



MEYN FRONT HALF CUTTER

PHYSIC MODEL

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



The Meyn front half cutter accurately separates the front half from the griller. Front halves with or without wings are produced with a symmetric and accurate cut without damaging breast or oyster meat. The front half cutter is usually installed after the HY wing cutter. Meyn offers the possibility to further process the front half on either a cone deboning conveyor or by means of (semi-) automatic front half filleting machines (up to 6,000 products per hour). Controlled transfer to a conveyor is possible.

m Product in and out

Product in



Product dropped



Product out



Product highlights



Highly consistent and accurate symmetric cut

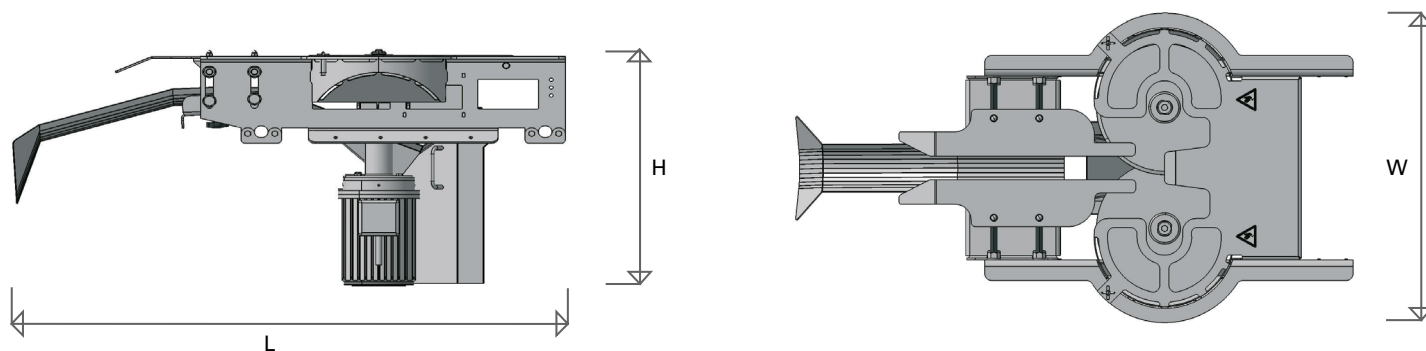
Cut can be easily set according to customers' requirements: range of possibilities from an anatomical cut to very short rib length to maximize back half (leg quarter) yield

Easy to by-pass without touching the product





Meyn front half cutter



Capacity	BPH	7,500
Griller weight	kg	1.0-2.4
Length (L)	mm	1,220
Width (W)	mm	700
Height (H)	mm	590
Knife diameter	mm	2x 300
Weight	kg	100
Electric power installed	kW	2x 0.55

HEAD OFFICE

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Poultry Processing Solutions