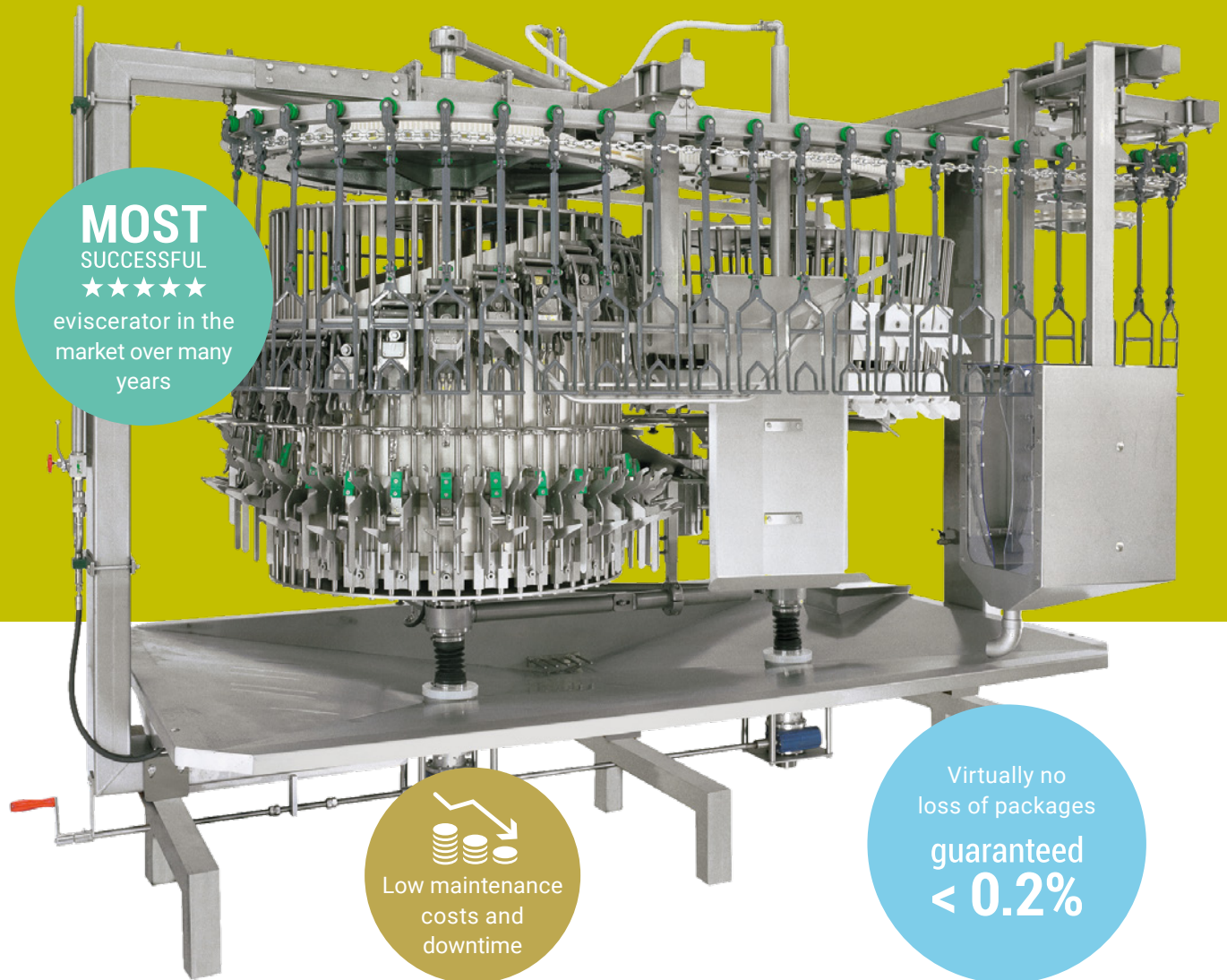


Meyn Maestro eviscerator



MOST
SUCCESSFUL



eviscerator in the
market over many
years



Low maintenance
costs and
downtime

Virtually no
loss of packages
guaranteed
< 0.2%

Product highlights

Reliably high evisceration across a wide bird-weight range (within one machine setting)

Spring-loaded mechanism for improved evisceration and increased spoon lifecycle

Effective evisceration without backup personnel

Compact yet flexible layout

Complete separation of viscera pack, without external contamination

No packs on back of birds

Low risk of intestine and crop damage

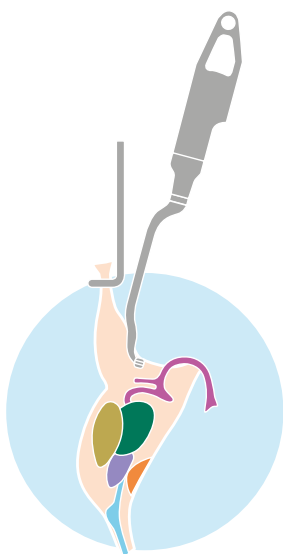
Excellent liver quality

Meyn Maestro eviscerator

The Maestro is by far the most widely sold and used eviscerator in the world. It can handle the widest range of weights, within one flock and across different flocks, using a single machine setting. The result is unrivaled evisceration performance, the lowest possible downtime, and minimized running costs.

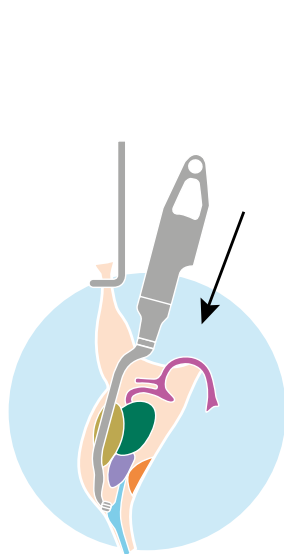
A spring-loaded spoon mechanism ensures reliable and improved evisceration result, without any damage to the liver. The back plate adjustment, and a long stroke, enables optimal performance along with the ability to process a very wide weight range. At the machine outlet,

birds pass through a compact yet effective washing station - reducing the risk of faecal contamination. Meyn Maestro can handle virtually all types of evisceration lines and shackles, and can also be incorporated successfully into equipment from other manufacturers.



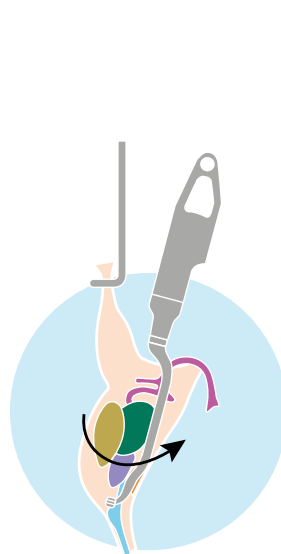
Step 1

■ Bracket enters broiler



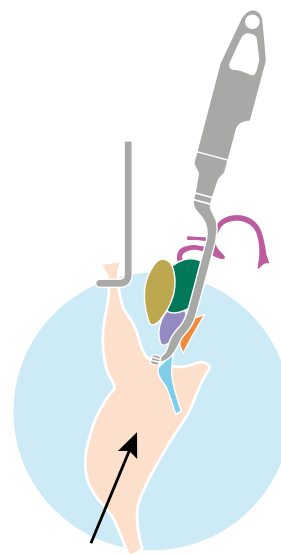
Step 2

■ Bracket inside broiler



Step 3

■ Bracket turns 90° and clamps the gullet



Step 4

■ Bracket pulls out complete package at the gullet

Product in

Whole bird with viscera package



Product dropped

Whole viscera package



Product out

Whole bird without viscera package



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 on the neck on the breast side. The bracket is closed around the gullet, just above the crop, and then lifted out of the bird. This means 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, after which the transfer unit takes the viscera pack from the bracket and drops it into a pan on the pan conveyor. Carcass and viscera pack are presented to the veterinary inspector. Finally, the processing unit is cleaned using high pressure water jets.

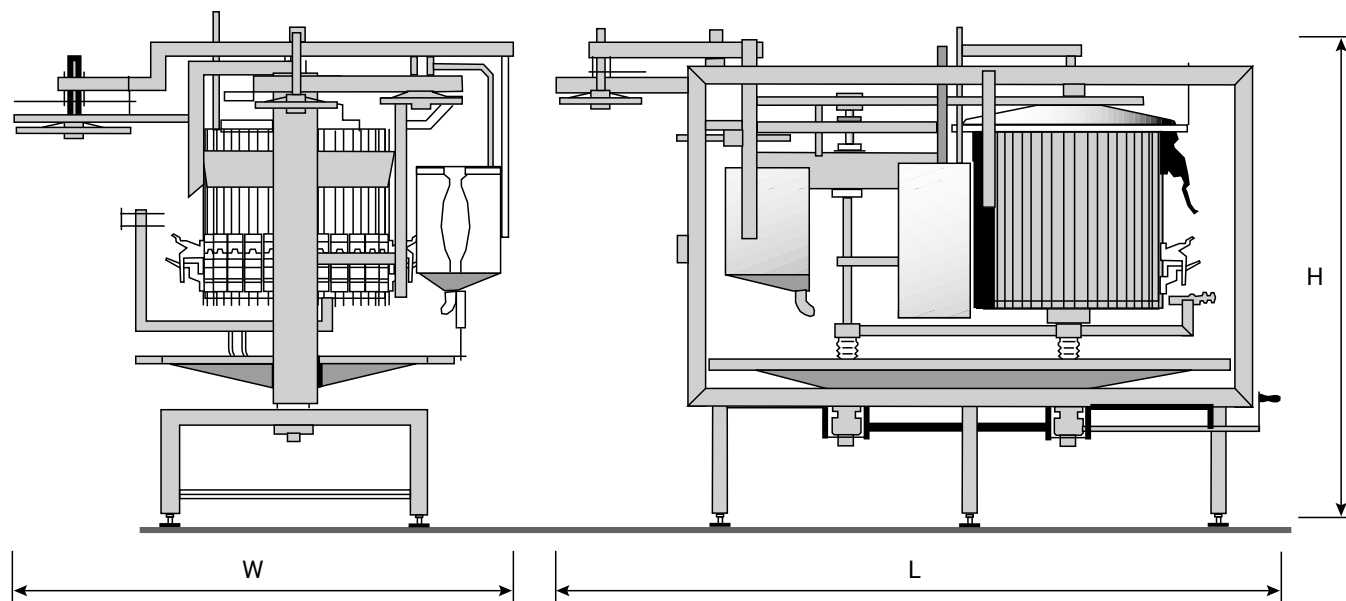
Options

- High pressure pump
- Line drive

- Intestine cutting module
- Yolk harvesting plate



Meyn Maestro eviscerator



Specifications

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	m ³ /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
------------------------	----	-------	-------	-------	-------	-------	-------	-------

The data is published, under reservation of all our rights, to the most recent information at the moment of publication and is subject to future modifications. Meyn reserves the right to modify the construction and the execution of its products at any time. No rights can be derived from this publication.

Version: 01
Revision date: 02-05-18

HEAD OFFICE

Meyn Food Processing Technology B.V.
Westeinde 6, 1511 MA Oostzaan (Amsterdam)
P.O. Box 16, 1510 AA Oostzaan
The Netherlands

CONTACT

Phone: +31 (0)20 2045 000
E-mail: sales@meyn.com
www.meyn.com