



CMC INDUSTRIES
POULTRY TECH



Agile

Designed for the Poultry Sector.





CMC INDUSTRIES
POULTRY TECH



TECHNOLOGY AND MARKET LEADER



Innovation



Animal Welfare & Biosecurity



Productivity & Quality



Since 1972, **CMC Industries** has established itself as a well-structured holding company with two divisions:

CMC Poultry Tech, serving the poultry sector.

CMC Intralogistics, specialising in materials-handling logistics.

CMC Poultry Tech is internationally recognised as the **leading name in the poultry industry** for designing and producing automated systems for live-animal handling and loading.

We offer a broad range of advanced products developed to meet customer needs while ensuring the highest standards of **efficiency, animal welfare** and **biosecurity**.

CMC Industries' portfolio of solutions delivers improved productivity, enhanced quality and lower costs, supported by dedicated **after-sales** service and expert consultancy.

CMC Poultry Tech's **distribution network** spans the globe, with products exported worldwide. In 2018, the company established **CMC Industries North America Corp.**, expanding its direct presence in the United States. This demonstrates its ongoing commitment to providing high-quality service as close to customers as possible.

Every CMC Poultry Tech product is designed in compliance with the **European Hygienic Engineering and Design Group (EHEDG)** guidelines, ensuring the highest standards of biosecurity.

MADE IN ITALY
since 1972

CMC HEADQUARTERS

CMC NORTH AMERICA CORP.

+50

Countries
across **5 continents**

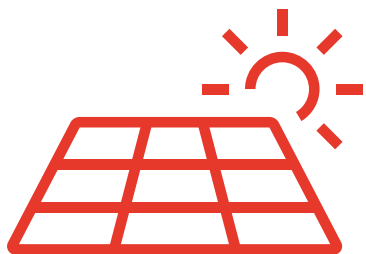
95% Market share

5% Turnover in R&D

57 Registered patents



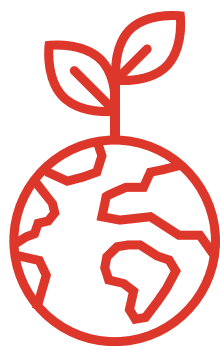
100%



990 KWP

NOMINAL POWER OF THE
PHOTOVOLTAIC SYSTEM

Fully Energy Independent



268 t of CO₂
SAVED ANNUALLY

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



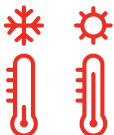
How much maintenance does the Agile need?

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?

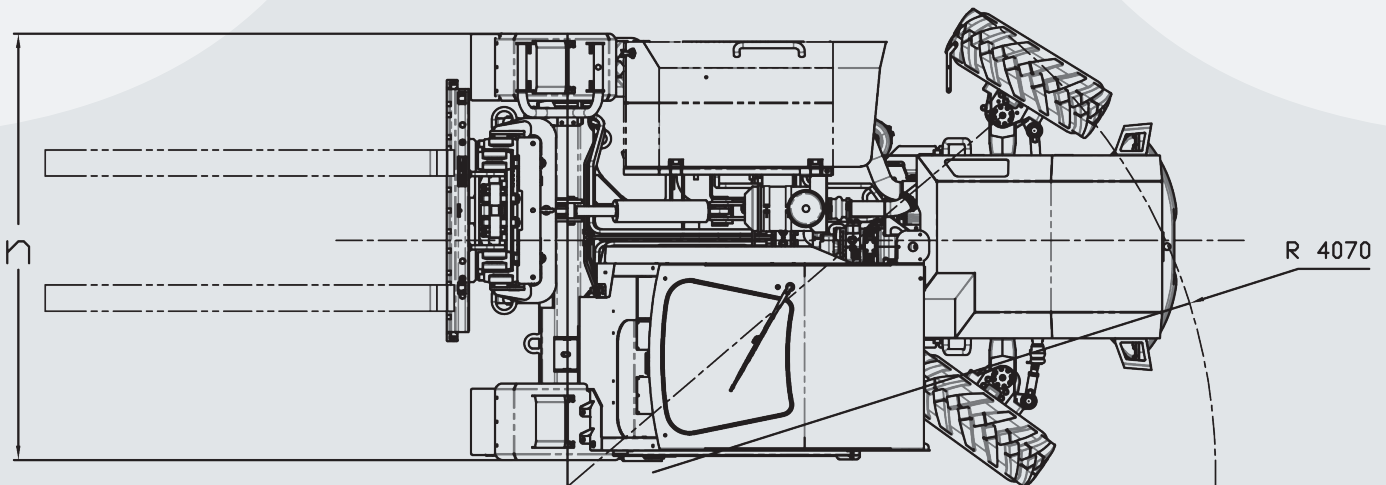
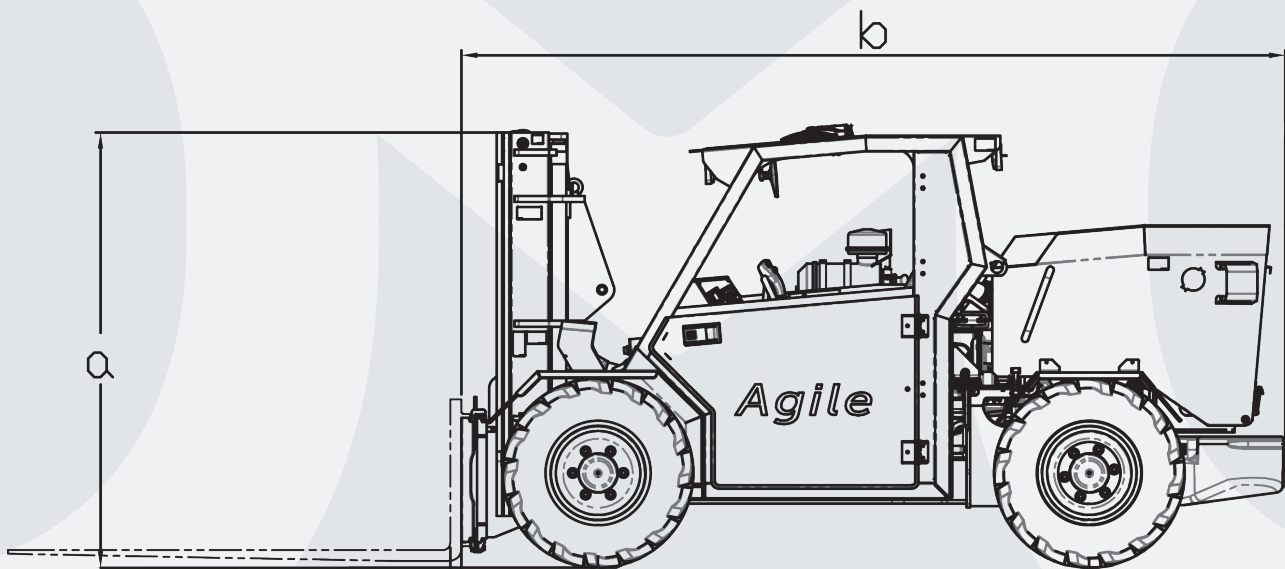
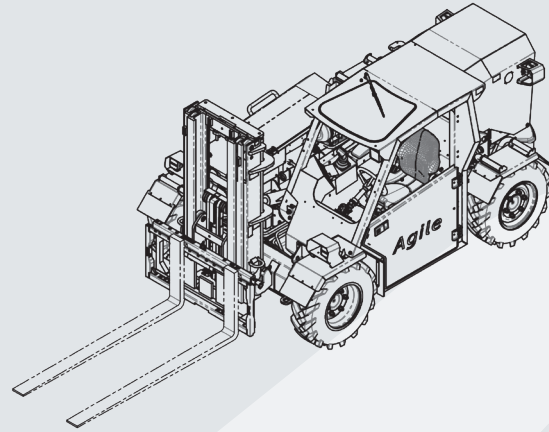
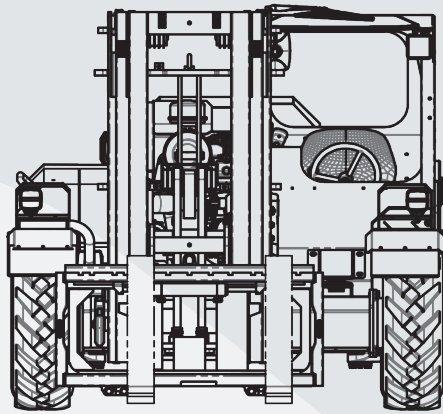
Cleaning the Agile is extremely easy. Its body and main parts can be washed with water and disinfectant, significantly increasing biosecurity.



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



Ciemmeclabria 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
Lifting 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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Your Satisfaction, Our Priority

OUR CUSTOMER IS AT THE HEART OF EVERYTHING

A full range of
SERVICES

To support every customer
and meet **every need.**



CMC Poultry Tech is committed to supplying products that optimise process **efficiency** and **quality**, **maximising productivity** and **yield** throughout the production cycle.

Maintaining these **high standards** requires a strongly customer-focused approach. We provide a full range of services designed to deliver tailored solutions, including: **Training**, **Service Contracts**, **Remote** and **On-site Assistance**, **Spare Parts Supply**, and **Revamping**.

To support every customer in their operations, CMC Poultry Tech offers access to a dedicated service team. Our technicians coordinate and manage the complete service package, providing expert guidance throughout the production process.



TRAINING

With extensive knowledge of customer needs across global markets, CMC technicians provide training for your operating and maintenance staff. Courses can be delivered either at the CMC training centre or directly on site.

SERVICE CONTRACT

This service, normally carried out on the customer's premises, is designed to improve machine performance and reliability, extend lifespan, and reduce downtime caused by incorrect settings or malfunctions. It helps minimise management costs through regular maintenance while enhancing the skills of your maintenance and operating staff.

ASSISTANCE

Customers benefit from prompt, professional support both in Italy and worldwide through our global network. Services are adapted to the needs of each market and can be managed directly by the CMC team or via authorised dealers and service centres.

SPARE PARTS

CMC Poultry Tech maintains well-stocked warehouses with all essential spare parts. Alongside our Italian headquarters and American branch, parts can also be supplied through a global network of dealers and service centres, with orders typically shipped on the next working day.

REVAMPING

CMC Poultry Tech machines are built for long-lasting performance, while continuously evolving continue to evolve as technology advances. We offer upgrading options to update existing machines, improving efficiency and extending their service life.



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