

MEYN DRUM/THIGH SEPARATOR

PHYSIC MODEL

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



The Meyn drum/thigh separator is installed in a 180 degrees angle of the overhead conveyor. The module cuts through the joint, producing either a drumstick and an anatomical thigh or a drumstick and a thigh quarter. Both drums and thighs are fixed during cutting. Product spacing and indexing is realised without the involvement of labor or any additional mechanical support. This direct transfer permits tracking, leading to full traceability.

Product in and out

Product in



Product dropped



Product out



Product highlights



Extremely consistent and accurate symmetric cut through knee joint due to pre-cut and stretch unit

Drumstick and thigh meat completely covered with skin suitable for tray pack

Unique clamping mechanism, resulting in controlled dropping of thighs

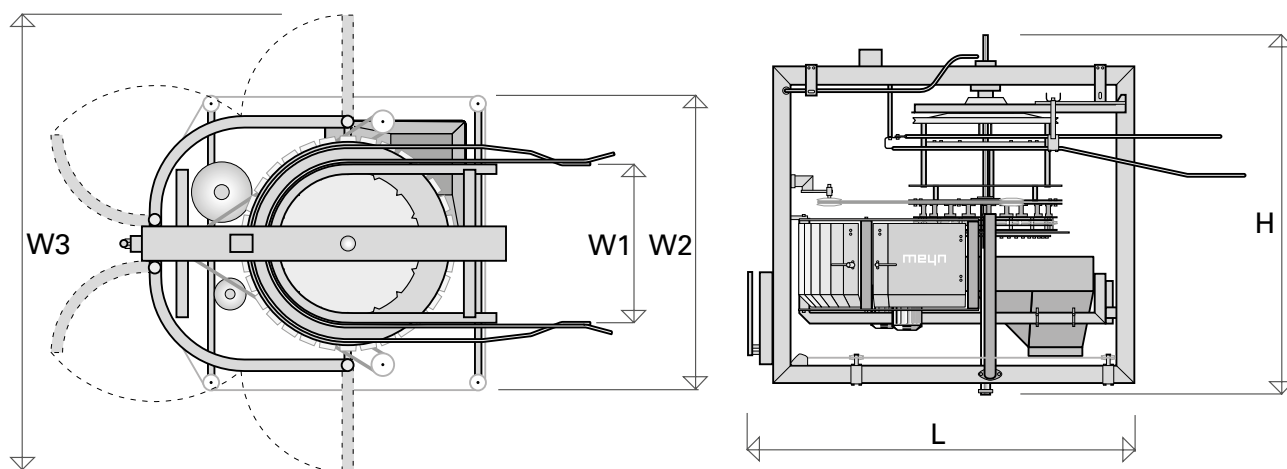
Hydraulic height adjustment

Easy to by-pass without touching the product





Meyn drum/thigh separator



Capacity	BPH	7,500
Griller weight	kg	1.0-2.4
Length (L)	mm	2,150
Width (W1)	mm	780
Width (W2)	mm	1,540
Width (W3)	mm	2,440
Height (H)	mm	2,150
Knife diameter (precut)	mm	175
Knife diameter (main cut)	mm	350
Weight	kg	750
Electric power installed	kW	2x 0.3

HEAD OFFICE

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Poultry Processing Solutions