

Pre-Sizing Power.  
High-Value Finesse.



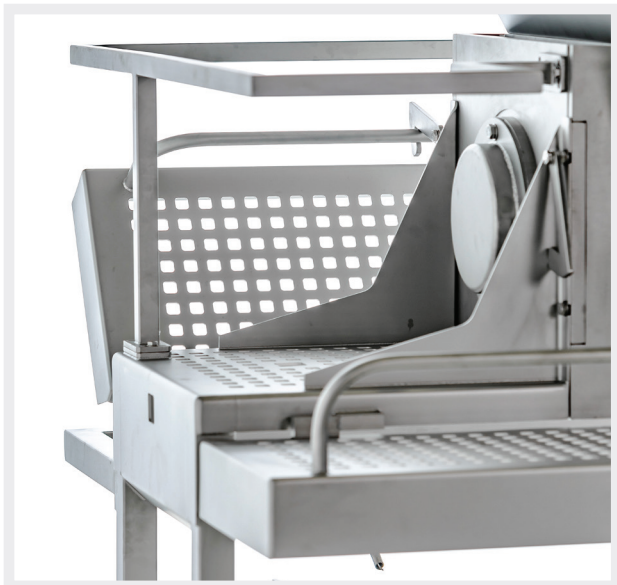
**Inject Star<sup>®</sup>**  
**BB-3000/S**

from  B&D RESOURCES



# Get Workhorse Reliability and High Meat Integrity

The Inject Star BB-3000/S Bone Breaker is redefining productivity with its state-of-the-art bone pre-sizer technology, designed to outperform traditional pre-sizer machines through continuous motion. Its high-capacity operation (U.S.-version) ensures seamless and efficient bone sizing, making it an indispensable machine for achieving greater yields and smoother workflows in industrial meat processing.



### Exceptional Low-Calcium Output

Engineered for excellence, the BB-3000/S delivers unmatched pre-sizing perfection while preserving meat integrity. Its precise snap-breaking technique avoids excessive stress on bones, eliminating shattering and minimizing bone dust, which significantly reduces calcium release to optimize meat quality.

### Dependable Performance Design

Built to function without a hydraulic pump or oil system, the BB-3000/S requires minimal maintenance. Meanwhile, performance wear is limited to the machine's durable breaking tools, featuring four double breakers/teeth.

### Simple, Consistent Operation

An intuitive, user-friendly design eliminates the need for programming, greatly reducing operator errors, while maximizing uptime. Its flawless consistency not only extends across individual production lines, but also across global operations, setting a new benchmark for quality and reliability.



*Built for dependable performance, the BB-3000/S is a true workhorse, capable of continuous operation to meet the demands of high-volume production.*



**Inject Star BB-3000/S Pre-Sizer**  
*This remarkable machine sets a new standard in bone processing, combining unmatched performance, reliability and quality to serve the needs of the modern meat processing industry.*

### PROCESSING ADVANTAGES

- Unparalleled versatility, operating effectively as a stand-alone unit or seamlessly integrating into a full Advanced Meat Recovery (AMR) system.
- High-capacity performance packed into a compact footprint; fits effortlessly into almost any production area.
- Engineered for ultimate flexibility; handles bones of any type, size or thickness with ease, ensuring superior processing outcomes for diverse applications.

### TECHNICAL FEATURES

- Large infeed hopper
- Automatic detection system
- Simple on/off switch
- Quick cleaning

### SPECIFICATIONS

**CAPACITY :**  
up to **13,200 lbs./hr.**

**POWER :**  
**10 kW**

**NOMINAL POWER :**  
**480V/3/60Hz**  
(other voltages available upon request)

**DIMENSIONS :** (H x W x D)  
**100.28" x 66.65" x 66.92"**

**WEIGHT :**  
**5,500 lbs.**

**BREAKING TOOLS :**  
1 roller with 4 double breakers

### VERSIONS

- Standalone
- Build-in on an existing AMR system

Let's talk about your specific application.



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Based in Castle Rock, Colorado, **B&D Resources** is your trusted partner for comprehensive solutions in meat processing. We ensure every aspect of your operation is optimized for maximum efficiency and profitability. Our commitment extends beyond installation, offering thorough setup and training to empower your team, as well as reliable parts and service to keep your equipment running smoothly. With B&D Resources, you gain more than just cutting-edge technology—you gain a partner dedicated to your success.

**State-of-the-art Full AMR-systems / Expert application analysis and consulting**



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