

MEYN ANATOMICAL LEG PROCESSOR HIGH YIELD

PHYSIC MODEL

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



The Meyn anatomical leg processor removes the back piece from the saddle resulting in two anatomical legs that remain in the shackle. A self adjusting back scraping and tendon cutting mechanism allows processing a wide weight variation within one adjustment. This results in extremely high yield and low bone content. The slow and controlled removal of the back piece results in maximum oyster meat harvesting and oyster attachment to the thigh, making this product ideal for deboning operations.

Product in and out

Product in



Product dropped



Product out



Product highlights



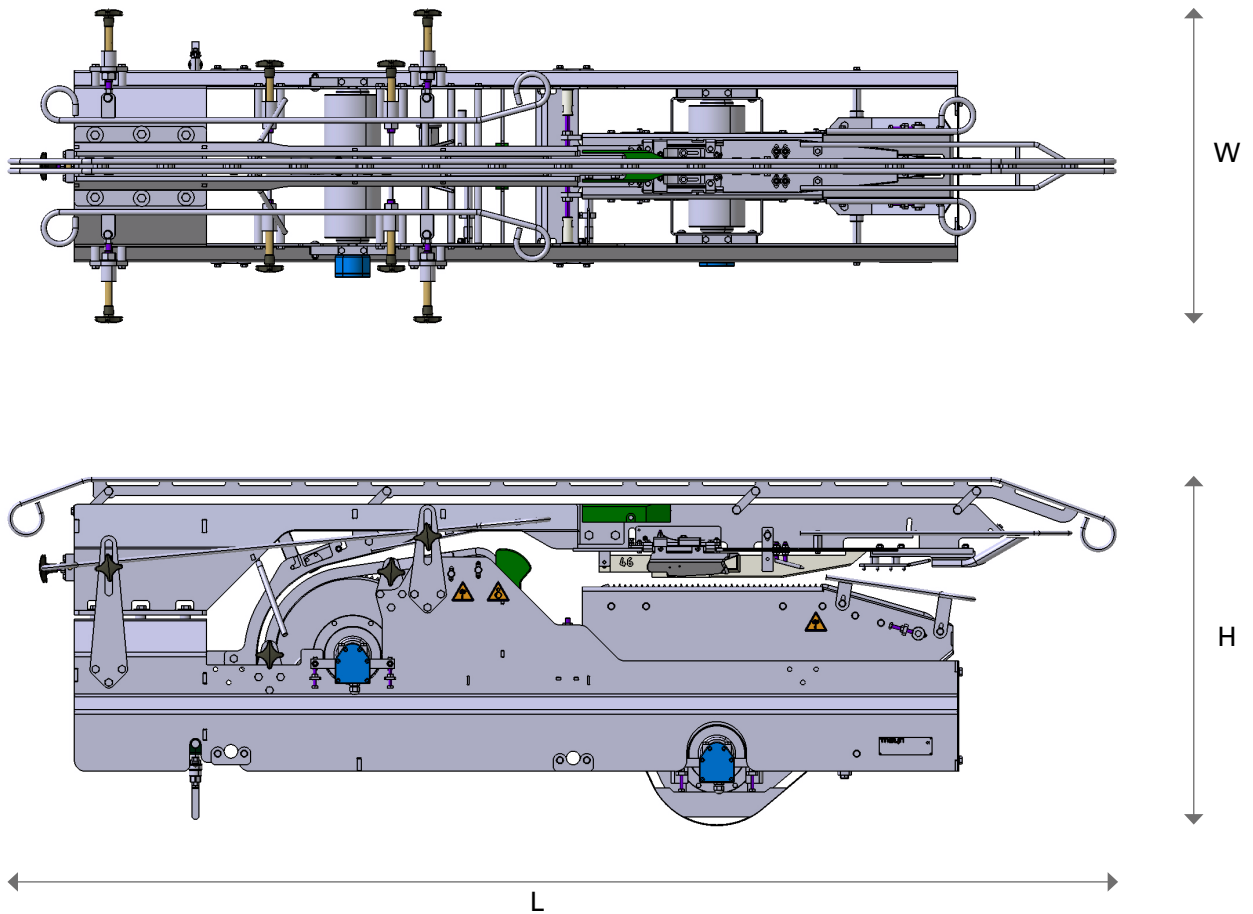
Improved back separation for maximum oyster muscle harvesting and attachment to the thigh meat

Self adjusting scraping and cutting mechanism to allow maximum back meat harvesting with minimum bone content regardless weight variation

Maximum yield and product presentation with extremely low maintenance cost



Meyn anatomical leg processor high yield - Physic model



Capacity	BPH	7,500
Griller weight	kg	1.2-2.5
Shackle pitch	inch	12"
Length (L)	mm	2,550
Width (W)	mm	750
Height (H)	mm	850
Weight	kg	300
Electric power installed	kW	2x 0.55
Air connection*	OD tubing	1x 8mm
Air consumption	m3/h	0.18
Water connection	OD tubing	1x 8mm
Water consumption	m3/h	0.1
* min. required 5 bar = 72 PSI, clean		

HEAD OFFICE

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