

Meyn Rapid breast deboner M4.1



1 Solution:
breast caps & front halves



Saves up to

20 FTE
per shift



Plug & Play

With hundreds of Rapid deboners sold worldwide, the Rapid breast deboning concept has been globally accepted by processors and their customers, and has proven to be very successful.

Product highlights

Plug & Play concept, for lower installation cost and time

Excellent product presentation - wings, fillets and tenderloins

High yield with both matured and non-matured products

Preset touch-buttons - adjust critical settings during production when product weights change

Rapid breast deboner M4.1

Customers see substantial benefits from the underlying carousel principle. The Rapid breast deboner uses a 'Plug & Play' approach to process 4,200 front halves or breast caps per hour. A variety of options are available that deliver the required types of end products and also enable higher value by-products.

Continuous improvement is a priority at Meyn, designed to optimize your profitability. The introduction of the 'Plug & Play' Rapid breast deboner M4.1 is an example of ongoing innovation, and has been based upon proven technology from the Rapid Plus. This new option has further optimized footprint/capacity ratio, reducing the total cost of ownership.



Basic configuration

The Rapid breast deboner M4.1 basic configuration consists of the following modules (numbers refer to image):

- a. Frame, transport tables, loading stations, product carriers, safety doors and HD stainless steel electrical cabinet
- b. Product carrier closing station (2)
- c. Deskinner (4)
- d. Product counter (7)
- e. Carousel for wishbone cutting and scraping (8)
- f. Incising unit for outer fillet and inner fillet (16)
- g. Static fillet/tender unloader for automatic unloading of half fillets with tenders (17)**
- h. Carcass unloader (25)

** not for the manual tenderharvesting platform

Operation

The breast caps or front halves can be supplied in crates, cartons or straight from the cut-up line onto a conveyor belt. Two loading operators take the breasts and load them onto the product carrier, which passes by slowly in front of them. Next, the product carriers take the breasts through a sequence of automated deboning steps.

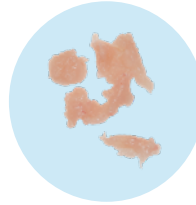
- A unique deskinning principle is implemented to remove the skin from the breast and harvest a high quality, undamaged skin.
- Using the proven carousel principle, the wishbone is cut out of the breast precisely, resulting in minimum bone contamination and low meat loss.
- In the same carousel, the fillet is scraped loose from the breast cage. The carousel can be adapted easily for optimal performance with both matured and non-matured products.
- If required, an incising module splits the fillet into two halves.
- A limited sequence of modules can be integrated to harvest half or whole fillets, with or without tenderloins attached. End product requirements dictate the configuration used.
- Keel bone rest meat modules are available to remove as much meat as possible from the keel bone, and to increase the value of this by-product.

Options



Automatic fillet harvesting solution for tender out products *

Automatically unloads half fillets without tenderloins, or butterflied without tenderloins (11, 13).



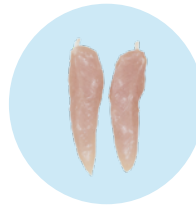
Keel bone rest meat scraper (23)

The keel bone rest meat scraper removes part of the remaining meat from the side of the keel bone.



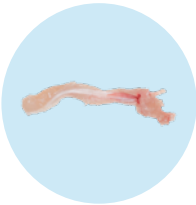
Automatic fillet harvesting solution for butterfly tenderloins in *

Automatically unloads butterflies tenderloins in (12, 14, 15).



Manual tenderloin harvesting platform **

Two individual height adjustable stands are mounted on the frame after the halving knife to manually unload the tenderloins and maintain the highest quality tenderloins.



Keel bone top membrane harvester (22)

The keel bone top membrane harvester removes the membrane on top of the keel bone which is present when producing half fillets.

Product carrier washing station (26)

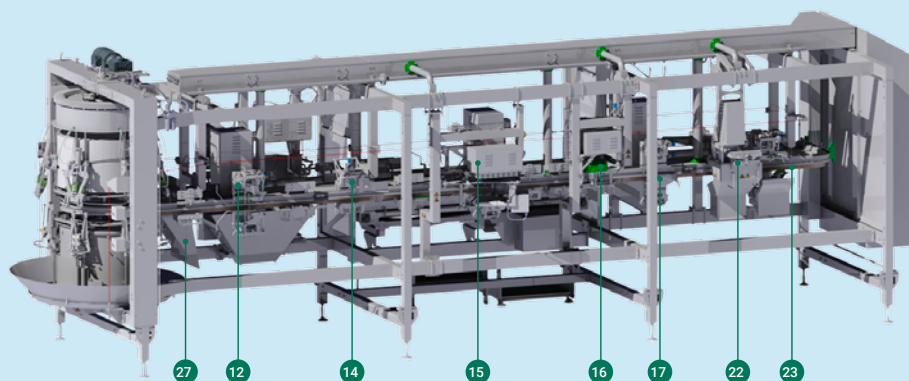
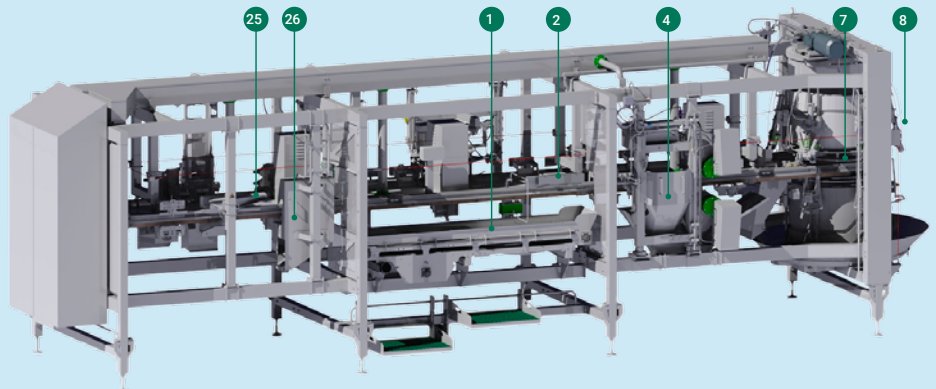
Washes the product carriers while rotating through 180°.

* Only 1 automatic fillet harvesting solution can be chosen.

** If the manual tenderloin harvesting platform is chosen, keel bone modules cannot be integrated.

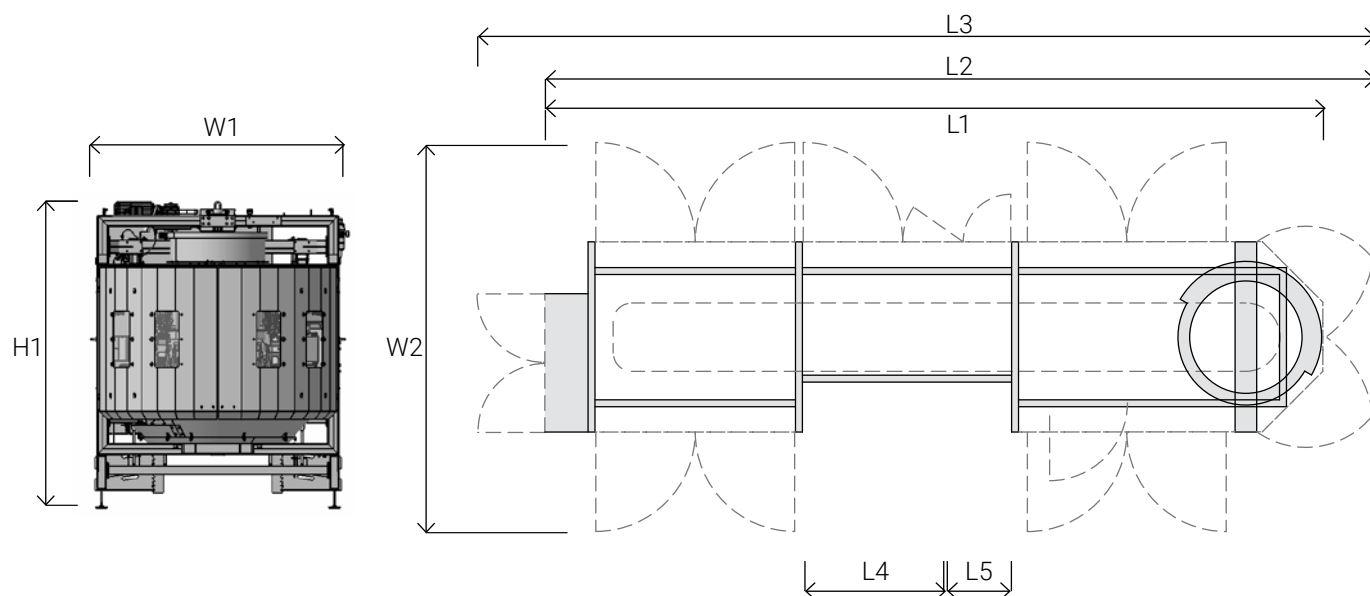
Rapid breast deboner M4.1 overview

- 1 Manual loading platform
- 2 Product carrier closing station
- 4 Deskiner
- 7 Product counter
- 8 Carousel for wishbone cutting and scraping
- 10 Incising unit outer fillet
- 11 Prescraping unit (PSU) type 1
- 12 Prescraping unit (PSU) type 2
- 13 Automatic fillet harvester (AFH) tender out product



- 14 Breast bone prescraper
- 15 Automatic fillet harvester (AFH) butterfly tenders in
- 16 Incising unit inner fillet
- 17 Static fillet/tender unloader
- 22 Keel bone top membrane harvester
- 23 Keel bone rest meat scraper
- 25 Carcass unloader
- 26 Product carrier washing station
- 27 Wishbone output

Rapid breast deboner M4.1

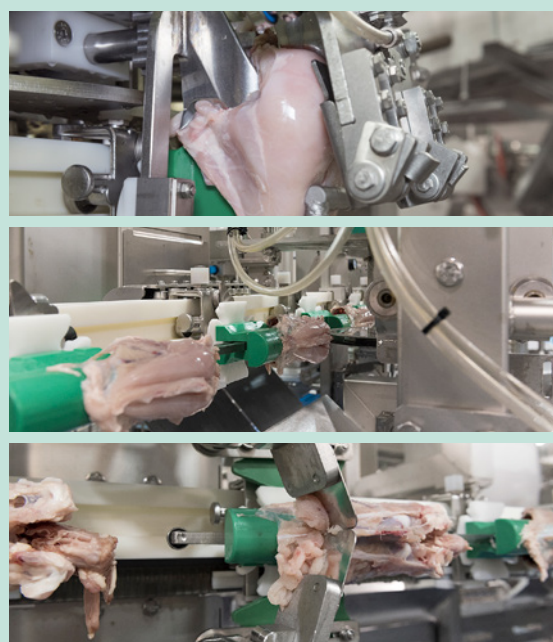


Specifications

Capacity	BPH	4,200
Product weight range - breast caps	g	350 – 1,200
Product weight range - front halves (wings off)	g	450 – 1,700
Closed doors (W1)	mm	2,280
All doors open (W2)	mm	4,280
Closed doors (L1)	mm	9,060
1 door open (L2)	mm	9,600
2 doors open (L3)	mm	10,200
Distance for 2 loading people (L4)	mm	1,760
Distance for entry products (L5)	mm	600
Total height (H1)	mm	2,800
Weight	Kg	max. 7,000
Electrical power installed *	kW	4.7 – 6.9
Compressed air connection	BSP	1x 1/2"
Compressed air consumption	m³/hr	max 9
Water connection	BSP	1x 1"
Water consumption **	m³/hr	max 3.5

* Depending on chosen configuration

** Depending on customer requirements



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