



MEYN TAIL CUTTER PHYSIC MODEL

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



The Meyn tail cutter cuts allows for a highly precise and controlled tail cut. The amount of tail to be removed can be adjusted to customers' requirements. This improves yield as undesired loss of excess fat, skin or meat is prevented.

Operation

The birds are guided backwards through the tail cutter, with the guides centering the tail on both sides.

Product in and out

Product in



Product dropped



Product out



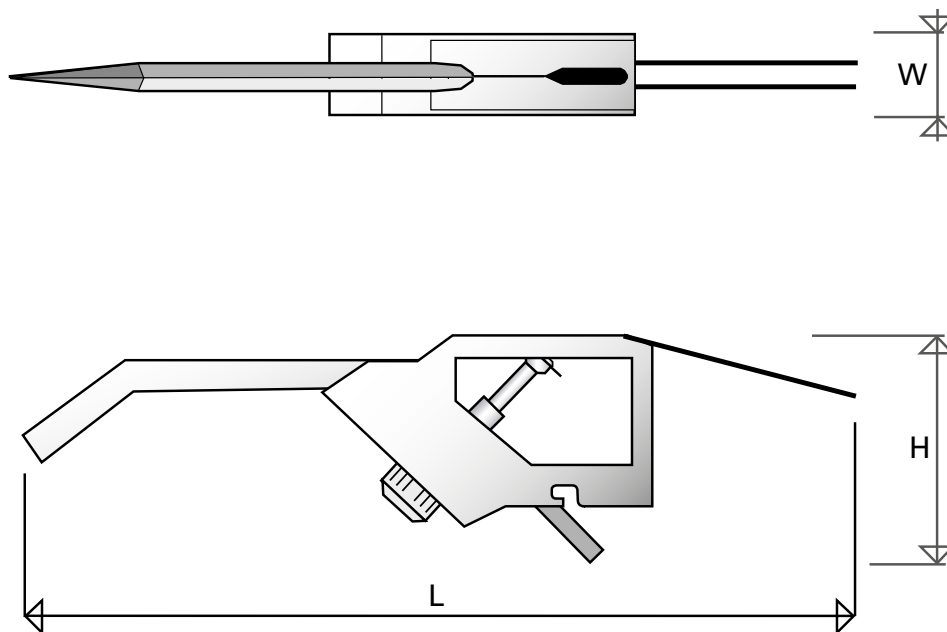
Product highlights

- Tail is centered on both sides for exact positioning
- Highly accurate cut without cutting excess skin or back meat
- Cut can effortlessly be adjusted to customers' requirements
- Easy to by-pass without touching the product





Meyn tail cutter



Capacity	BPH	7,500
Griller weight	kg	1.0-2.4
Length (L)	mm	1,750
Width (W)	mm	180
Height (H)	mm	480
Knife diameter	mm	110
Weight	kg	35
Electric power installed	kW	1x 0.18

HEAD OFFICE

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