

# Meyn WLD whole leg deboner M3.0

The WLD whole leg deboner M3.0 processes left and right anatomical legs with or without skin at a maximum capacity of 4,200 legs per hour.



## Product highlights

Highly flexible: handles left and right legs, with or without skin, simultaneously

Unrivalled capacity in a compact operation

Easy to adjust and maintain

Minimal chance of bone fragments



Saves significant  
amount of labor



Whole leg fillets of  
outstanding quality and with  
best yield in the market

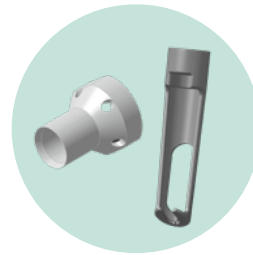
# WLD whole leg deboner M3.0

Whole leg fillets are produced, with the high quality required by export markets. Alongside significant reductions in labor, an unrivalled high and consistent yield is achievable without troublesome adjustments.



All remaining manual activities are fast to learn, easy to execute, and more ergonomic for employees. Processors can obtain outstanding results in a short period of time, and continuity is easily secured.

This whole leg deboning solution uses multiple integrated process steps, which optimally prepare the supplied products prior to deboning. Not only can whole leg fillets of an excellent quality be produced at high yield, but there is also a considerable reduction in the trim operations needed.



## Product in

- Skin on
- Skinless

## Product out

- Whole leg fillet with or without skin

## Options

- Sets of knives
- Sets of product holder
- Knife sharpener

## Operation

Legs are supplied in crates or cartons, or separated onto a conveyor belt directly from the cut up line. For the highest possible yield, a pre-cut can should be made prior to deboning. For Physic HS cut up lines, a 180° pre-cutting module is available. A manual pre-cut requires two operators. For the oyster cut, two operators with a pneumatic or conventional scissor are required before positioning the legs correctly on the conveyor belt towards the loading station.

Loading is achieved by two operators, after which the process involves the following steps:

- The leg is fixed in place by clamping firmly in the leg holder. Four spring loaded knives cut tendons of the drum, while the product is rotating.
- After cutting the tendons, the drum meat is scraped downwards.
- The thigh meat is scraped in an upward motion.
- The knee joint is released from the leg fillet by a ring-shaped cutting blade.
- The processed whole leg fillet is automatically discharged.
- Finally, the leg bone is removed from the product carrier, and the product carrier is ready for a new cycle. An optional inspection table completes the setup. Depending on end product requirements, 3 to 7 people are required for trimming.

## Benefits

4,200  
legs p/h

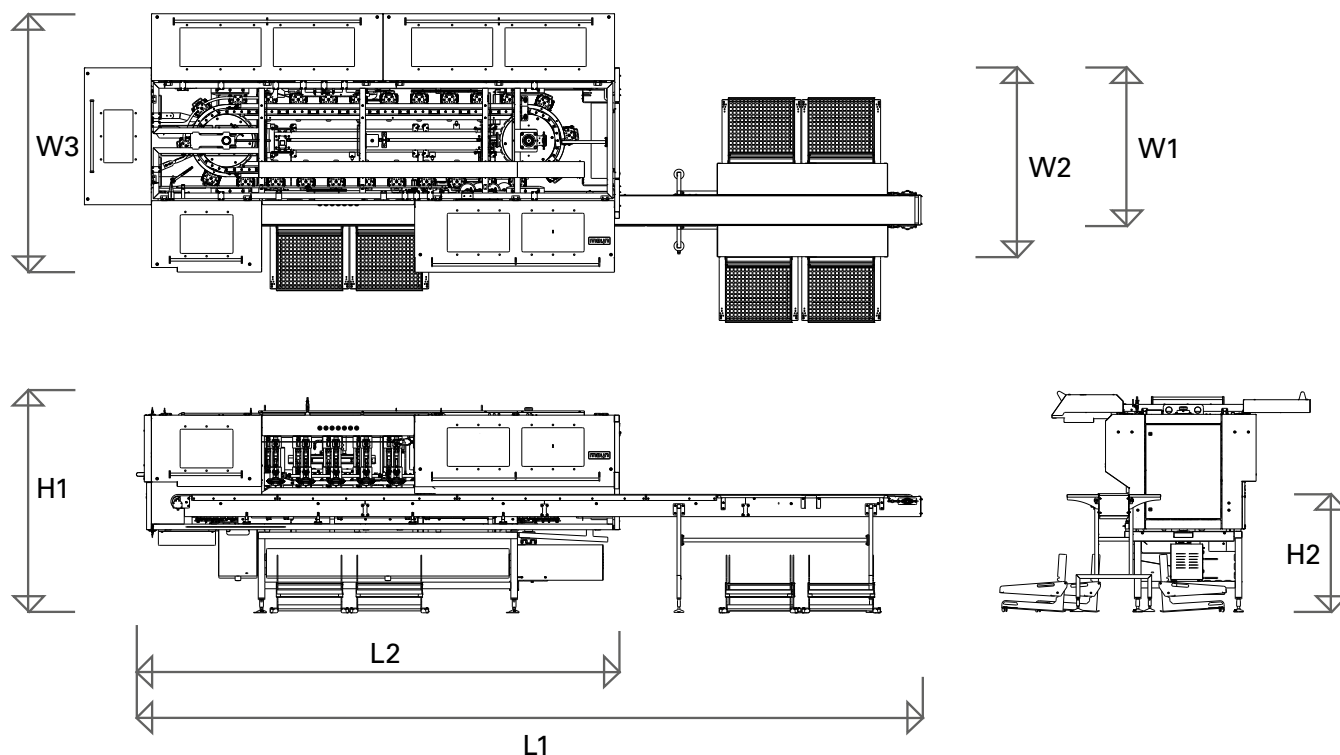
Optimized  
safety  
design



16,7%

- Increased speed with 16,7%.
- Same staffing as WLD M2.0
- Optimized safety (meeting the latest requirements of CE regulations) using see through windows in the doors
- Improved scraping units, fewer adjustments, less maintenance, and more consistent yield

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### Specifications

Capacity	LPH	4,200
Product weight anatomical leg skin on	g	200-600
Length (L1)	mm	8,300
Length (L2)	mm	5,100
Width (W1)	mm	1,570
Width (W2)	mm	2,000
Width (W3)	mm	2,800
Total height (H1)	mm	2,170
Working height (H2)	mm	1,160
Weight	kg	3.500
Electric power installed	kW	1x 1.5 + 1x 0.55 + 2x 0.18
Water connection	BSP	1/4"
Water consumption*	m <sup>3</sup> /hr	0-0.5
CIP system: Electric power installed	kW	2.2
Water consumption	m <sup>3</sup> /hr	0.8
Pneumatic scissor: Air connection	BAR	6
Knife sharpener: Electric power installed	kW	0.37

\*only if water in deboning area is allowed

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