



CMC INDUSTRIES
POULTRY TECH



Agile

Designed for the Poultry Sector



CMC POULTRY TECH

YOUR PARTNER IS TECHNOLOGICAL AND MARKET LEADER



1

Innovation

2

Animal welfare
& Bio security

3

Productivity
& Quality

CMC Industries, after 50 years of business, is present on the market as a structurally efficient holding company, including two divisions: **CMC Poultry Tech**, operating in the poultry sector and **CMC Intralogistics** operating in the material handling logistics sector.

CMC Poultry Tech, division of the CMC Industries group, is the internationally recognised **technology and market leader** in handling and automated loading systems of animals in the poultry sector.

CMC Poultry Tech offers its customers a **wide range of technologically cutting-edge products** built to meet the needs of its Customers and designed to guarantee high standards of **efficiency, animal well-being and bio-security**. CMC, with its portfolio solutions, guarantees better productivity, quality and cost reduction; also providing

dedicated **after-sales** customer service and premium consultancy.

CMC Poultry Tech has a **distribution network** operating **worldwide**, where products are exported around the globe. In 2018, the company inaugurated **CMC Industries North America Corp.**, thereby extending its presence also in the United States. This step confirms the constant commitment to providing high-quality service as close as possible to its Customers.

The product range of CMC Poultry Tech is designed in compliance with the **European Hygienic Engineering and Design Group (EHEDG)** guidelines, guaranteeing the highest standards in terms of bio-security.

50 YEARS
OF EXPERIENCE



MARKET
SHARE
95%

EXPORT NETWORK:
+50 COUNTRIES
AND **5** CONTINENTS

5%
R&D
TURNOVER

57
PATENTED
SYSTEMS



100%

ENERGETIC
AUTONOMY



CO₂ ANNUAL SAVING OF

268 t



630,000 kWh

PER YEAR PRODUCED
BY THE PHOTOVOLTAIC SYSTEM



CMC INDUSTRIES

AGILE STRONG, FAST, VERSATILE. IN A WORD: AGILE.



The Agile is a dexterous, powerful off-road forklift that has been specifically designed for the poultry sector. In the Agile, CMC Industries delivers superior maneuverability, increased operator safety and improved animal welfare. The engine size and power were designed to transport containers as efficiently as possible.

Sized specifically for poultry: the Agile was made to be used on poultry farms but, at only 1.78 meters tall and 3.39 meters long, it is also ideal for warehouses with low-ceilings or with several floors. The 4,07 meters turning radius lets you turn in the tight spaces and around columns, and the available powertrains provide all the power you need to move multiple containers. Along with performance, the Agile boasts fuel-efficiency and

optimum torque for lifting and moving birds and containers. The Agile has a top speed of 21 km/h, which means containers can be transported rapidly from the truck to the shed and vice versa.

Maximum comfort: the Agile provides the operator with maximum comfort. The driver's seat and simple joystick controls make the work more intuitive than ever. The cab, which is usually open, can be enclosed (optional) and equipped with air conditioning. The driver's seat is easily accessible and vibrations have been drastically reduced thanks to the shock-absorbing seat suspension. All these features make the Agile extremely suitable for prolonged use, as is often the case when loading animals.



More safety and protection: because the Agile's mast and forks are not aligned with the cab, the operator has 360° visibility. This is a unique and significant advantage, especially when moving and loading cages, which requires absolute precision. The stability, visibility and driving precision cut the risk of damaging containers or other vehicles in use.

Animal welfare: the Agile guarantees superior animal protection thanks to its stability, the shock absorber on the forks and the limited incline of the mast. In fact, the birds in the container are subjected to far fewer bumps and less vibrations - even at high speed transport - compared to traditional industrial or telescopic forklifts.

Daily cleaning and disinfecting: cleaning and disinfecting equipment is a daily order of business on all poultry farms. For this reason, the Agile can be washed quickly and extremely easily every day. High pressure water and disinfectant are all that are needed to completely sanitise the machine. By design, the inside of the cab and the body can be washed without any risk of damaging the electric system or accessories. The Agile is also equipped with a triple air filter, making it suitable for operators who work in dirty and dusty conditions

1

Agility

Quick and highly manoeuvrable, thanks to the short turning radius and reduced dimensions.

2

Comfort

Comfortable driver's seat.
Minimized in-cab vibrations.
Easy access to the driver's seat.
Simple joystick with forward/reverse command.

AGILE

STRENGTHS



**3****Created for the poultry industry**

Triple air filter.
Protected blue headlights.

4**Improved animal welfare**

Smooth movements. Forks with shock absorbers for container stability during transport.

5**Straightforward maintenance**

Simple maintenance of the engine and vital moving parts. Completely hydraulic. Essential electrical circuit.

6**Stability**

Four wheel drive.
Low centre of gravity.
Centrally positioned engine.

7**Safe**

360° visibility.
Controlled and precise maneuverability.

8**Less damage to containers and trucks**

Precise maneuvering during container loading/unloading.

9**Easy to clean**

Specifically designed to facilitate easy, quick and effective daily cleaning with only water and disinfectant.

10**Fast**

Impressive acceleration with speeds of up to 21 km/h (13 mph).

ALL THE ANSWERS FOR YOUR QUESTIONS



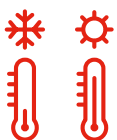
How much maintenance does the Agile need?

Thanks to the simplicity of the electric and hydraulic systems, maintenance requirements are drastically reduced as compared to industry-standard forklifts. The machine's motor and vital moving parts are easily accessible.



What if my warehouse has several floors, a low ceiling or pillars?

Agile is a short, compact machine and highly manoeuvrable. Its wide steering range makes it easy to move, even between obstacles or pillars.



What if it gets very cold or very hot?

The Agile has been designed to work in temperatures ranging from -40°C (-40°F) to $+50^{\circ}\text{C}$ (122°F).



And in terms of cleaning?

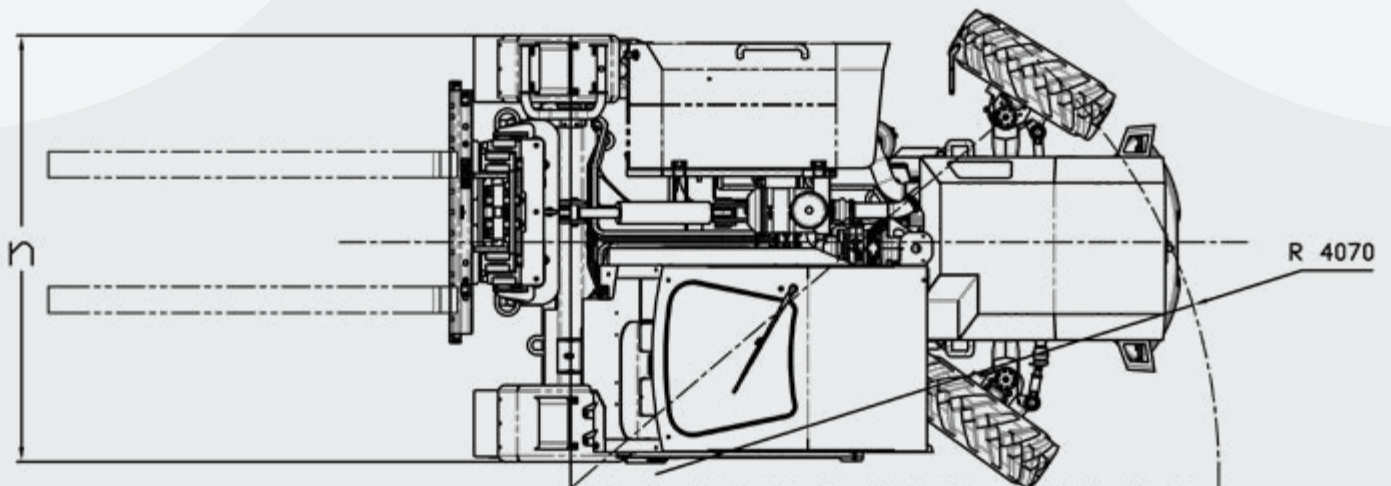
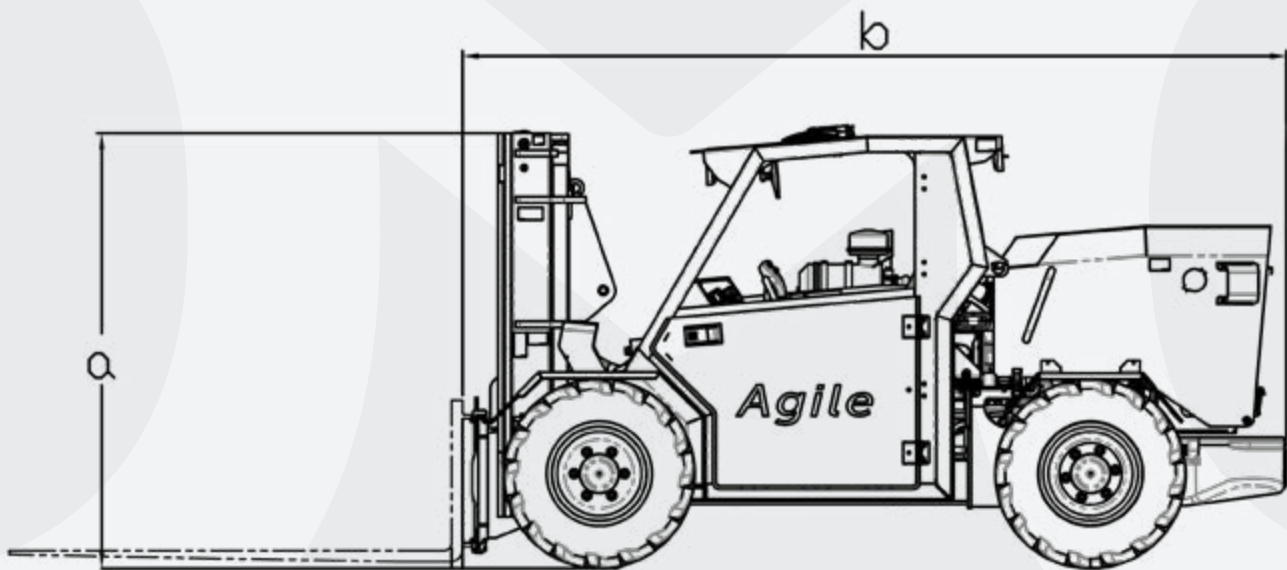
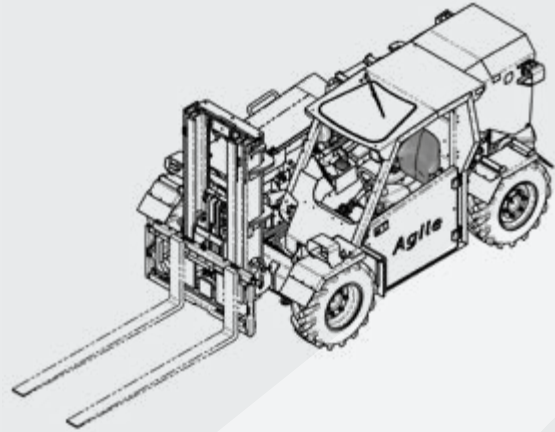
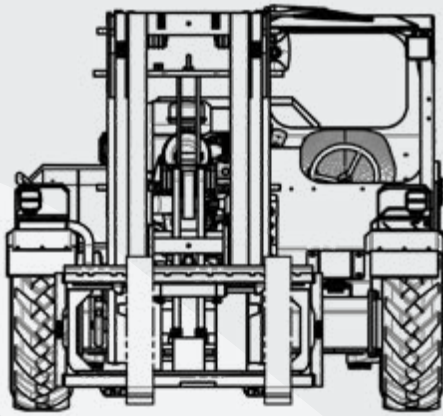
Cleaning the Agile is extremely easy. Its body and main parts can be washed with water and disinfectant, significantly increasing biosecurity.



How much fuel does the Agile use?

The Agile has been built to transport containers efficiently and quickly, with a powerful engine. But with a low weight to power ratio, the Agile uses significantly less fuel as compared to any other forklifts in the same class.

TECHNICAL DATA



Ciemmecalabria Srl informs that the data contained in this publication are purely indicative and are subject to change without notice.

OVERALL DIMENSIONS & WEIGHT

Machine length (b)	3,395 mm
Machine width (n)	2,025 mm
Maximum machine height (a)	1,785 mm
Total weight unloaded	4,120 Kg

PERFORMANCE

Maximum capacity	1,300 kg (2866 lb) @ 1,200 mm from the plate
Maximum lifting height	3,200 mm
Mast inclination angle	-10° / +10°
Maximum speed	21 km/h (13 mph)

ENGINE

Model	Kohler KDI (Stage 5) / Kubota V2607-DI-T-E3B (Tier 3)
Cylinder capacity	2,500 cc (Kohler) / 2,600 cc (Kubota)
Functioning	4 stroke diesel
Cooling	Liquid

TRANSMISSION & BRAKES

Hydrostatic pump with variable cubic capacity
4 hydraulic motors
Electrical joystick command
Hydrostatic brakes
Latching pedal for controlled forward
Electrohydraulic parking brake

TYRES

Front/Back	10.0 / 75 - 15.3
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TANKS

Fuel tank	95 l
Hydraulic tank	95 l

STANDARD FEATURES

Standard poultry lights package; Special poultry engine-radiator; Double Air-filter for poultry dust, Self-cleaning pre-filter; Nitrogen shock absorbers on the forks; Side-shift; Long Forks (1,8 m / 5,9 ft long).

OPTIONAL EXTRAS AND ACCESSORIES

Closed cabin kit; Heater only; A/C (heating and cooling); Wide front tires; Fork rotator; Hydraulic oil for low temperature; Special Forks (1,2 m / 3,9 ft long); Vertical Forks for Atlas container systems; Smartronic package; different types of masts (high reach or 4-stage).

ADDITIONAL INFORMATION

Cleaning	High pressure air and water
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CUSTOMER SATISFACTION THE CUSTOMER IS AT THE HEART OF EVERYTHING

A FULL RANGE OF
SERVICES
TO ACCOMPANY
EVERY SINGLE
CUSTOMER IN
THEIR BUSINESS,
FULFILLING ALL
NEEDS.

CMC Poultry Tech has set the goal of supplying products capable of optimising the **efficiency** and **quality** of processes, maximising **productivity** and **yield** throughout the entire life cycle.

Guaranteeing these **high process standards** involves the development of a strongly **customer-oriented business model**, which can count on a wide range of services aimed at offering **diversified solutions** based on customer needs, including: **Formation & Training, Service Contract, Assistance, Supply of Spare Parts and Revamping.**

In order to support every single Customer in their activity, CMC Poultry Tech offers access to a dedicated **service team**, made up of technicians able to coordinate and manage the entire range of services offered, supporting the Customer during the entire processing cycle.



FORMATION AND TRAINING

As a result of the great knowledge of application specifications and customer needs in all the reference markets worldwide, CMC technicians can train the operational and technical staff of the sector, offering training courses both at the CMC Industries training centre and at the customer's site.

SERVICE CONTRACT

This Service, which is usually carried out directly at the Customer's site, is designed to: improve performance and reliability of the machine; prolong the service life; reduce any losses due to wrong settings or malfunctions, minimise management costs through correct and periodic maintenance, improve the skills of the Customer's technical and operating staff.

ASSISTANCE

Customers can always rely on our prompt and trained assistance, both in Italy and overseas via a network available worldwide. Adapting itself to the specific needs of every market, CMC can offer diversified technical support and customer care solutions. Based on the Customer's needs, these activities are managed directly by the CMC Team, which offers a widespread network of dealers and authorised service centres.

SPARE PARTS

To minimise customer machine downtimes, CMC Poultry Tech is equipped with warehouses supplied with every spare part necessary. In addition to the main Italian site and the American branch, the spare parts can be supplied by a network of dealers and service centres and shipped on the next working day after placing the order.

REVAMPING

CMC Poultry Tech machinery is developed to guarantee long-lasting performance. However, as a result of advanced technology, the machinery is continuously improved/updated. CMC Poultry Tech thereby offers the possibility of modernising machines in order to improve performance and efficiency.



CMC INDUSTRIES
POULTRY TECH

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