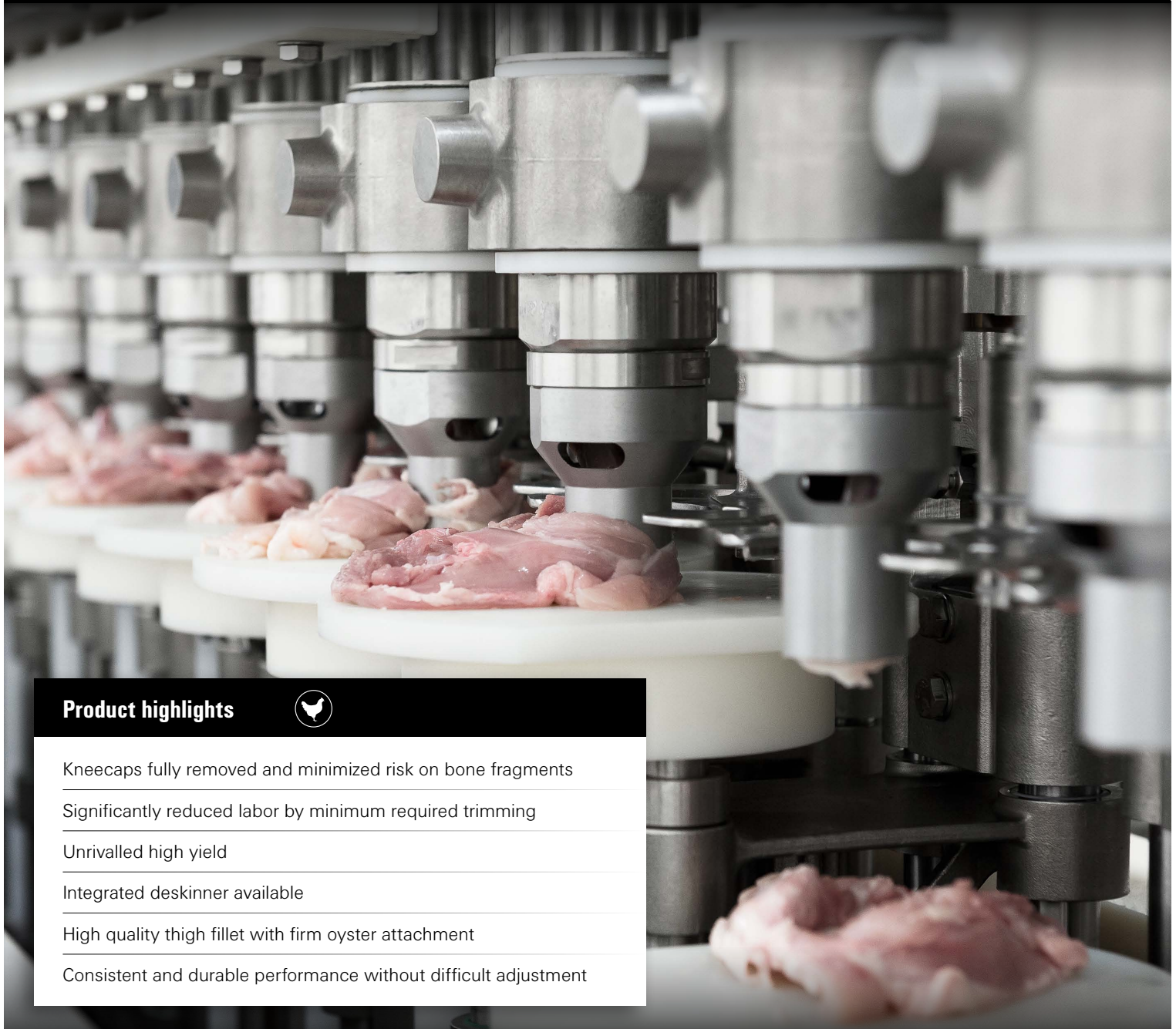




MEYN TDS THIGH DEBONING SOLUTION M1.0

LIVE BIRD HANDLING | SLAUGHTERING | EVISCERATION | CHILLING | CUT UP | **DEBONING** | WEIGHING - GRADING - LOGISTICS



Product highlights



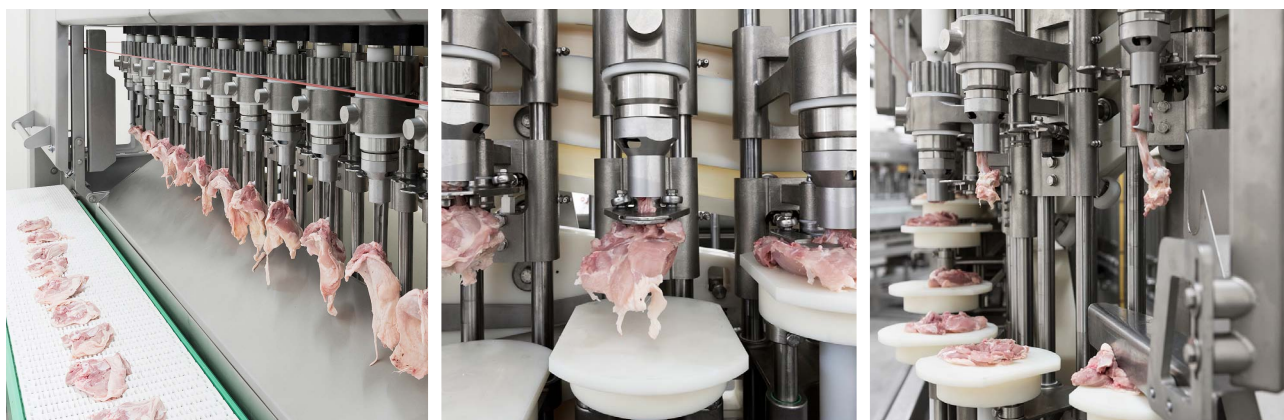
- Kneecaps fully removed and minimized risk on bone fragments
- Significantly reduced labor by minimum required trimming
- Unrivalled high yield
- Integrated deskiner available
- High quality thigh fillet with firm oyster attachment
- Consistent and durable performance without difficult adjustment

Meyn TDS thigh deboning solution M1.0

The Meyn TDS thigh deboning solution M1.0 produces high quality thigh fillets with an excellent presentation from anatomical thighs. The machine separates the thighbone including the kneecap from the fillet while the oyster muscle remains firmly attached. As an option, the machine can be fitted with an integrated deskinning module to produce skinless fillets. Three capacity models are available, ranging from 3600 to maximum 7200 thighs per hour. The Meyn TDS thigh deboning solution processes left and right thighs in several weight ranges, with or without skin and regardless of chilling method.

What makes the Meyn TDS thigh deboning solution unique is that labor significantly reduces because trimming of the produced fillets is kept to a minimum. The deboning process is designed to separate the kneecaps from the fillet and also to reduce the risk on bone fragments in the fillets to a minimum.

The Meyn TDS thigh deboning solution comprises multiple integrated process steps that optimally process the supplied products derived from carton boxes, crates or direct from the cut up line. Summarized, the total solution provides an efficient and transparent process that focuses on maximum yield, quality and throughput with a minimum of labor.



Operation

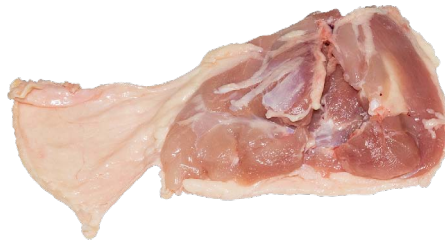
The thighs are supplied in crates, cartons or separated on a conveyor belt directly from the cut up line. Two to four loading operators (depending on machine capacity) load the thighs on the product holders, which pass by in front of them. Next, the product holder takes the thighs through a sequence of automated deboning steps:

- Fixating the thigh.
- The rotating ring shaped blade detaches the oyster attachment.
- The pre-scraping units slightly pushes the fillet downwards. The deskinner removes the skin from the fillet (Optional).
- The thigh meat is scraped in a downwards motion. The ringed shaped cutting blade will cut the fillet loose from the knee joint.
- The processed thigh fillet is discharged automatically.
- Finally, the thigh bone is removed from the product holder and the product holder is ready for a new cycle.
- An inspection table, which is an option, completes the set up. Depending on end product requirements and machine capacity, two to six people are required for trimming.

m Product in and out



Thigh with skin on or skinless

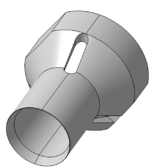


Whole thigh fillet with skin or without skin



m Options

- Sets of knives
- Sets of product holder



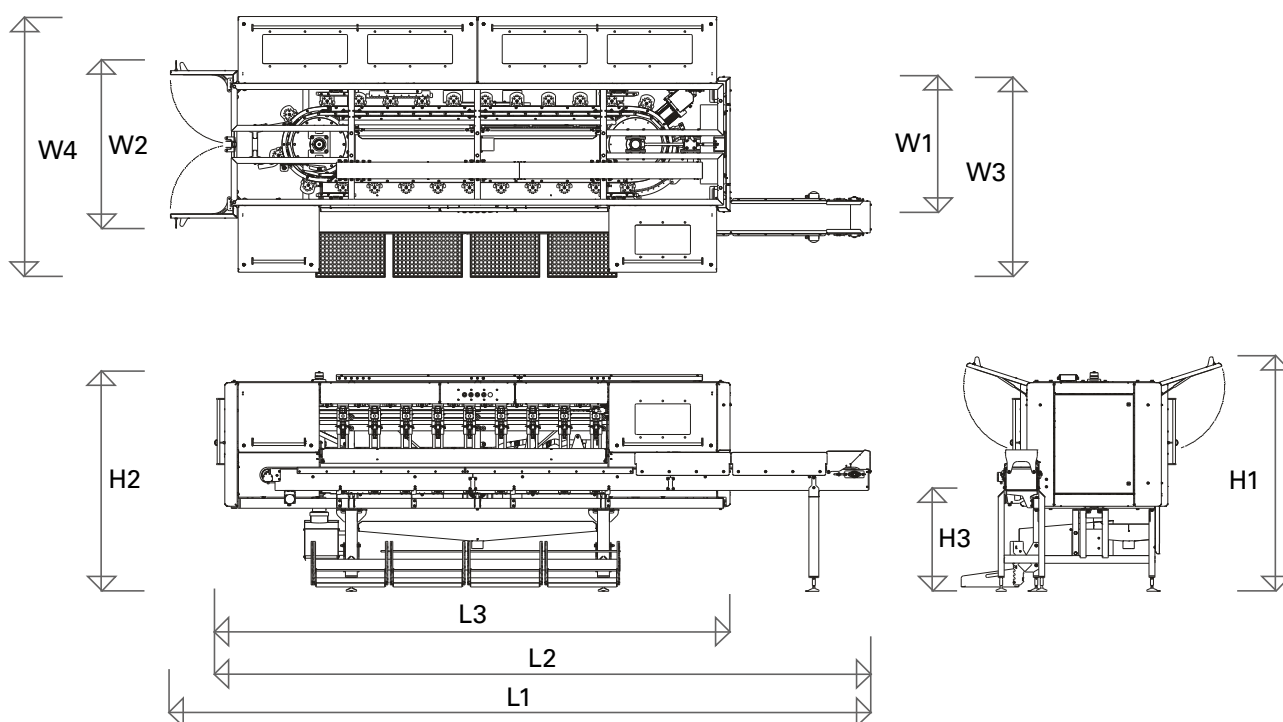
- Deskiner



- Knife sharpener



Meyn TDS thigh deboning solution M1.0



			PPM	26 units = 60 prod/min	39 units = 90 prod/min	52 units = 120 prod/min
Capacity			g	125-400		
Product weight anatomical thigh skin on						
Length (L1)			mm	7,550		
Length (L2)			mm	6,620		
Length (L3)			mm	5,200		
Width (W1)			mm	1,360		
Width (W2)			mm	1,660		
Width (W3)			mm	2,030		
Width (W4)			mm	2,640		
Total height open doors (H1)			mm	2,370		
Total height closed doors (H2)			mm	2,220		
Working height (H3)			mm	1,250		
Weight			kg	3.350	3.675	4.000
Electric power installed			kW	1x 1.1 + 1x 0.18		
Water connection			BSP	1/2" (1x 3Bar + 1x 10Bar)		
Water consumption*			m³/hr	0.3 at 3Bar - 1.5 at 10Bar		
Options:	Deskinner	Electric power installed	kW	0.55		
	Knife sharpener:	Electric power installed	kW	0.37		
	High pressure pump:	Electric power installed	kW	2.2		
		Water consumption*	m³/hr	1,5 at 10Bar		

*only if water in deboning area is allowed

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