

TORIDAS MARK II

AUTOMATED CHICKEN WHOLE LEG DEBONING MACHINE



HIGH QUALITY, HIGH YIELD

1,000 units installed worldwide

Mayekawa is pleased to introduce automated chicken whole leg deboning machine, TORIDAS which is able to substitute most of the manual deboning process with the state of the art Mayekawa deboning robot. TORIDAS automatically separates bone and deboned meat with high quality and high yield under hygienic operation.







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FEATURES

1. Automated slitting and final seperation

Automated slitting and final seperation devices are standard features. TORIDAS automatically separates bone and leg meat after loading chicken whole leg onto the machine.

2. 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 250~550g or 0.55~1.21lbs/leg.

3. High productivity

Higher productivity can be achieved if the auto-loading system will be employed which enables one person to load whole legs onto multiple TORIDAS.

4. Highly hygienic operation

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

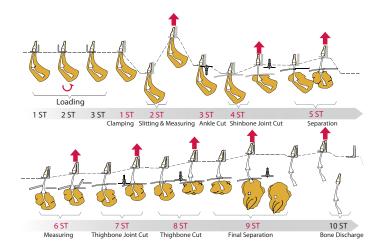
PROCESSING IMAGE - OUTER DIMENSIONS

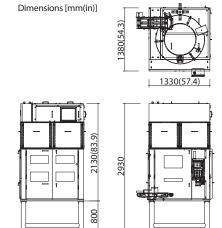


Input



Output





SPECIFICATIONS

Capacity	1,000 legs/hour, maximum			
Model	MT-04			
Applicable raw materials	Chicken whole leg (250~550g or 0.55~1.21lbs/leg)			
Standard dimensions	1,330mm(L) × 1,380mm(W) × 2,400mm(H) [57.4in(L) × 54.3in(W) × 94.5in(H)] *1			
Weight	2,300kg (5,071lbs)			
Utility	Electricity	3φ 200V 5kW		
	Water supply	0.15MPa (21.8PSI) 0.5ℓ/min (0.02CFM)		
	Compressed air	0.5MPa (72.5PSI) 400ℓ/min (14.1CFM)		
Options	Auto-loading system		Dedicated automated deboning specifications for layer, red-label and other special chicken	
	TORIDAS monitoring system		Dedicated automated deboning specifications for thigh meat & drumstick	
	Circular cutter sharpener			
	Straight cutter sharpener			

* 1 Hight may vary depending on the site conditions.

The information on this brochure is subject to change without notice.



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