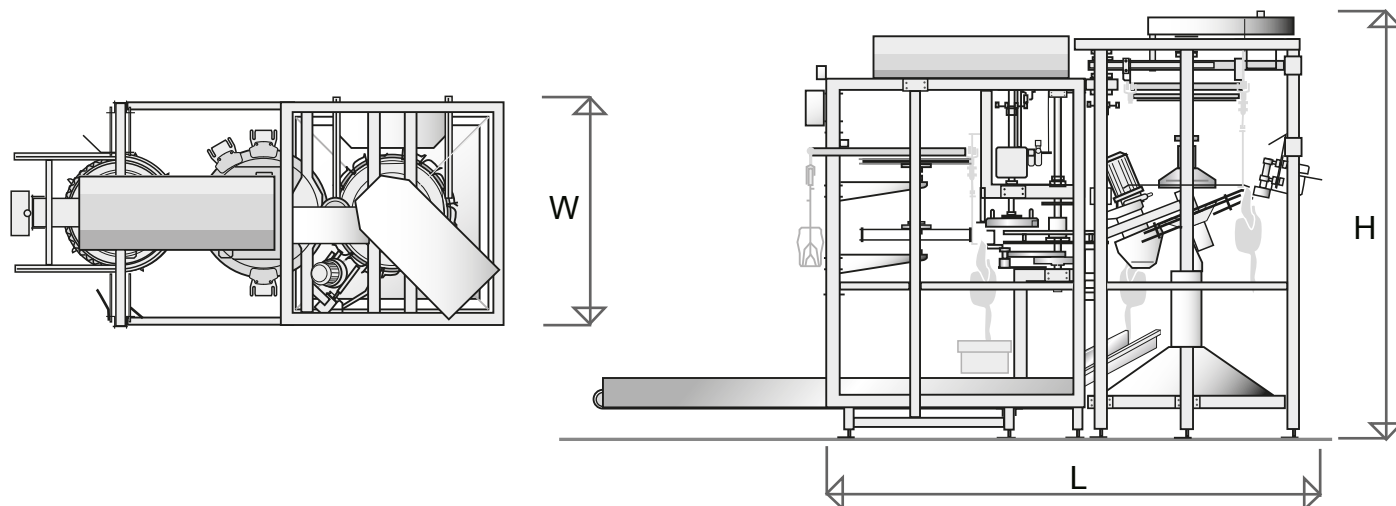


Meyn rehanger/tendon puller for turkeys



Capacity	BPH	2,900	3,600
Live weight	kg	6-22	6-22
Number of units on tendon puller		8	10
Shackle pitch	inch	15	12
Length (L)	mm	4,300	4,300
Width (W)	mm	2,000	2,000
Height (H)	mm	3,800	3,800
Weight	kg	1,800	1,800
Electrical power installed*	kW	1x 3.0	1x 3.0
Water connection	BSP	1/2"	1/2"
Water consumption	m ³ /h	0.3	0.3
Compressed air connection	BSP	1/4"	1/4"

Options: Shank cutter to process turkeys with live weight 3.5-6 kg, additional 2.2 kW

Set of safety doors

Back-up conveyor belt

*excluding integrated line drive

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MEYN

Poultry Processing Solutions

Technical Data Sheet

Meyn rehanger/tendon puller for turkeys

- Excellent transfer rate, independent of product weight.
- Reduces number of back-up operators to only one, and makes his work very light and easy.
- Improved product hygiene since contamination as consequence of dropping birds onto a belt is completely omitted.
- Suits all applied line speeds at both 12" and 15" shackle pitch.

