

MEYN ANATOMICAL LEG PROCESSOR HIGH YIELD PHYSIC MODEL

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



The Meyn anatomical leg processor removes the back piece from the saddle resulting in two anatomical legs that remain in the shackle. A self adjusting back scraping and tendon cutting mechanism allows processing a wide weight variation within one adjustment. This results in extremely high yield and low bone content. The slow and controlled removal of the back piece results in maximum oyster meat harvesting and oyster attachment to the thigh, making this product ideal for deboning operations.

Product in and out

Product in



Product dropped



Product out



Product highlights



Improved back separation for maximum oyster muscle harvesting and attachment to the thigh meat

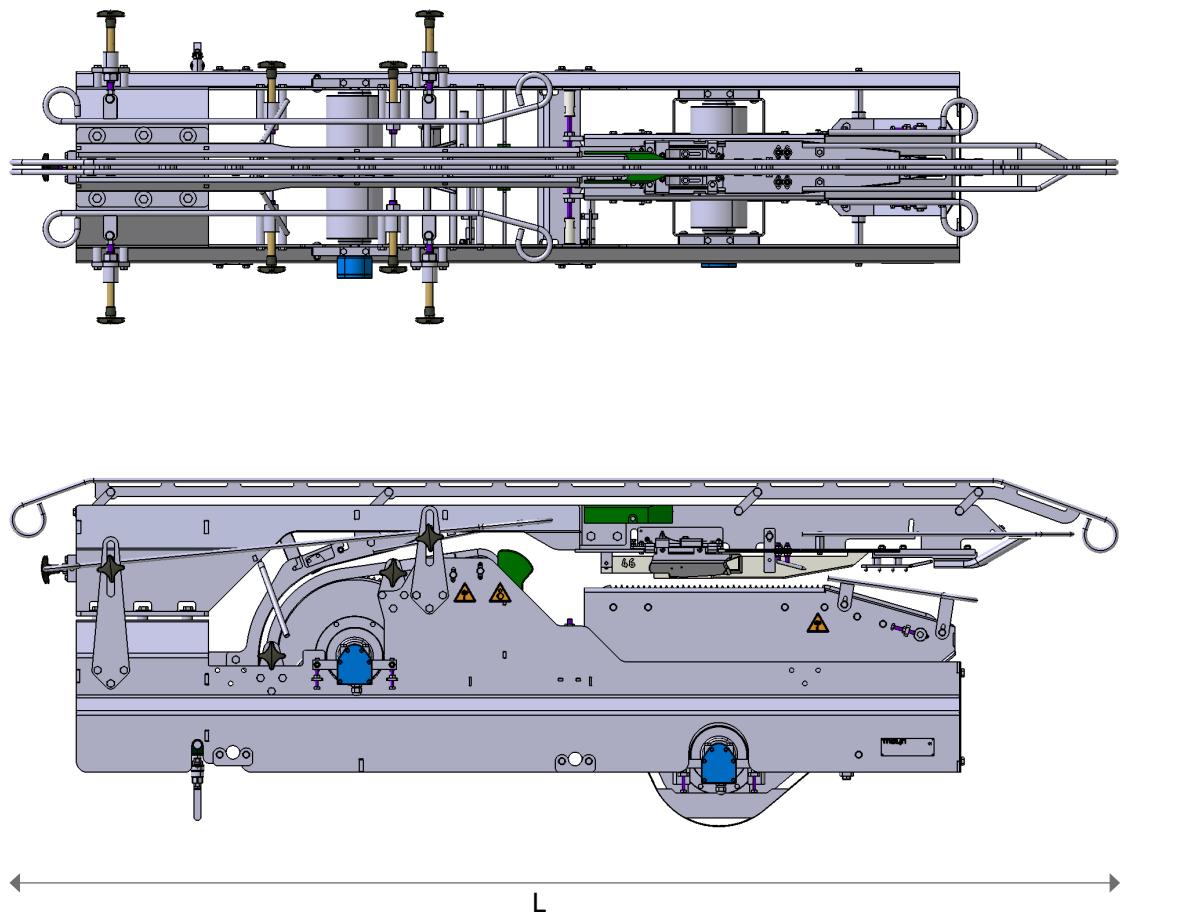
Self adjusting scraping and cutting mechanism to allow maximum back meat harvesting with minimum bone content regardless weight variation

Maximum yield and product presentation with extremely low maintenance cost





Meyn anatomical leg processor high yield - Physic model



	BPH	
Capacity	7,500	
Griller weight	kg	1.2-2.5
Shackle pitch	inch	12"
Length (L)	mm	2,550
Width (W)	mm	750
Height (H)	mm	850
Weight	kg	300
Electric power installed	kW	2x 0.55
Air connection*	OD tubing	1x 8mm
Air consumption	m ³ /h	0.18
Water connection	OD tubing	1x 8mm
Water consumption	m ³ /h	0.1
* min. required 5 bar = 72 PSI, clean		

HEAD OFFICE

Meyn Food Processing Technology B.V.
Westeinde 6, 1511 MA Oostzaan (Amsterdam)
P.O. Box 16, 1510 AA Oostzaan
The Netherlands

Phone: +31 (0)20 2045 000
Fax: +31 (0)20 2045 001
E-mail: sales@meyn.com
www.meyn.com

meyn
Poultry Processing Solutions