

# MEYN MAESTRO EVISCERATOR

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

## Product highlights



Constant high evisceration result on a wide bird weight range within one machine setting

Spring-loaded mechanism resulting in constant superior evisceration result and increases spoon life cycle

Low maintenance costs and downtime

Most successful eviscerator in the market for many years

Effective evisceration system, no back up personnel needed

Virtually no loss of packages, guaranteed less than 0.2%

Wide range of models, covering all types of chickens

Compact yet flexible layout

Complete separation of viscera pack, contamination of the outside of the birds is omitted

No packs on back of birds

Low risk on intestine damage

Excellent liver quality

Low risk on crop damage







## Maestro eviscerator

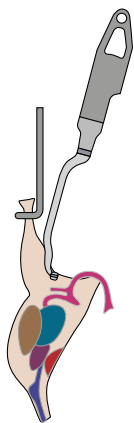
**The Meyn Maestro eviscerator is, by far, the best sold and most applied eviscerator in the world. The Meyn Maestro eviscerator can handle the widest weight ranges within one flock and setting as well as over different flocks. With the Maestro, unrivaled evisceration performances can be obtained at the lowest possible downtime and running costs available.**

The spring-loaded spoon mechanism assures a constant superior evisceration result without any damage to the liver. The back plate adjustment and long stroke result in an optimal performance and the ability to process a very wide weight range. At the outlet of the machine, the birds pass through a compact yet effective washing station in order to reduce the risk of faecal contamination. Furthermore, the Meyn Maestro can handle virtually all types of evisceration lines and shackles and can also successfully be incorporated into competitor lines.

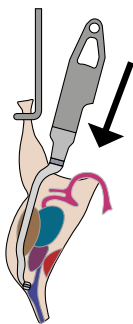


## Operation

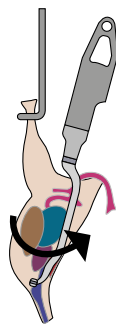
Birds are led into the machine with their backs towards the center of the machine and positioned in the lower part of the processing unit. The evisceration bracket is lowered into the bird to a point in the neck of the bird on breast side. The evisceration bracket is closed around the gullet, just above the crop. The evisceration bracket is lifted out of the bird, the gullet is pulled out of the neck and the whole viscera package is removed from the carcass. The carcass is released from the positioning unit and rinsed. The transfer unit takes over the viscera pack from the evisceration bracket and drops it in a pan of the pan conveyor. Carcass and viscera pack are presented to the veterinary inspector. The processing unit is cleaned using high pressure water jets.



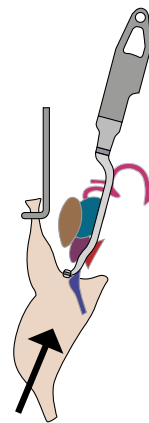
Step 1:  
Bracket enters broiler



Step 2:  
Bracket inside broiler



Step 3:  
Bracket turns 90°  
and clamps the gullet



Step 4:  
Bracket pulls out complete  
package at the gullet

## m Options

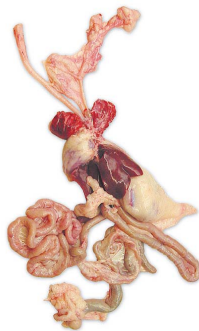
- High pressure pump
- Line drive
- Intestine cutting module
- Yolk harvesting plate

## m Product in and out

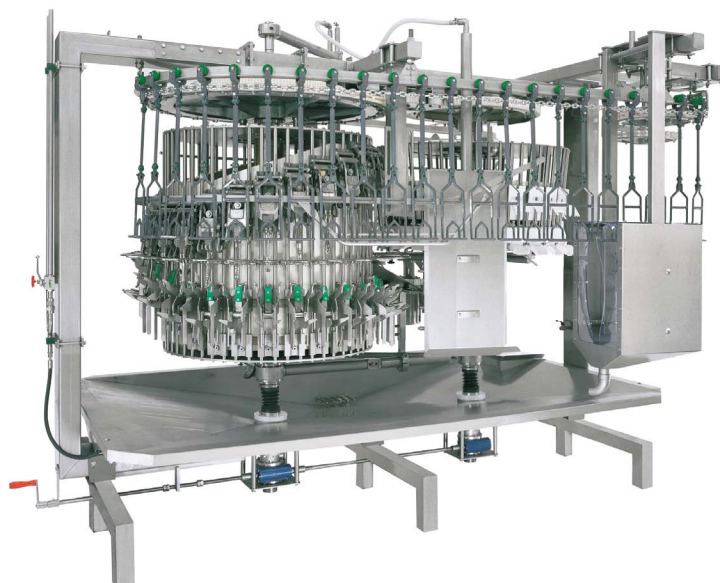
Product in



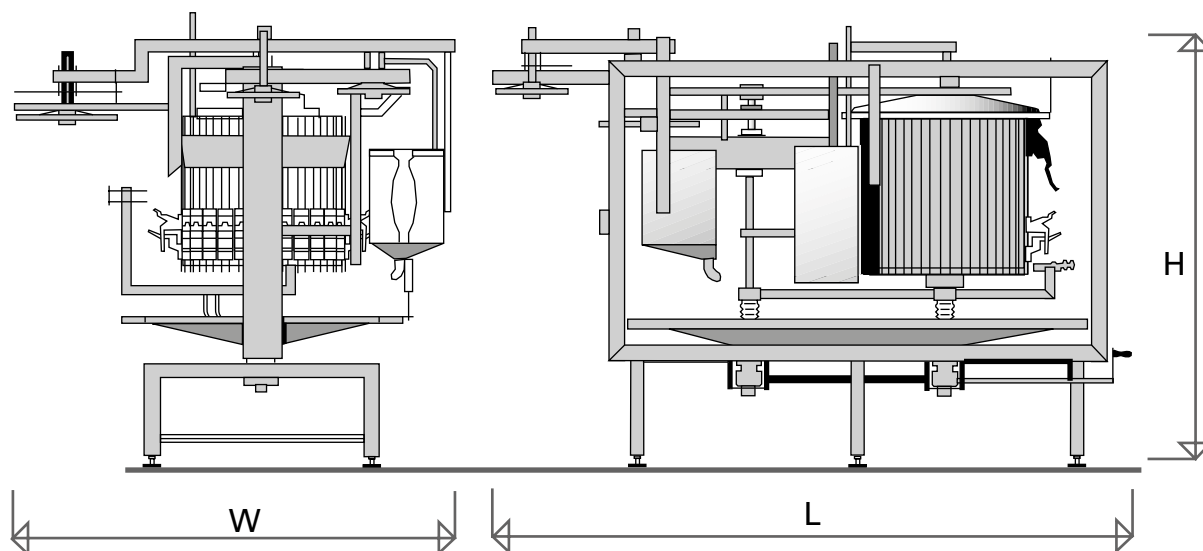
Product out



Product out



## Maestro eviscerator



Model		20x6	20x6	21x8	24x6	24x6	28x6	28x6
Capacity	BPH	6,000	6,000	9,000	9,000	9,000	10,000	13,500
Live weight	kg	0.5-1.7	1.2-4.0	2.5-5.5	0.5-1.7	1.2-4.0	0.5-1.7	1.2-4.0
Number of units		20	20	21	24	24	28	28
Shackle pitch	inch	6"	6"	8"	6"	6"	6"	6"
Lenght (L)	mm	3,250	3,250	4,250	3,880	3,880	4,250	4,250
Width (W)	mm	2,650	2,650	2,840	2,840	2,840	2,840	2,840
Height (H)	mm	3,120	3,120	3,120	3,120	3,120	3,120	3,120
Weight	kg	2,000	2,000	2,100	2,400	2,400	2,800	2,800
Electric power installed	kW	2.2	2.2	2.2	2.2	2.2	2.2	2.2
High pressure pump								
Water connection	BSP	3/4"	3/4"	3/4"	3/4"	3/4"	3/4"	3/4"
Water consumption	m3/h	2.5	2.5	2.5	2.5	2.5	2.5	2.5
Drain connection	BSP	4"	4"	4"	4"	4"	4"	4"
Option: Overhead conveyor drive unit 0.75 kW								
Height including drive	mm	3,260	3,260	3,260	3,260	3,260	3,260	3,260

### HEAD OFFICE

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Poultry Processing Solutions