

Meyn TDS thigh deboning solution M1.0

The TDS thigh deboning solution M1.0 produces high quality thigh fillets, with an excellent presentation, from anatomical thighs.



Product highlights

Kneecaps fully removed with minimal risk of bone fragments

Unrivalled high yield

High quality thigh fillet with firm oyster attachment

Consistent and durable performance without difficult adjustment



Significantly reduced labor through minimal need for trimming

Integrated deskinner available



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The machine separates the thighbone including the kneecap from the fillet, and the oyster muscle remains firmly attached. As an option, the machine can be fitted with an integrated deskinning module to produce skinless fillets.



Three capacity models are available, ranging from 3,600 to 7,200 thighs (maximum) per hour. The TDS thigh deboning solution processes left and right thighs in several weight ranges, with or without skin and independent of chilling method.

What makes the TDS thigh deboning solution unique is a significant reduction in labor - with trimming of the produced fillets kept to a minimum. The deboning process is designed to separate the kneecaps from the fillet, and also to minimize the risk of bone fragments in the fillets.

The TDS thigh deboning solution comprises multiple integrated process steps. These ensure optimal processing of supplied products derived from carton boxes, crates or direct from the cut up line. Overall, this solution provides an efficient and transparent process that focuses on maximum yield, quality and throughput, with minimum labor.

Operation

The thighs are supplied in crates or cartons, or separated on a conveyor belt directly from the cut up line. Between two and four loading operators (depending on machine capacity) load the thighs on the product holders, which pass by in front of them. The product holder then takes the thighs through a sequence of automated deboning steps:

- The thigh is fixated.
- The rotating ring shaped blade detaches the oyster attachment.
- The pre-scraping units slightly pushes the fillet downwards. The optional deskinner can remove the skin from the fillet.
- The thigh meat is scraped in a downwards motion. The ring-shaped cutting blade will cut the fillet loose from the knee joint.
- The processed thigh fillet is discharged automatically.
- Finally, the thigh bone is removed from the product holder and the product holder is ready for a new cycle.
- An optional inspection table can be added to complete the setup. Depending on end product requirements and machine capacity, two to six people are required for trimming.

Options



■ Sets of knives



■ Sets of product holder



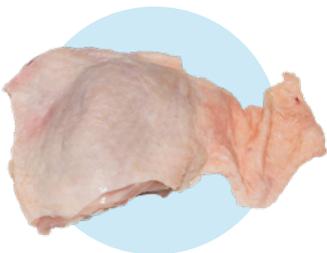
■ Deskinner



■ Knife sharpener

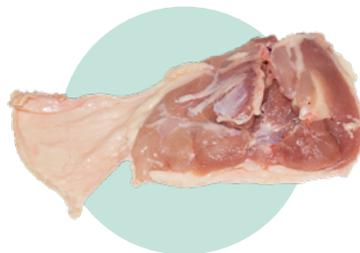
Product in

- Thigh with skin on or skinless

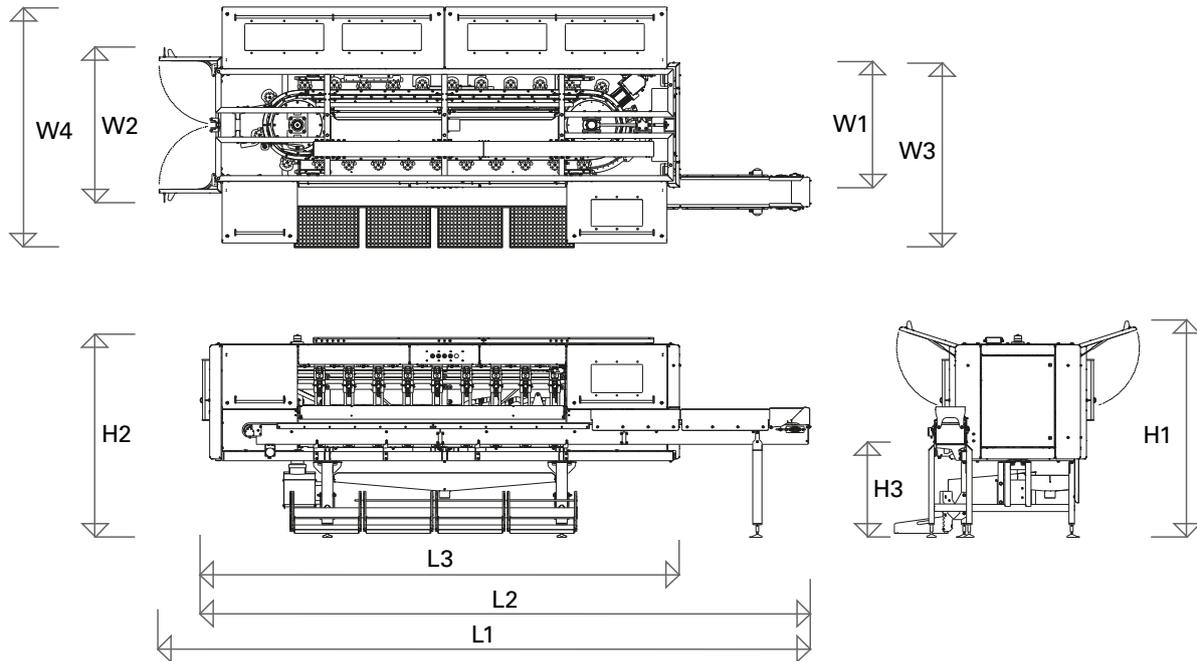


Product out

- Whole thigh fillet with skin or without skin



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Specifications

Capacity	PPM	26 units = 60 prod/min	39 units = 90 prod/min	52 units = 120 prod/min
Product weight anatomical thigh skin on	g	125-400		
Length (L1)	mm	7,550		
Length (L2)	mm	6,620		
Length (L3)	mm	5,200		
Width (W1)	mm	1,360		
Width (W2)	mm	1,660		
Width (W3)	mm	2,030		
Width (W4)	mm	2,640		
Total height open doors (H1)	mm	2,370		
Total height closed doors (H2)	mm	2,220		
Working height (H3)	mm	1,250		
Weight	kg	3.350	3.675	4.000
Electric power installed	kW	1x 1.1 + 1x 0.18		
Water connection	BSP	1/2" (1x 3Bar + 1x 10Bar)		
Water consumption*	m ³ /hr	0.3 at 3Bar - 1.5 at 10Bar		

Options

Deskinner	Electric power installed	kW	0.55
Knife sharpener	Electric power installed	kW	0.37
High pressure pump	Electric power installed	kW	2.2
	Water consumption*	m ³ /hr	1,5 at 10Bar

*only if water in deboning area is allowed

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