



YIELDAS 3000

AUTOMATED FRONT HALF DEBONING MACHINE



CONSISTENT HIGH YIELD PERFORMANCE

Automated measurement on front half, shoulder cut and tender removal have been achieved.

The optimum cutting on each individually different front half can be achieved by image processing. Accordingly, automated segmentation into breast meats, wings, tenders as well as carcasses can also be made in a precise manner.

Patent Pending

MAYEKAWA
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FEATURES

1. Automated individual measurement and optimum cutting

The optimum automated measurement and cutting can be achieved by image processing, thus results in stable production and high product quality.

2. Automated shoulder slitting and tender removal

Automated segmentation into breast meats, wings, tenders and carcasses can be made in a optimum manner.

3. High yield

Equivalent yield and shape of deboned breast meats and tender to those of manual deboning can be made by our state of the art deboning technology.

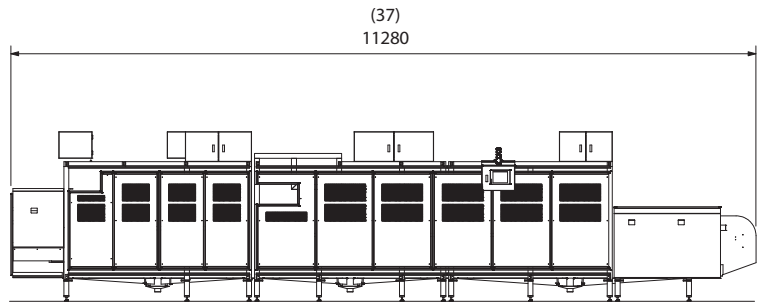
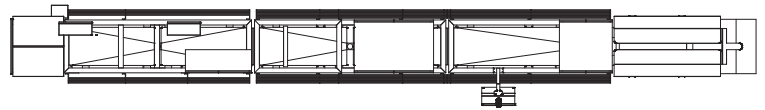
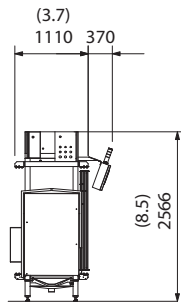
4. Highly hygienic and easy to maintain operation

Highly hygienic operation can be achieved due to the minimum human contact while processing. Easy wash down and maintenance are also feasible due mainly to the concentration of the movable parts on top of the machine.

PROCESSING IMAGE - OUTER DIMENSIONS



Dimensions [mm(ft)]



SPECIFICATIONS

Capacity	3,000 front halves/hour (50 front halves/min.), maximum		
Model	MTY-04		
Applicable raw materials	Front half processive weight (900~1,600g or 2~3.5lbs) *Front half with broken carcass and/or hip carcass cannot be processed.		
Standard dimensions	11,280mm(L) × 1,110mm(W) × 2,566mm(H) [37ft(L) × 3.7ft(W) × 8.5ft(H)]		
Weight	6,000kg (13,230lbs)		
Utility	Electricity	3φ 200V 8.4kW	
	Compressed air	0.6MPa (87PSI)	1,000ℓ/min (36CFM)
Options	Discharge conveyor for tender		
	Discharge conveyor for breast meats and wings		
	Circular cutter sharpener		
	Straight cutter sharpener		