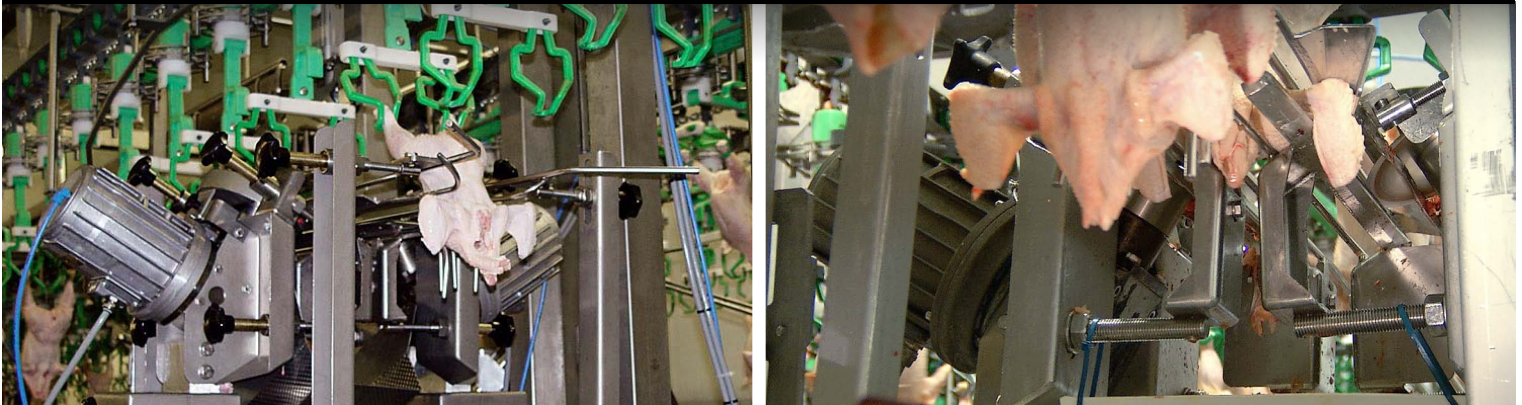


MEYN MIDDLE WING CUTTER

PHYSIC MODEL

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



The Meyn middle wing cutter cuts through the second joint of the wing separating the middle wing from the bird. The machine is placed after the wing tip cutter. The middle wing cutter shows a consistent performance within a wide range of product weights.

Operation

The birds are guided frontwards through the machine, with the guides holding the wings in position. The two circular knives cut the wings through the joints.

m Product in and out

Product in



Product dropped



Product out



Product highlights



Accurate cut without expense of first joint

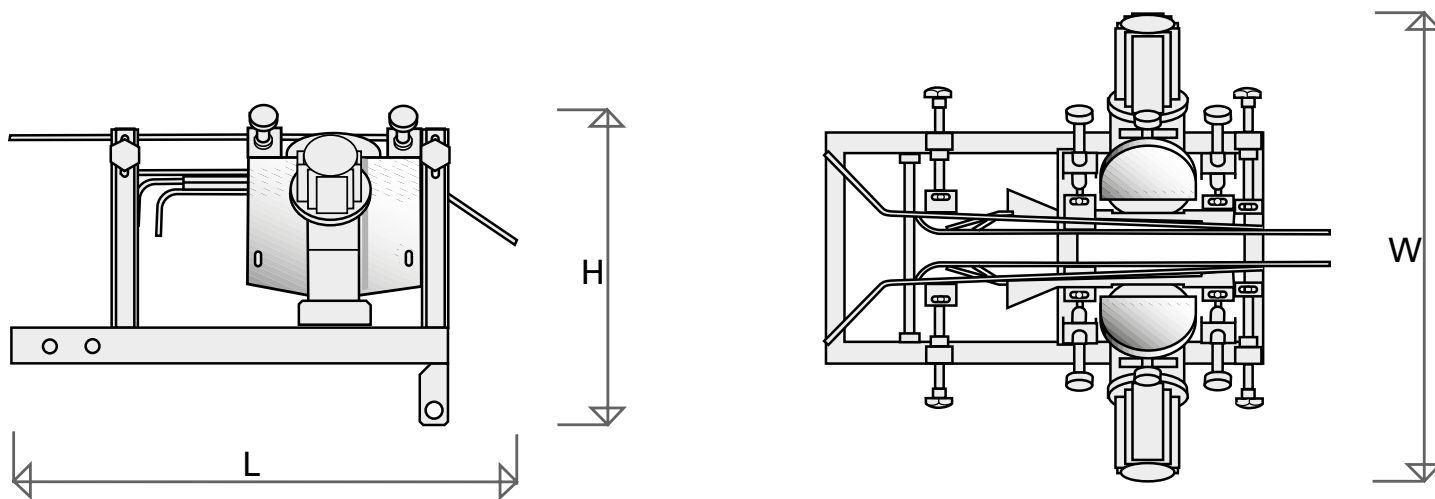
Cut can effortlessly be adjusted to customers' requirements

Easy to by-pass without touching the product





Meyn middle wing cutter



Capacity	BPH	7,500
Griller weight	kg	1.0-2.4
Length (L)	mm	1,090
Width (W)	mm	1,030
Height (H)	mm	690
Knife diameter	mm	175
Weight	kg	225
Electric power installed	kW	2x 0.55

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Poultry Processing Solutions