



# WINGDAS

AUTOMATED CHICKEN WING DRUMETTES DEBONING MACHINE



## Deboning Option for Chicken Tulips/Chicken Lollipop Wings

### Introducing the New Automation Line For Boneless Chicken Wing Drumettes

The manual deboning process was difficult for chicken wing drumettes prior to this new development. Deboning chicken wing drumettes through the WINGDAS is done by our automation process. Either deboned chicken wing drumettes or deboned chicken tulips, also known as chicken lollipop wings can be produced. The appearance of meat has high quality, high yield and it is reliable. It is capable of a full wash down to prevent cross contamination.

Patent Pending

**MAYEKAWA**  
**MYCOM**

## FEATURES

### 1. Deboning chicken wing drumettes through automation

One person can simply place the drumettes to the machine and the meat separation occurs automatically.

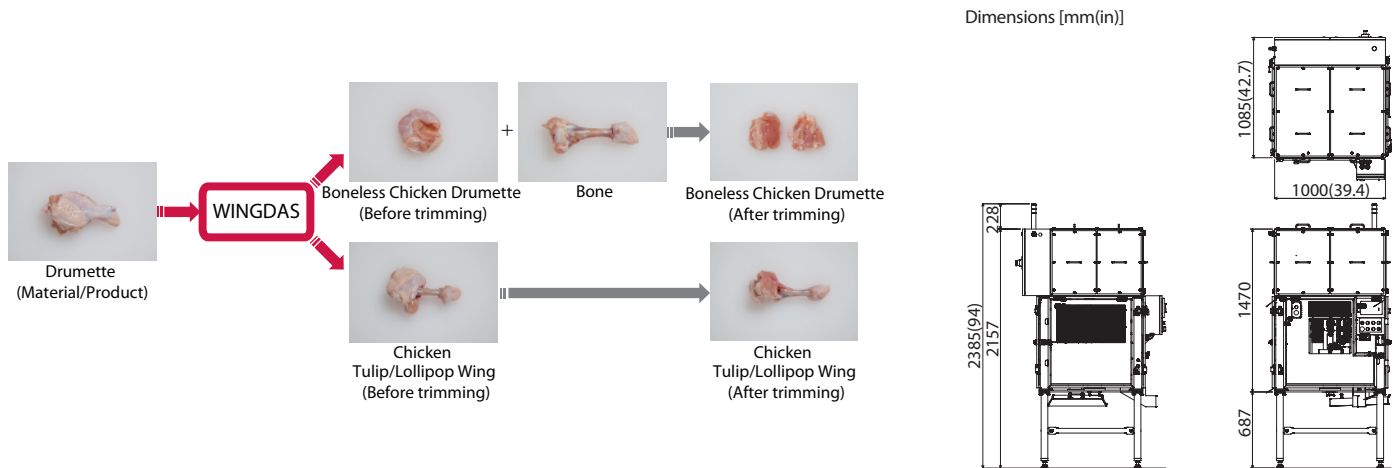
### 2. Individual measurement and optimum cuts

Optimum cuts and separation of the meat are standard features. It is optimally cut by measurement of each chicken wing drumette size, shape and form.

### 3. Optimizing deboning capabilities

Deboning option to chicken tulips feature/chicken lollipop wings is supported by switching parts around. This newly developed feature is a creation for the innovated food industry.

## PROCESSING IMAGE - OUTER DIMENSIONS



## SPECIFICATIONS

Capacity	1,200 pieces/hour, maximum	
Model	MTW-01	
Applicable raw materials	Chicken wing drumette (45~80g or 1.6~2.8oz/piece) *1	
Standard dimensions	1,000mm(L) × 1,085mm(W) × 2,385mm(H) [39.4in(L) × 42.7in(W) × 94in(H)] *2	
Weight	700kg (1,544lbs)	
Utility	Electricity	3φ 200V 1.5kW
	Compressed air	0.5MPa (72.5PSI) 150ℓ/min (5.3CFM)

\*1 Please contact us for chicken species other than broiler.

\*2 Height may vary depending on the site conditions.