

Meyn Opening machine M3.0

Suitable for capacities up to
15,000 bph

All adjustments adjustable during production



Product Highlights

Patented cutting mechanism - consistent and exact (any bird live weight)

Non-wearing cutting blades - clean cuts + reduced maintenance/downtime

Spring-loaded safety mechanism - does not break if hard material between knife and knife guide

Cuts positioned relative to keel bone (no uncovered breasts)

Exact bird positioning for reduced intestine damage

All adjustments adjustable during production (curve, back support, guides)

Large weight range within one machine setting



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Application

Cutting of the abdominal skin of broilers, breeders, and layers, as a pre-operational step before evisceration. The vent (cloaca) must be cut loose before opening.

Operation

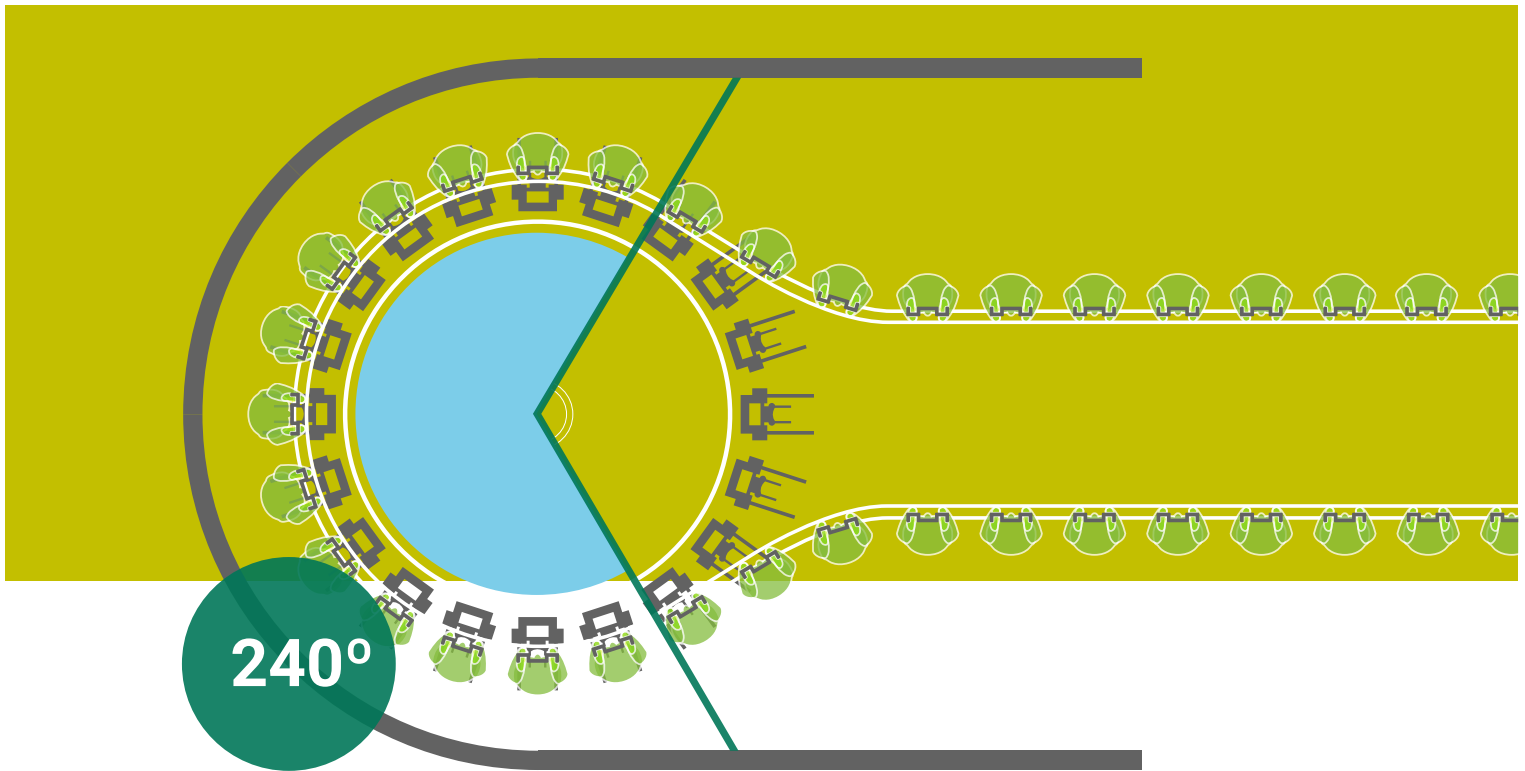
The Opening machine M3.0 is placed in the EV line's overhead conveyor 240-degree curve, often directly after the vent cutter. Birds hang in the overhead conveyor shackles, and are guided into the machine's infeed section their backs towards the centre of the machine. The static infeed guides position the birds into the opening machine's processing units.

Birds are held in position by the lower part of the processing unit, and the back support tilts the bird to ensure a proper infeed of the knife guide. Next, the lower (blunt) part of the scissors is guided through the vent hole into the bird, until it rests against the breast bone. This uses a "swivel"

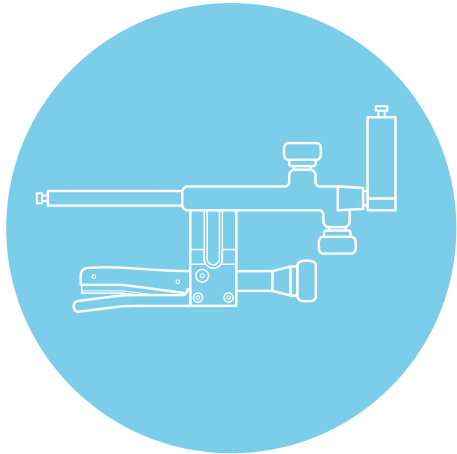


movement, so the knife guide enters the bird properly and guides away from the vent. The back support ensures that the bird is pulled back in a straight position to prevent picking up intestines. The upper (crenelated) knife is next lowered, cutting the abdominal skin. Finally, the bird is released from the unit. The processing unit is cleaned after each cycle using spray nozzles.





240°



< Swivel movement >

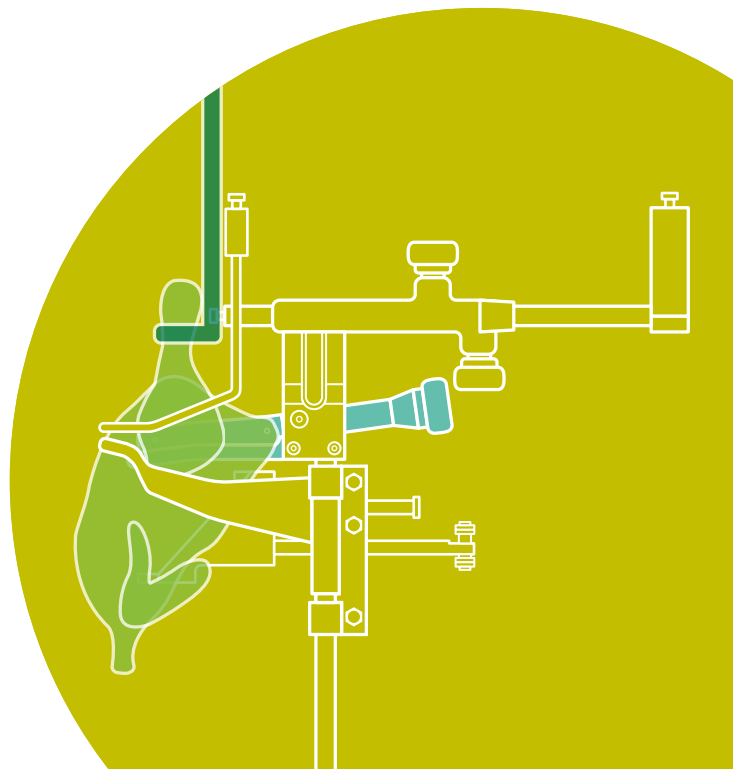
Construction

The Opening machine M3.0 is constructed as a carousel machine, driven by the overhead conveyor. A vertical main shaft with curved drum controls movements of the processing units, which rotate in the carousel. Each processing unit contains two vertical slide shafts and a number of slide blocks.

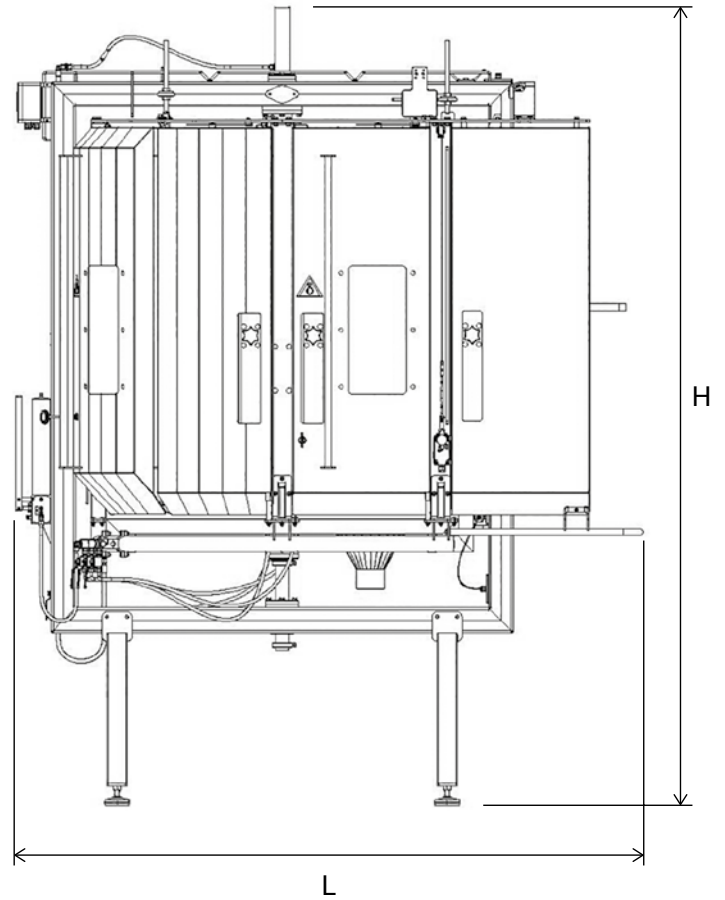
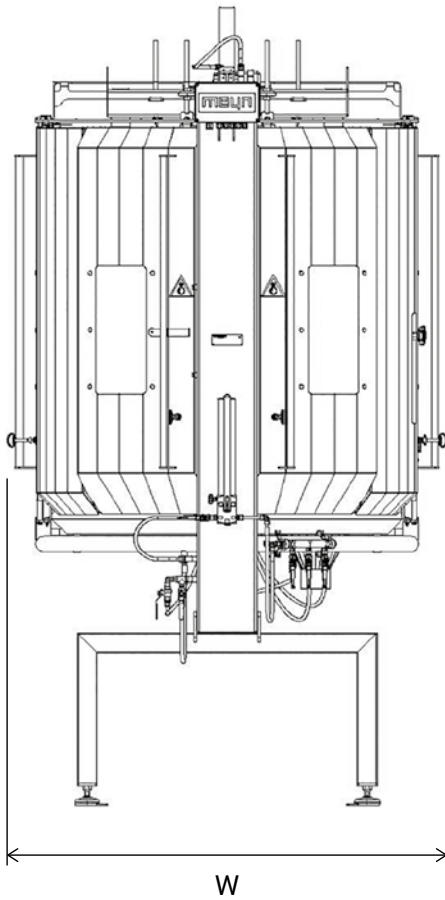
Despite leeway caused by wear and tear, this machine will continue to cut accurately, thanks to its spring-loaded mechanism. In addition, even when the cutting blades are blocked by a hard object, the blades will not get damaged. The HS version Evisceration equipment is always implemented with 20 units in a 240 frame.

The new Opening Machine M3.0 is implemented in the new ECP1.1 framework, with all the latest updates regarding safety and standards.

A low pressure spray system uses an extra set of nozzles, directed to the knife and centering bracket, and cleans the processing unit after each cycle.



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Specifications

Capacity	13,500 bph
Live weight	1.9 - 2.8 kg
Number of units	20
Shackle pitch	6"

Length (L)	2,500 mm
Height (H)	3,185 mm
Width (W)	1,700 mm
Weight	1,350 kg

Water connection	3/8" BSP
Water consumption	0.5 m ³ /hr
Drain connection	DN100

Option for USA only, high pressure nozzle in combination with high pressure pump:

Water connection	3/8" G
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