

TAKIDAS

AUTOMATED TURKEY WHOLE LEG DEBONING MACHINE



HIGH QUALITY, HIGH YIELD

Automated turkey whole leg deboning

Automated slitting and final separation devices are standard features. TAKIDAS automatically separates bone and leg meat after loading turkey whole leg onto the machine.

Patented

FEATURES

1. Automated individual measurement and optimum cutting

Automated individual measurement of whole leg length and optimum cutting positions enables to provide high quality and high yield deboned meat regardless the size of whole leg as long as it is within 700~2,500g or 1.54~5.51lbs/leg.

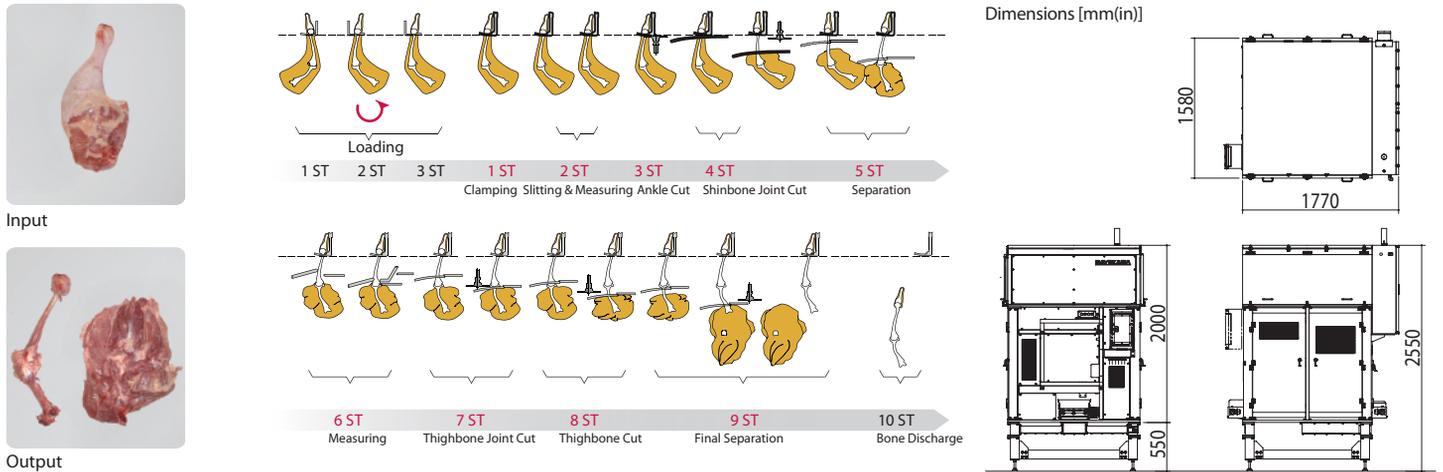
2. High productivity

Automated slitting and final separation devices are standard features. Higher productivity can be achieved if the auto-loading system will be employed which enables one person to load whole legs onto max 3 TAKIDAS machines.

3. Highly hygienic operation

Highly hygienic operation can be achieved due to the minimum human contact while processing. Hot water wash down and chemical sterilization is feasible.

PROCESSING IMAGE - OUTER DIMENSIONS



SPECIFICATIONS

Capacity	700 legs/hour, maximum		
Model	MTT-03		
Applicable raw materials	Turkey whole leg (700~2,500g or 1.54~5.51lbs/leg)		
Standard dimensions	1,580mm(L)×W1,770 mm(W)×H2,550mm(H) [62.2in(L) × 69.7in(W) × 100.4in(H)]		*1
Weight	1,900kg (4,189lbs)		
Utility	Electricity	3φ 200V 8kW	
	Compressed air	0.6MPa (87.0PSI)	500ℓ/min (17.7CFM)
Options	Auto-loading system		
	Circular cutter sharpener		
	Straight cutter sharpener		

* 1 Height may vary depending on the site conditions.