Meyn Mags 4.0 automatic giblet harvesting system

Maximize yield and reduce headcount with our newest Mags 4.0. The Mags automatic giblet harvesting system automatically removes the intestines and gall from the liver and all edible organs (liver, heart and gizzard) are separated.

Capable of harvesting virtually all available edible organs

Product highlights

- Flexible configuration for optimum use of floor space
- Modular set-up to balance capacity and investment
- Integrable with Maestro eviscerator and third party equipment
- Optional recovery system

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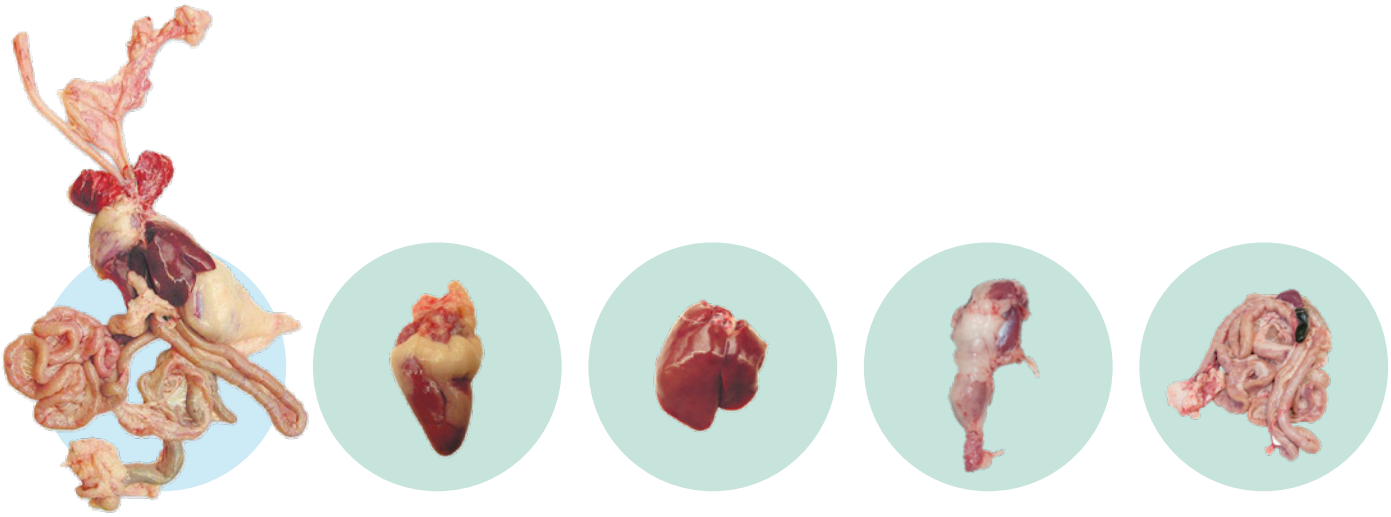
Giblet harvesting is an essential part of Meyn's evisceration program. A complete range of solutions is available, from manual to fully automatic, suiting different applications and every market requirement.

When using the Meyn Maestro solution, an acknowledged evisceration leader in the market, over 99.5% of packs are made available for harvesting. For optimum product presentation, the packs are transported to the new Mags automatic giblet harvesting system. The intestines and gall are automatically removed from the liver, and all edible organs (livers, hearts and gizzard) are separated. The Mags automatic giblet harvesting system is modular and expandable, balancing initial equipment investment with required capacity while also offering future capacity increases. Harvesting modules, each with a maximum capacity of 6,000 packs per hour, can be installed anywhere along the pan conveyor after carcass inspection. The system offers highly flexible layout, and can be oriented perpendicular/parallel to or on either side of the pan conveyor. The modules are constructed according to the highest safety and hygiene standards.

Operation

A discharge unit is mounted on the pan conveyor, and transfers the required number of packs to the harvesting module. Packs go from the pan conveyor to a flexible indexing belt. This belt separates the packs and transports them to the harvesting module.



Product in

- Complete pack

Product out

- Heart
- Liver
- Gizzard
- Intestines

Individual packs fall onto a set of synthetic rollers, where the heart, liver, and intestines are pulled down and transported. The packs are suspended by the gizzards. At the end of the rollers, a transportation chain takes the gizzard from the rollers and moves it over the transport rail along the process stations.

In the first gizzard processing step, the intestines are pulled away. In the second step, the gizzard is stripped off the pack, leaving the pre-stomach attached for optimum gizzard processing. In the same motion, the heart is pulled away from the liver and transported to a lung separator unit. Finally, the liver is transported to the intestines and gall separation unit. Livers and hearts from all modules are discharged onto a common belt. The hearts are transferred to a final heart and lung separation for optimum presentation, and the livers are tumble washed and discharged onto a sorting belt or into a transport pump (depending on end product specifications).
The gizzards are discharged directly into the gizzard harvester, and then peeled gizzards from all modules are collected and transported to an inspection belt.

High separation performance and optimum product presentation mean that only one operator per module is needed to sort edible livers with the highest quality.

The complete solution includes:

- Pan conveyor trays for automatic harvesting
- A controlled infeed from the pan conveyor for each module
- Harvesting modules and hydraulic pack
- Edible organs transport belt
- Heart and lung separator
- Liver washer
- Liver sorting belt

The maximum speed for a single unit is 6,000 birds per hour, so a typical line running 12,000 birds per hour will require two modules.

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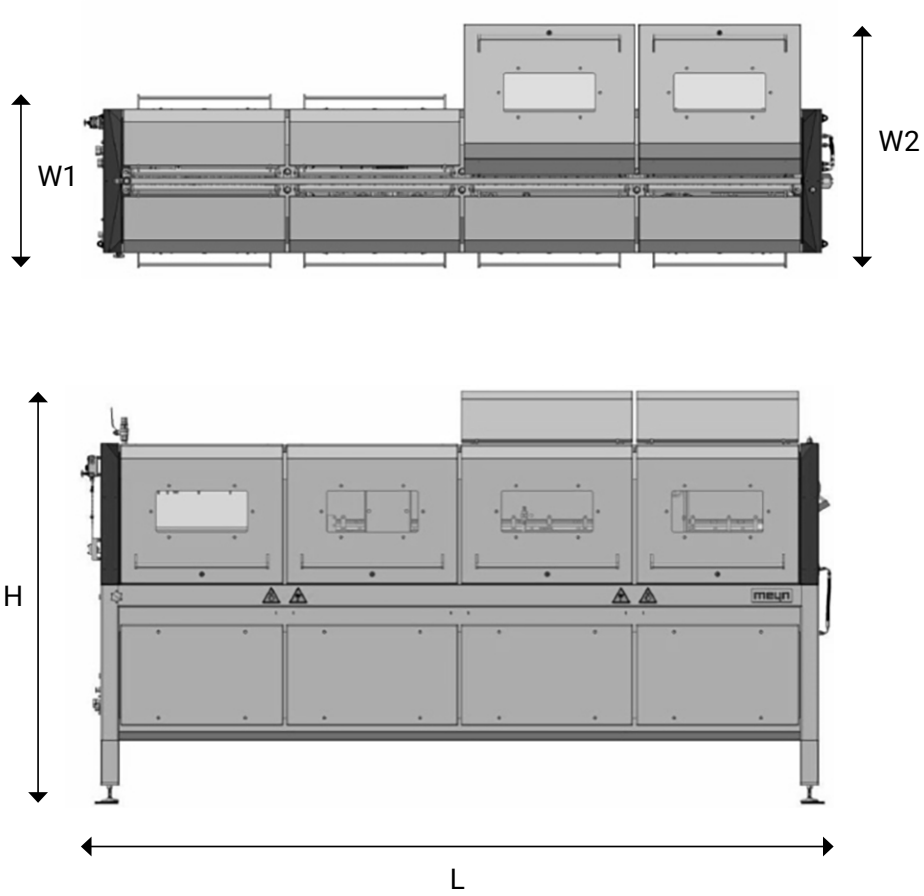

Specifications

Capacity	BPH	6,000	
Length (L)	mm	4,000	
Width (W1)	mm	800	
Width (W2)	mm	870	
Height (H)	mm	2,000	
Weight	kg	1,450	
Water connection	BSP	1”	(low pressure)
Water connection	BSP	3/4”	(low pressure)
Water connection	BSP	3/4”	(high pressure)
Water consumption	m^3/hr	2.7	

Version: 01
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