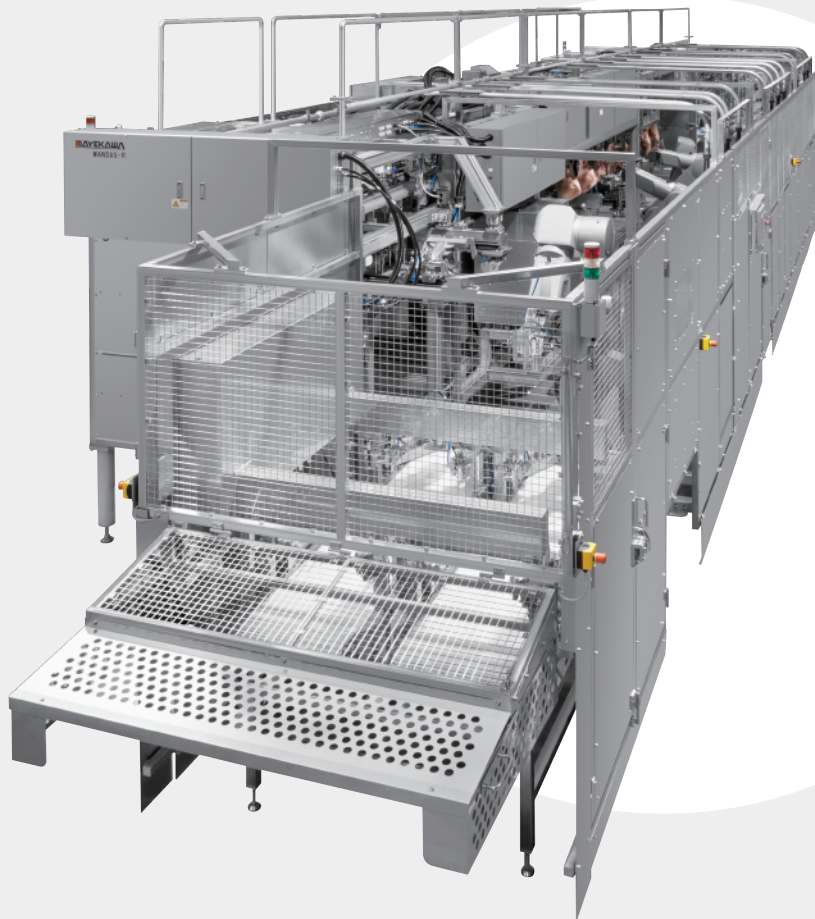


WANDAS - RX

AUTOMATED PORK SHOULDER DEBONING MACHINE



Combination of image recognition and vertical multi-jointed robot

Flexible pork shoulder deboning

Mayekawa has developed and commercialized WANDAS-RX, automated pork shoulder deboning machine by the application of the technology of HAMDAS-RX, automated pork ham deboning machine. Flexible deboning of irregularly-shaped pork shoulder meat can be achieved by the combination of the image recognition technologies and the vertical multi-jointed robot.

Patent Pending

FEATURES

1. Automated deboning process

After slitting scapula manually, the vertical multi-jointed robot automatically loads a whole pork shoulder onto the machine, cuts the meat along the bone and removes bones.

2. X-ray image processing

Automatic distinction on right and left shoulders as well as their automatic bone positioning can be made by the X-ray imaging processing.

3. Deboning by vertical multi-jointed robot

Vertical multi-jointed robot slits and removes scapula in stead of hard manual deboning.

4. Highly hygienic operation

Highly hygienic operation can be achieved due to deboning while hanging. Furthermore, the automated processing ensures traceability.

PROCESSING IMAGE - OUTER DIMENSIONS

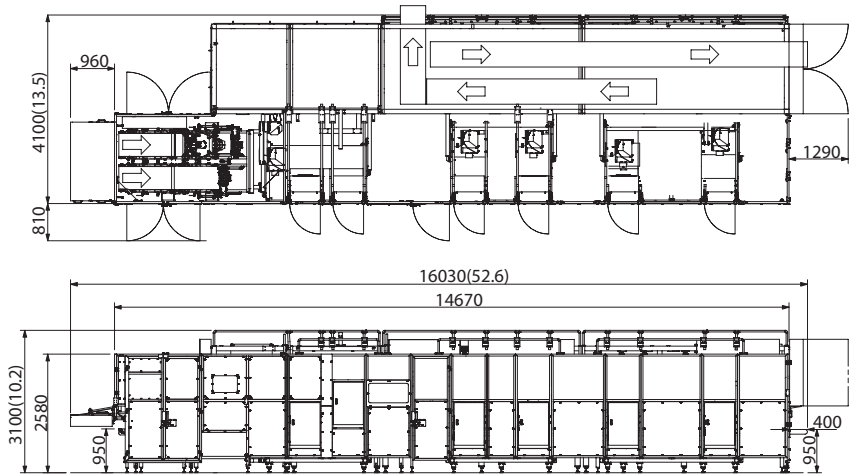


Input



Output

Dimensions [mm(ft)]



SPECIFICATIONS

Capacity	600 pieces/hour, maximum		
Model	MWR-00-X		
Applicable raw materials	Pork whole shoulder		
Standard dimensions	16,030mm(L)×4,100mm(W)×3,100mm(H) [52.6ft(L) × 13.5ft(W) × 10.2ft(H)] *Dimensions are without doors.		
Weight	18,000kg (39,683lbs)		
Utility	Electricity	3φ 200V~240V 45kW	
	Compressed air	0.6MPa (87.0PSI)	2,500ℓ/min (88.3CFM)