

YIELDAS 3000-E1

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.







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AUTOMATED FRONT HALF DEBONING MACHINE

FEATURES

1. Automated individual measurement and optimum cutting The optimum automated measurement and cutting can be achieved by image processing.

Tender center double cut and back skin cut improved cut accuracy.

2. Automated shoulder slitting and tender removal

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

3. Easy adjustment and efficient maintenance work

Easy adjustment work can be done by cylinder type wings retainer and newly added cylinder for tender side slit. Also, efficient maintenance work can be done due to grease up without opening each cover and reduced various sensors.

4. 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.

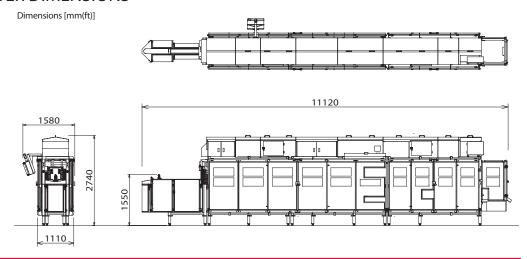
5. Highly hygienic internal structure

Easily washable due to movable unit collected at upper side. Highly hygienic because top covers and operation buttons are made of stainless steel.

PROCESSING IMAGE - OUTER DIMENSIONS







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	11,120mm(L)×1,110mm(W)×2,740mm(H) [37ft(L) ×3.7ft(W) ×8.11ft(H)]	
Weight	4,500kg (9,920lbs)	
Utility	Electricity	3φ 200V 8.4kW
	Water supply	0.3MPa (43.5 PSI) 20l/min (0.7 CFM)
	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	



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