



MEYN BREAST CAP CUTTER

PHYSIC MODEL

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



The breast cap cutter gives an exactly positioned, constant and symmetrical cut. This allows for a maximum of valuable breast meat to be left with the cap while minimizing bone contamination of untrimmed filets in the form of ribs. The module can cut the ribs at variable lengths. The module is placed after the HY wing cutter.

Operation

The birds are hanging in the shackles of the overhead conveyor and are guided towards the infeed section of the machine with the breast first. The two rotating knives cut the breast cap from the carcass, after which they are dropped.

Product in and out

Product in



Product dropped



Product out



Product highlights



Highly consistent and very accurate symmetric cut

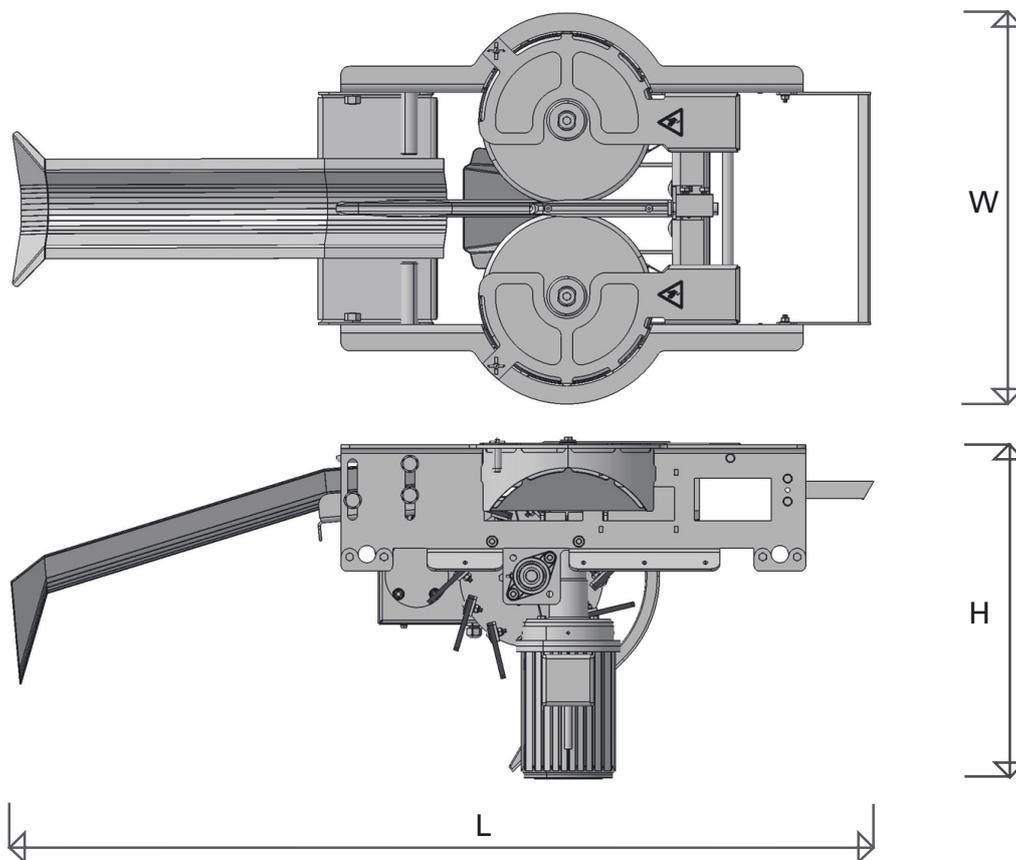
Very short rib length can be realized without cutting at the expense of breast meat

Integrated transfer wheel to position the caps on a discharge conveyor





Meyn breast cap cutter



Capacity	BPH	7,500
Griller weight	kg	1.0-2.4
Length (L)	mm	1,400
Width (W)	mm	700
Height (H)	mm	670
Knife diameter	mm	2x 300
Weight	kg	140
Electric power installed	kW	2x 0.55
Option: Breast cap discharge unit	kW	0.18

HEAD OFFICE

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