

# Meyn Vent cutter M3.0



Effective drill  
unit cleaning after  
each cycle



All adjustments  
adjustable during  
production



Suitable for  
capacities up to  
**15,000 bph**

Large weight  
range within  
one machine  
setting



## Product highlights

Intestinal damage reduced to absolute minimum, using patented inner bushing mechanism

Effective drill unit cleaning after each cycle, from inside of the unit

Exact and constant cutting results

No yield loss or back damage - due to exact drilling position and sophisticated bird handling

Large weight range within one machine setting

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

# Vent cutter M3.0



## Application

The Vent cutter M3.0 is the first of the three key machines in poultry evisceration, designed to process broilers, breeders, and layers. It cuts loose the vent (cloaca), bursa of Fabricius, and places it on the back of birds.

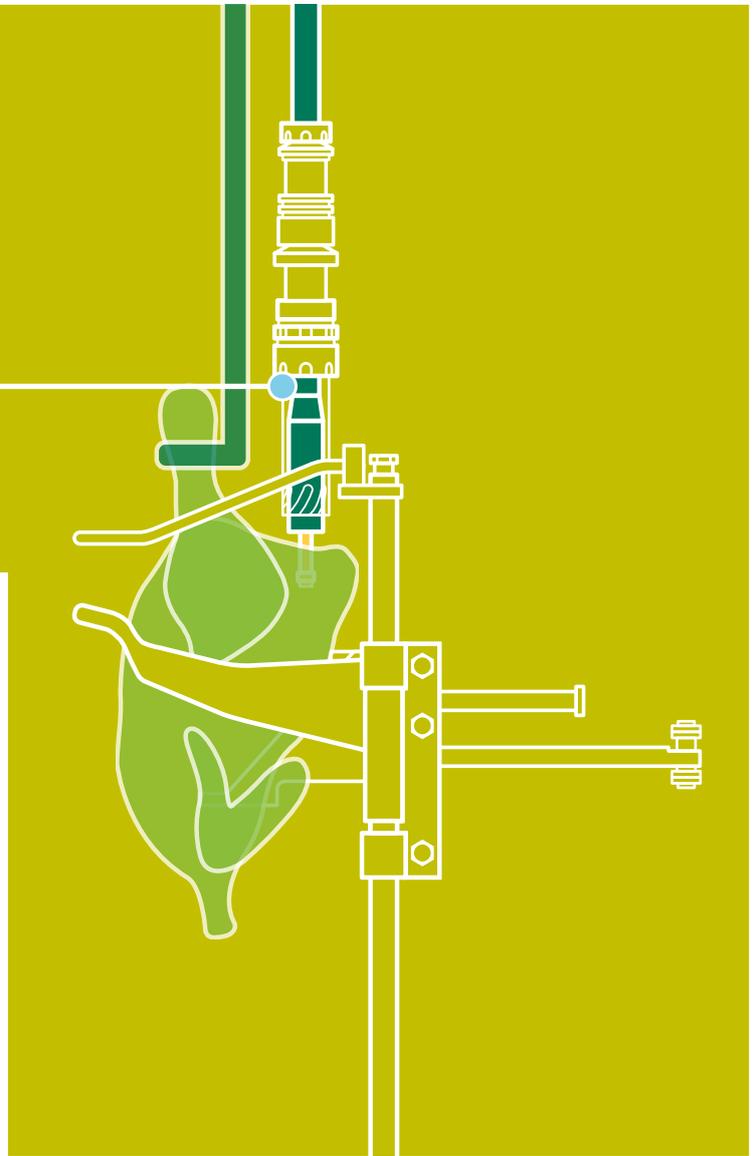
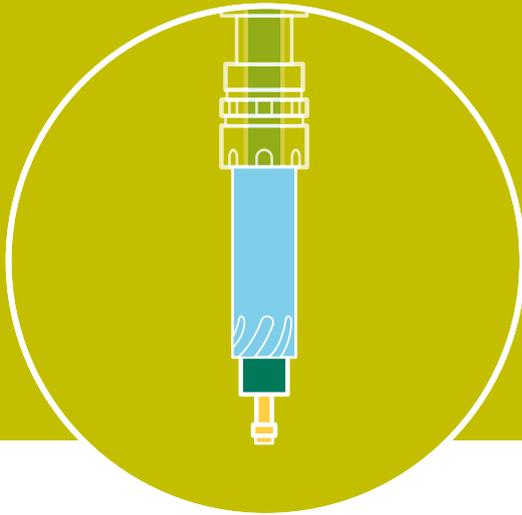
## Operation

The Vent cutter M3.0 is placed in the overhead conveyor's 240-degree curve, often as the first machine in the EV line, directly after the rehanger/hock cutter. Bled and de-feathered birds hang in the overhead conveyor's shackles and are guided into the infeed section of the machine, with the back of the birds towards the center of the machine. Static infeed guides position the birds into the processing units of the vent cutter. The birds are held in position by the lower part of the processing unit - two-sided supports lift each bird and push it against a centering bracket, placed between the legs of the bird.

First, the bird is tilted into the correct position by the back support. Next, the drilling section of the processing unit is lowered onto the bird. The centering cone enters the vent, and then the knife starts drilling the first part of the skin around the vent. The bird is returned to a straight position before the unit is lowered. After cutting around the vent more deeply, a patented bushing mechanism inside the knife comes down and prevents the knife from cutting the intestines on the way further down/back up.

Finally, the bird is lowered again while the vent is still clamped in the drilling unit. This means that the intestines are pulled out over a length of about 100 mm. On release from the drilling unit, the vent is positioned over the back of the bird and the bird is released from the machine. After each cycle, the drill unit is cleaned at high pressure from the inside of the unit, ensuring a clean centering cone before each processing unit starts.





## Construction

The Vent cutter M3.0 is constructed as a carousel machine, driven by the overhead conveyor. A vertical main shaft with several curve drum sections controls the movements of the processing units which rotate in the carousel. Each processing unit contains two vertical slide shafts and a number of slide blocks. The HS version evisceration equipment is always implemented with 20 units in a 240 frame.

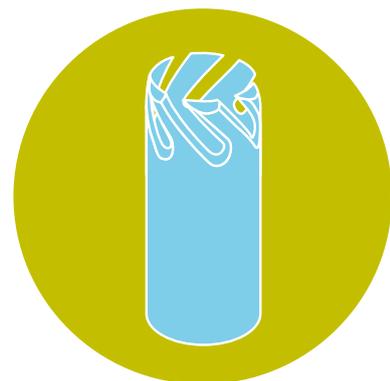
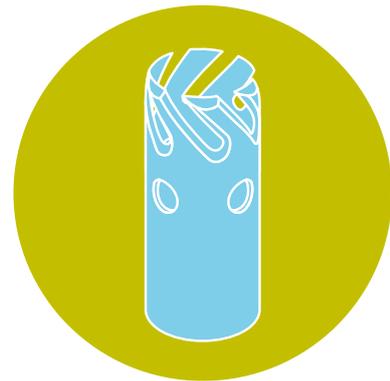
The new Vent cutter M3.0 is implemented in the new ECP1.1 framework, with all the latest updates regarding safety and standards.

## Options

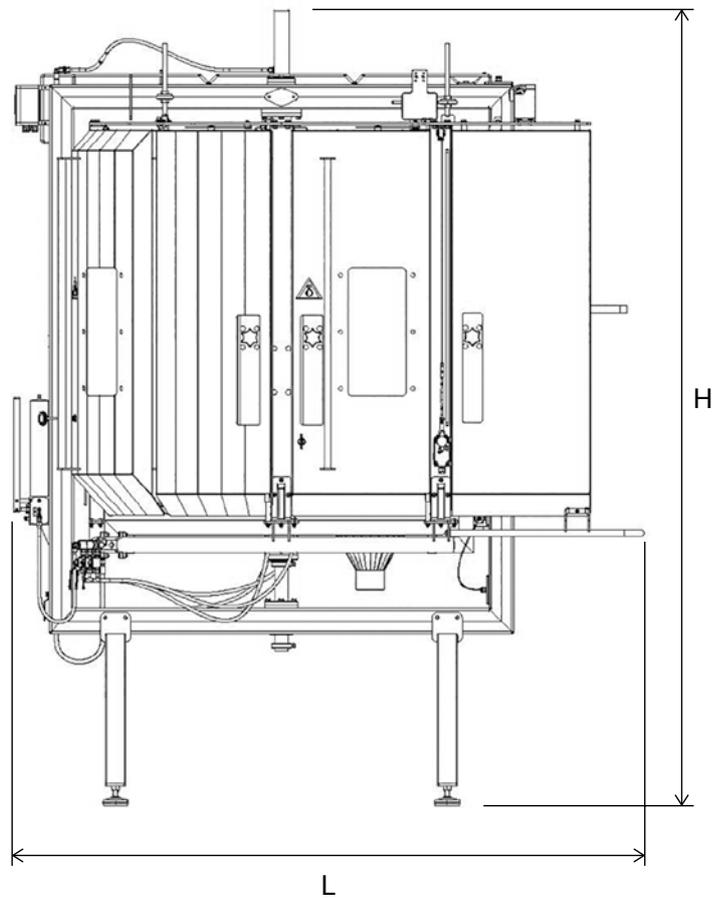
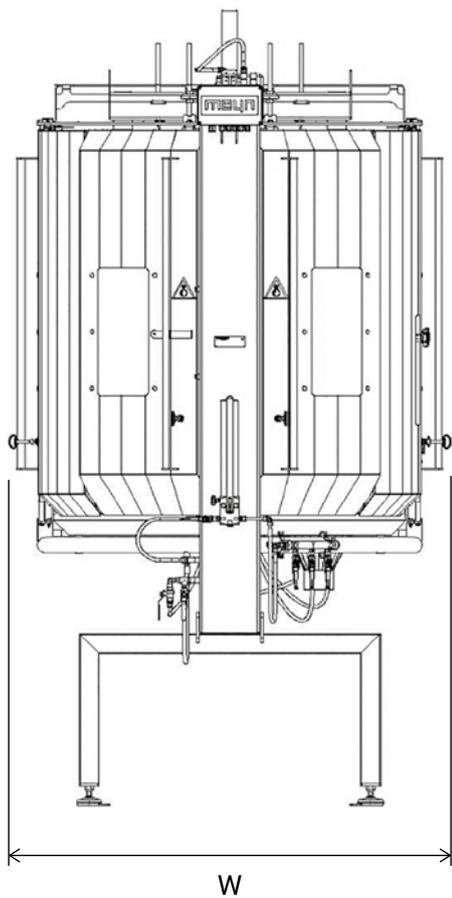
### Vent knife program

Different sizes of vent knives are used depending on the weight range and bird type to be processed. See the table below for details.

Size	Knife	Live weight
Small	D16	500-775 gr.
	D18	775-1,050 gr.
	D20	1,050-1,325 gr.
	D22	1,325-1,600 gr.
Middle	D24	1,600-1,950 gr.
	D26	1,950-2,300 gr.
	D28	2,300-2,650 gr.
	D30	2,650-3,000 gr.
Big	D32	3,000-3,500 gr.
	D34	3,500-4,000 gr.
	D36	4,000-4,500 gr.
	D38	4,500-5,000 gr.



## Vent cutter M3.0



## Specifications

Capacity	BPH	13,500
Live Weight	kg	1,9-2,8
Number of Units	-	20
Shackle Pitch	inch	6
Length (L)	mm	2,500
Height (H)	mm	3,185
Width (W)	mm	1,700
Weight	kg	1,350
Water connection	BSP	3/8"
Water consumption	m <sup>3</sup> /hr	0.5
Drain connection	-	DN100



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