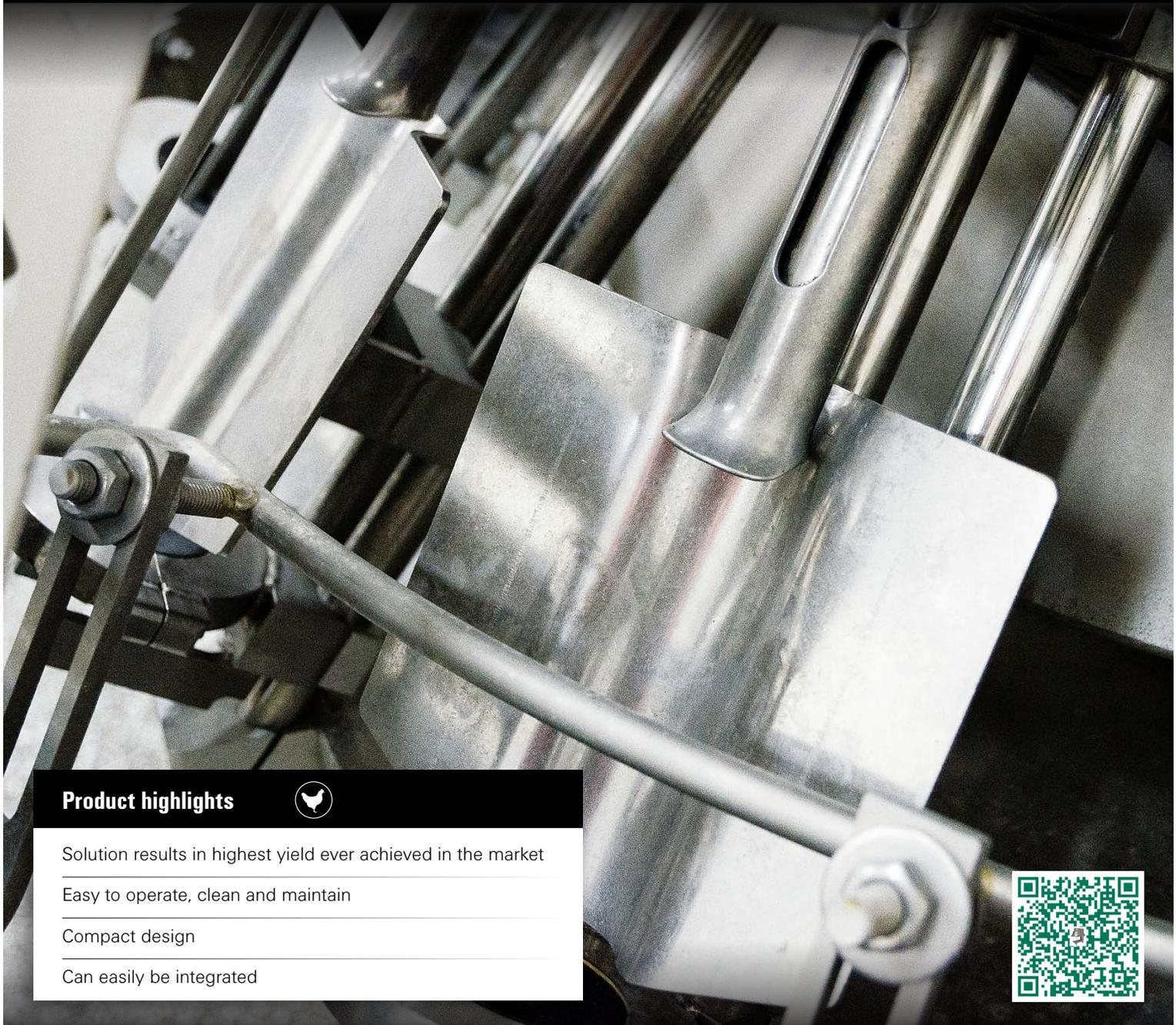




MEYN D50 THIGH DEBONER

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



Product highlights



Solution results in highest yield ever achieved in the market

Easy to operate, clean and maintain

Compact design

Can easily be integrated





Meyn D50 thigh deboner

The Meyn D50 thigh deboner is regarded as the industry benchmark for highly efficient production of deboned thigh meat. The system is characterized by its simplicity and results in an unsurpassed yield prior to and post trim. A minimum of adjustments and maintenance is required.



Operation

One operator loads the thigh into the product holder. Subsequently, the product holder takes the thigh through a sequence of deboning steps integrated in a carousel mechanism:

- The product is positioned by the probe.
- The thigh joint is pushed gently through the rubber diaphragm, while the thigh meat, including knee cap, remains on the product holder.
- The bone is released from the diaphragm.
- The deboned thigh meat with or without skin is discharged on a separate location.

After deboning, the only remaining operations are trimming and quality grading.

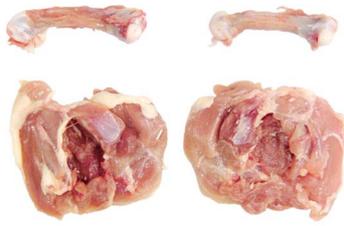
* deskinning must be done prior to loading the D50 with a separate solution.



m Product in and out



Thigh with bone



Thigh fillet unboned



Thigh fillet unboned

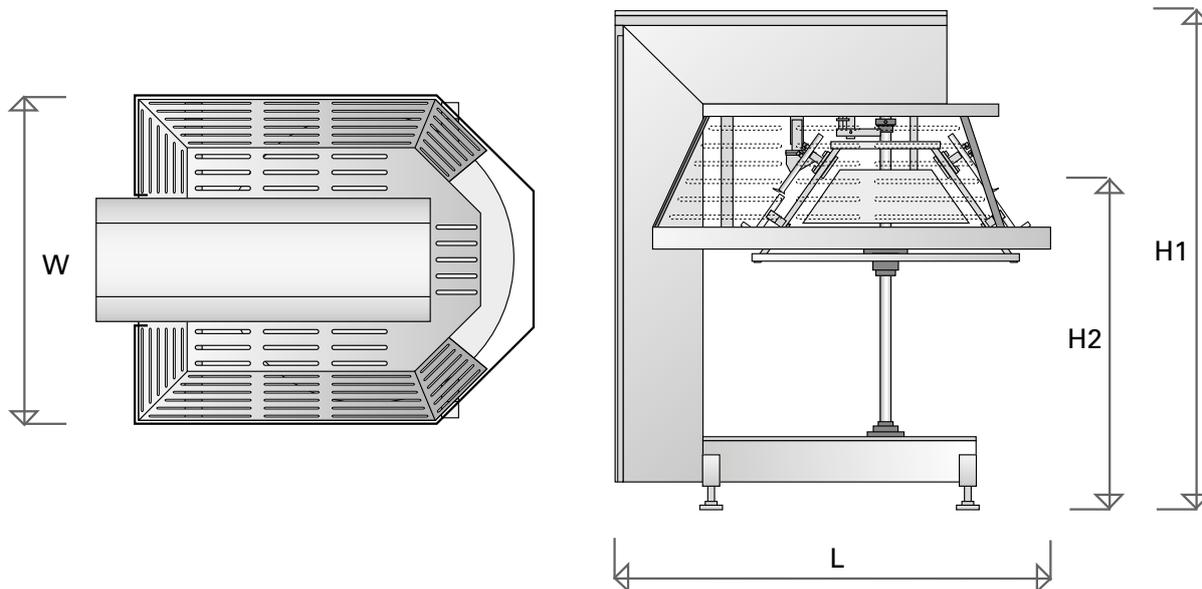
m Options

- Knuckle saw for deboning drumsticks





Meyn D50 thigh deboner



Capacity	PPH	3,000
Product weight thigh	g	90-300
Product weight drumstick	g	60-200
Length (L)	mm	1,600
Width (W)	mm	1,250
Total height (H1)	mm	1,780
Working height (H2)	mm	1,020
Weight	kg	500
Electric power installed	kW	1x 0.18
Water connection	BSP	1/4"
Water consumption*	m ³ /h	0.1
Options:		
Knuckle saw for deboning drumsticks		
Electric power installed (Knuckle saw)	kW	1x 1.1

* only if water in deboning area is allowed

HEAD OFFICE

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