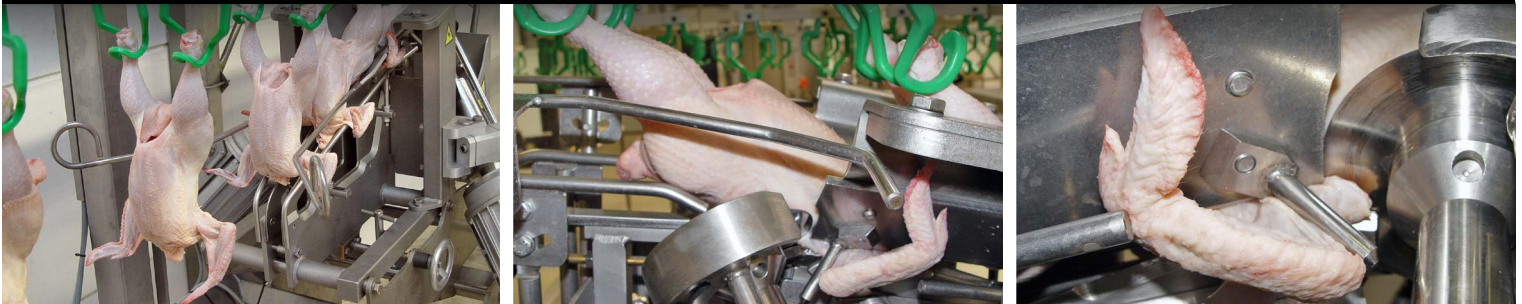


MEYN HY WING CUTTER

PHYSIC MODEL

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



The Meyn HY wing cutter anatomically removes the (whole) wings from the bird. The HY wing cutter guarantees a highly consistent and precise cut. When required, the cut can include a maximum amount of back meat while minimizing the amount of breast meat, but other priorities can be selected as well.

Operation

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

Product in and out

Product in



Product dropped



Product out



Product highlights



A highly consistent and very accurate cut

Anatomical cut combined with a minimum of breast meat and a maximum of back meat

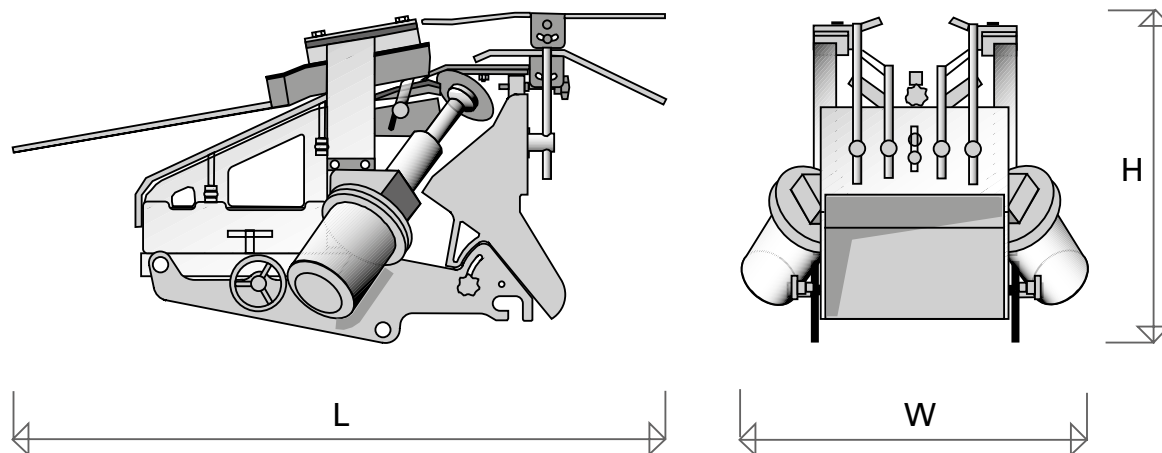
Cut can be set according to customers' requirements

Easy to by-pass without touching the product





Meyn HY wing cutter



Capacity	BPH	7,500
Griller weight	kg	1.0-2.4
Length (L)	mm	1,195
Width (W)	mm	900
Height (H)	mm	760
Knife diameter	mm	110
Weight	kg	130
Electric power installed	kW	2 x 0.75

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



Poultry Processing Solutions