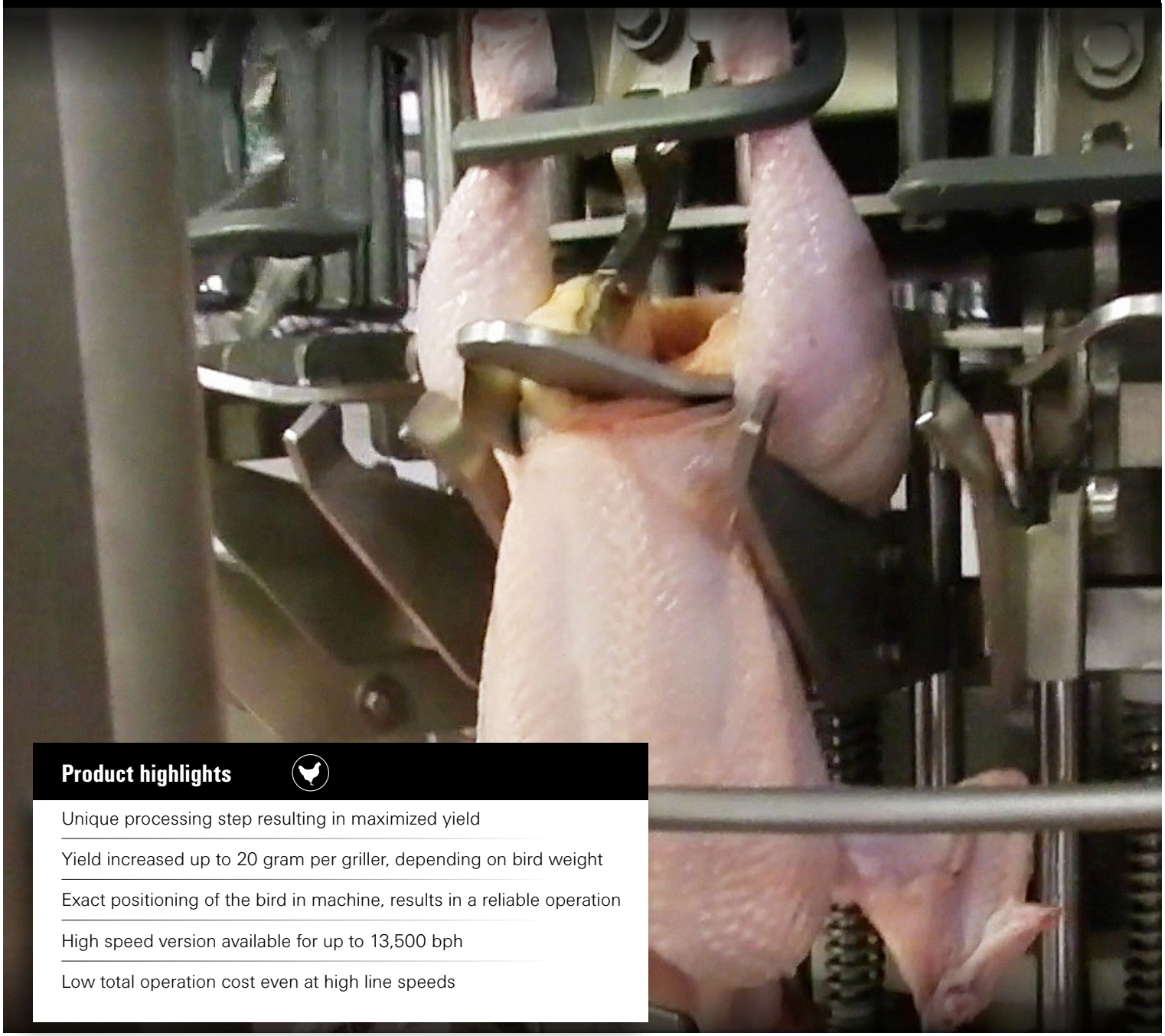
MEYN FAT RETENTION MACHINE

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



Product highlights

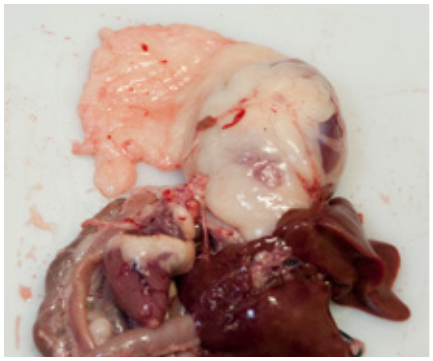
- Unique processing step resulting in maximized yield
- Yield increased up to 20 gram per griller, depending on bird weight
- Exact positioning of the bird in machine, results in a reliable operation
- High speed version available for up to 13,500 bph
- Low total operation cost even at high line speeds

Meyn fat retention machine

In plants processing at high speeds even the smallest detail can make a huge difference and maximizing yield is essential for each product. During evisceration, a considerable amount of fat is often removed from the carcass together with the viscera pack. With the Meyn fat retention machine, the majority of the leaf fat remains attached to the carcass after removal of the viscera. After this, several options are possible. The fat-pads can be harvested in the evisceration line and can be sold as a by-product. Furthermore, it can be left in the griller and sold as whole bird or it can be processed in the cut up line.

To meet the ever increasing requirements for higher line speeds, Meyn introduces a new high speed version of the machine. This high speed version has an extended overhead track race (approximately 240°) to allow more processing time at higher speeds and to maintain maximum performance and low wear and tear while running speeds up to 13,500 bph.

Processors not only profit from this machine when selling whole birds. Also the leg quarter yield benefits. Especially at higher speed the return on investment for this machine is within months. Furthermore, the fat pads can be harvested in the evisceration line (fat suction machine) to be used as a by-product. The fat retention machine is a unique processing step in the evisceration department, which efficiently maximizes yield.



Without fat retention machine

Without fat retention machine

With fat retention machine

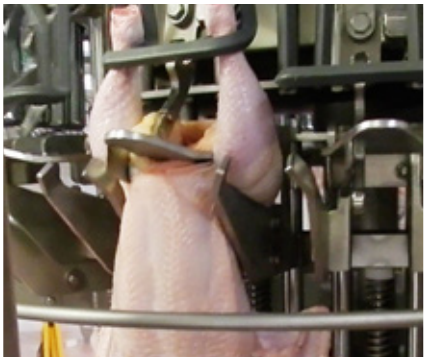
Operation

The fat retention machine is a carrousel machine installed between opening machine and the Maestro eviscerator dedicated to brake the connection of the abdominal fat with the gizzard so a maximum amount of fat will remain firmly attached to carcass after evisceration instead of being lost during giblet processing. The machine is constructed with the highest safety and hygienic standards.

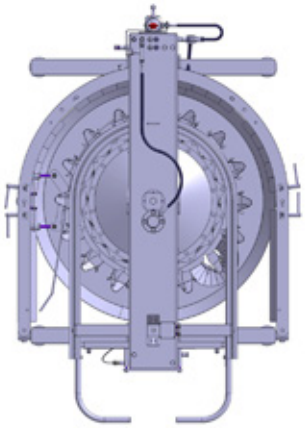
The bird is fed into the machine with its back towards the unit. Sets of static and spring loaded guides position the birds into the processing units. the birds are held in position by the lower part of the processing unit, two side supports lift each bird and pushes it against a centering bracket placed between the legs of the bird. The unit, a small steel finger, enters the cavity and with scrapping motion following the gizzard, brakes the connection of the fat pad without damaging the carcass or its intestines. When the product leaves the machine, it can be eviscerated with the Maestro eviscerator. Optimum results are obtained in combination with the fat retention machine Maestro spoons.

Product in and out

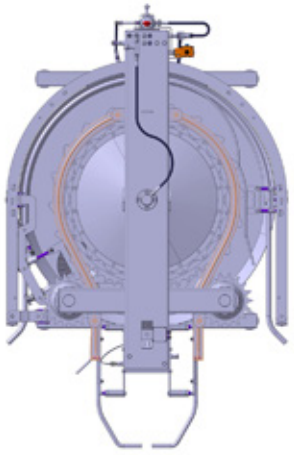
Product in



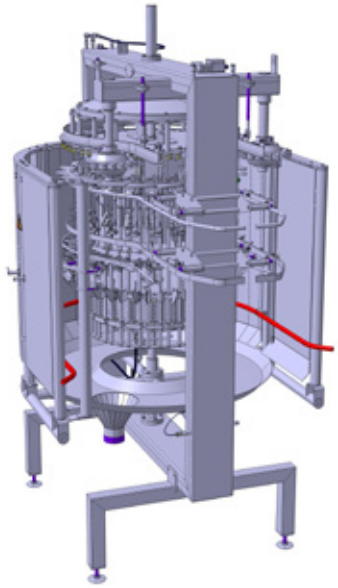
Product out



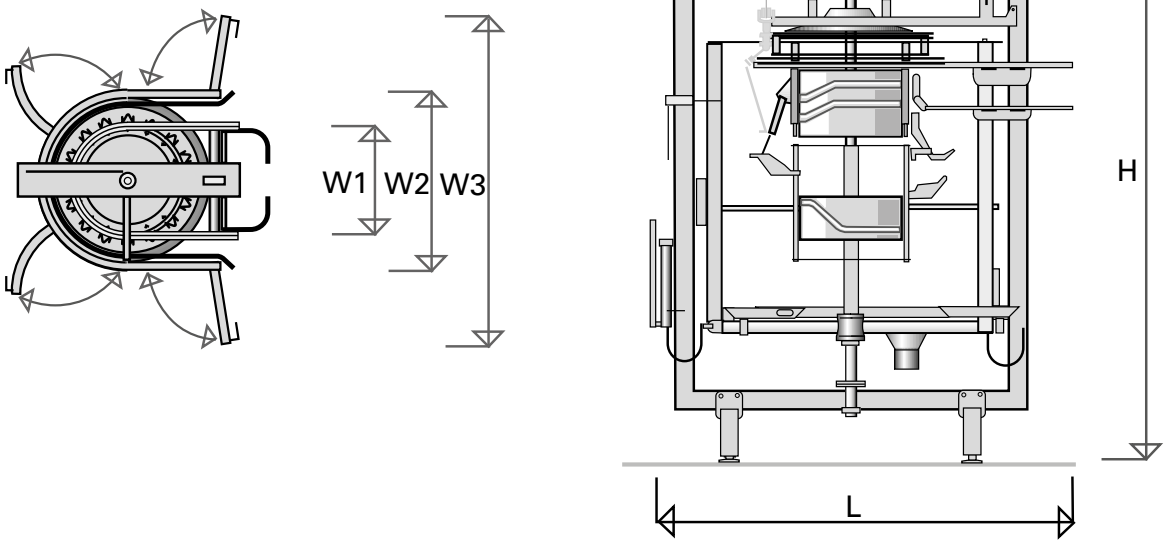
16 unit 180° track race
for up to 10,000 bph



20 unit 240° track race
for up to 13,500 bph



Fat retention machine



Model		12x8"	16x6"	20x6" HS (240° curve)	15x8" HS (240° curve)
Capacity	BPH	7,500	10,000	13,500	10,500
Live weight	kg	2.5-5.5	1.2-4.0	1.2-4.0	3.0-5.5
Number of units		12	16	20	15
Shackle pitch	inch	8"	6"	6"	8"
Length (L)	mm	1,980	1,980	2,421	2,421
Width (W1)	mm	780	780	560	560
Width (W2)	mm	1,450	1,450	1,650	1,650
Width (W3)	mm	2,450	2,450	2,900	2,900
Height (H)	mm	2,800	2,800	2,705	2,705
Weight	kg	590	590	1300	1300
Water connection	BSP	3/8"	3/8"	3/8"	3/8"
Water consumption	m3/h	0.5	0.5	0.5	0.5
Drain connection	BSP	DN100	DN100	DN100	DN100

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Poultry Processing Solutions