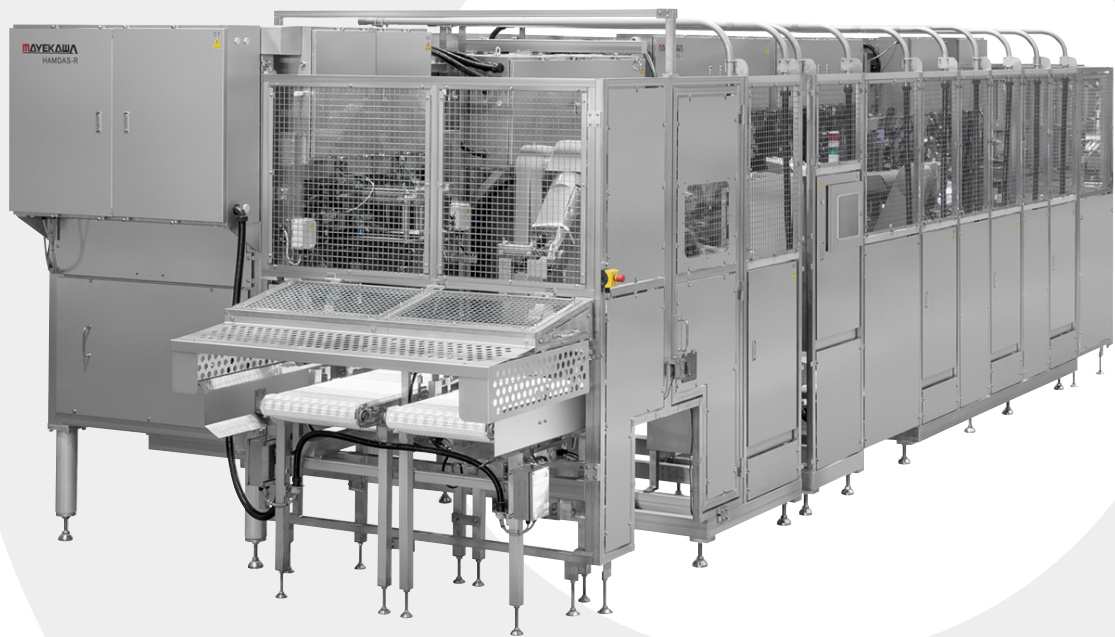




HAMDAS - RX

AUTOMATED PORK HAM DEBONING MACHINE



The world's first automated pork ham deboning machine

High yield by optimum cutting

Mayekawa has developed the world's first slitting process of pork ham. HAMDAS automatically debones pork ham after pre-cutting. High yield can be achieved by individual measurement of the length of bone and optimum cutting.

Patent Pending

MAYEKAWA
MYCOM

FEATURES

1. Automated individual measurement and optimum slitting

X-ray detection of thigh bone position enables HAMDAS to slit optimally and achieve higher yield.

2. Less knife cutting damage

Meat shall be peeled off in stead of cut off, which results in less cutting damage on the meat.

3. Auto judgment on right and left hams

Automated distinction on right and left hams as well as their automated deboning can be made after removal of hipbone.

4. Highly hygienic operation

Highly hygienic operation can be achieved due to deboning while hanging in stead of using cutting board.

PROCESSING IMAGE - OUTER DIMENSIONS

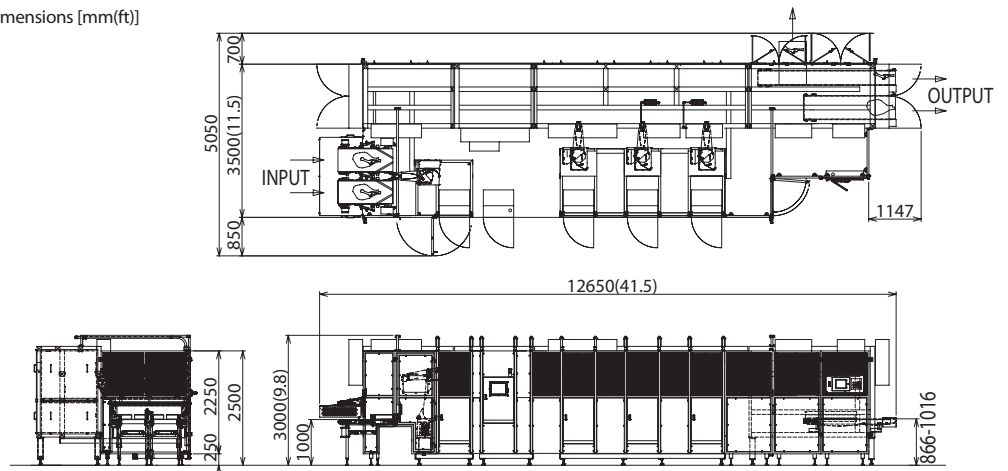


Input



Output

Dimensions [mm(ft)]



SPECIFICATIONS

Capacity	500 pork hams/hour, maximum		
Model	MHR-B2-X		
Applicable raw materials	Pork ham with ankle *Hipbone must be removed prior to deboning. Ham with/without skin is acceptable.		
Standard dimensions	12,650mm(L)×3,500mm(W)×3,000mm(H) [41.5ft(L) × 11.5ft(W) × 9.8ft(H)] *Dimensions are without doors.		
Weight	13,500kg (2,9762lbs)		
Utility	Electricity	3φ 200V~240V 22kW ×2	
	Compressed air	0.6MPa (87.0PSI)	2,400ℓ/min (84.6CFM)