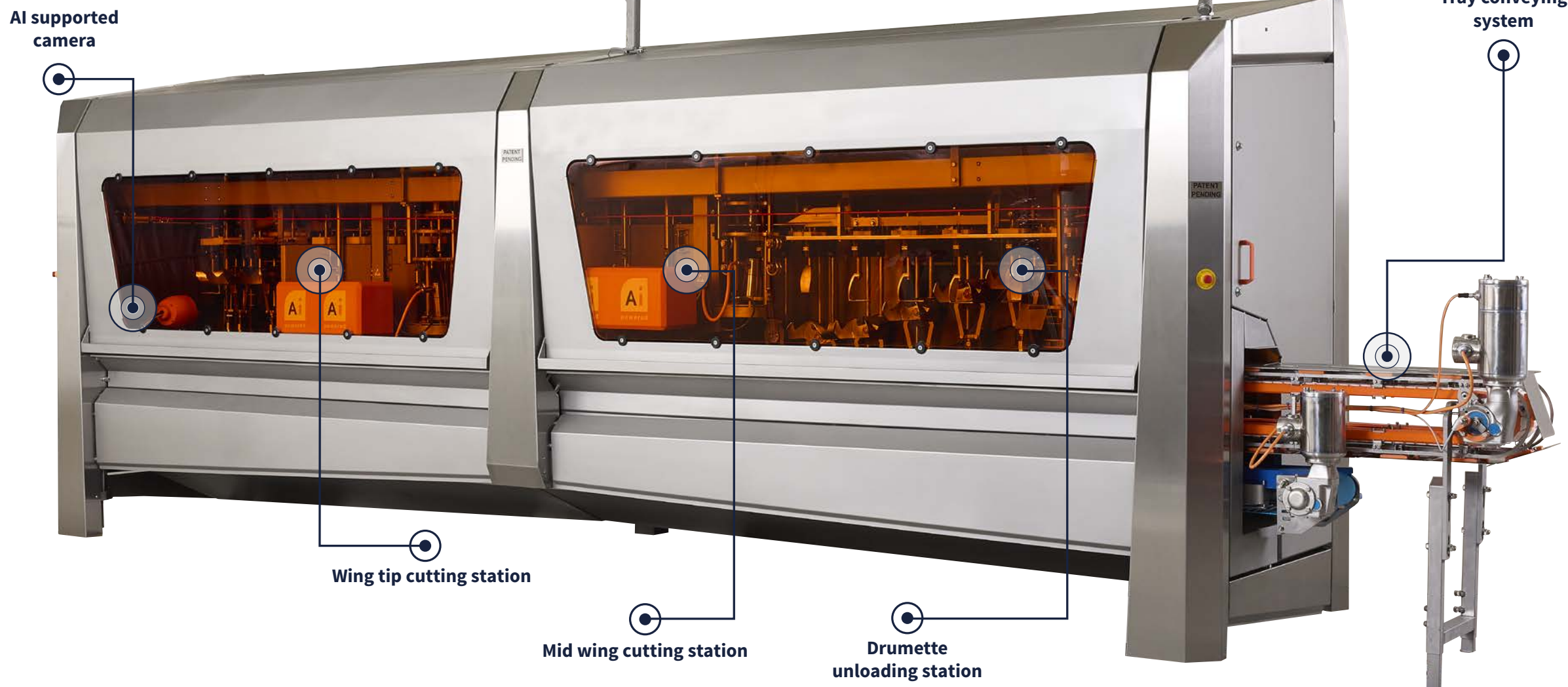
The SmartWing expresses the level of innovation and implementation of the most advanced technics that IFEC stands for. It combines AI-driven software, advanced camera technology, and decades of industry expertise to transform your wing processing into a streamlined, high-performance operation.



# SmartWing



Wing loading section



**PRODUCT HIGHLIGHTS**

- Excellent wing portioning by qualifying each wing individually with highly advanced camera technology, supported by Artificial Intelligence (AI).
- Detects defects such as blood spots, broken bones and skin damage.
- Automatically removes B-grade wings prior to processing.

- Precision cuts for wing tips, mid wings, and drumettes, delivered onto an integrated tray system.
- Weighs mid wings and drumettes individually and sorts them at designated stations.
- Fully compliant with the latest safety regulations.

Size (L x W x H):	5450 mm x 1350 mm x 2800 mm - 213" x 53" x 110"
Weight:	± 3000 kg / 6600 lb
Power consumption:	4,5 kW
Capacity:	± 8000 wings/h



Scan for more information

**KEY BENEFITS**

- Get an optimal wing piece cut (anatomic joint cuts) and sell premium wing products. Ideal for food service industry, retail, Asian markets etc.
- Detect broken bones and discharge from system. Reduce recalls and elevate your status as high-end supplier.
- Reduce handling, logistics, distribution and human interference drastically (known cases from over 80%).