



Deboning



meyn

Poultry Processing Solutions

Meyn is the reliable and committed partner of renowned poultry processing companies in over 90 countries worldwide. With people that have the right professional skills to offer you both the flexibility and innovation. With local presence in many places around the globe. With relentless drive to help you to improve your performance by offering intelligent and situation-specific solutions. And with all the knowledge, equipment, systems and services that are critical for your success.

Dedicated to poultry processing
for more than **50 years**

At Meyn, we focus on our customers' ambition to optimise their financial results while realising the right number of products of specific quality. For this purpose, Meyn presents an extensive range of processing equipment and related systems. When desired, equipment and systems can be combined to form solutions that are more integrated in nature. Meyn has been at the forefront of equipment design and innovation for more than 50 years.

Deboning, a process with a future



The demand for deboned poultry products throughout the world has created an intensive and vast growing market. The eating habits of consumers have changed considerably over time, and a clear shift can be seen from whole chickens towards cut up and deboned products. Deboned meat is also widely used as raw material for the increasingly popular convenience food products. Deboned poultry meat therefore finds its way to an endless variety of end products, destined for markets all over the world.

Meyn's highly efficient deboning systems support the poultry processing industry in realising the right quality product and to satisfy the growing demand for deboned poultry meat. Meyn's deboning equipment is compact and versatile in use, it complies with the strictest standards of hygiene, productivity, output and efficiency, in combination with ease of operation, unsurpassed high yield and low maintenance. Moreover, end products show an excellent presentation and consistent low bone content.



BC40 and BF2000 filleting machines

Meyn's BC40 breast cap and BF2000 front half filleting machines produce high quality breast fillets with excellent yield. Whole fillets or half fillets, both with tenderloins attached, can be produced at a maximum capacity of 2,400 products per hour. The produced fillets require a minimum of trim work, have a perfect presentation and are very well suited for tray-packing.

All drive components are integrated in the frame,

resulting in a durable and reliable operation. Downtime and maintenance are reduced to a minimum.

For the fully automatic supply and discharge of the products, Meyn can provide completely integrated crate handling systems, operator stands, discharge conveyors and trimming tables. Thus allowing a compact layout to be combined with minimum of handling and optimal ergonomics.

Rapid HQ deboner



The Meyn Rapid HQ is a semi automatic filleting system for the deboning of breast caps or front halves. The unrivalled capacity of 6,000 products an hour, excellent pretrim results and the low number of staff required, result in an output per man-hour which surpasses any system available. The machine shows an outstanding yield and has a high flexibility concerning end products; whole fillets, half fillets with tenderloins separate or attached.

In Meyn's ongoing drive to help our customers with their daily challenges in fast changing market demands and requirements, an increasing number of additional functionalities are available by means

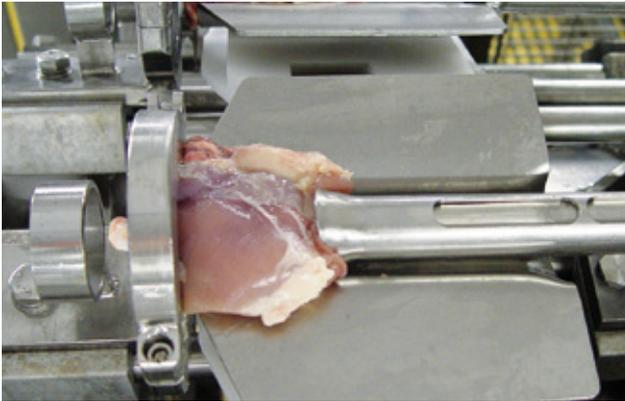
of special modules, such as the rest meat scraping module, keel bone harvester and the automatic fillet harvester. Thus giving the processor maximum flexibility on end products.

Other aspects that favourably impact the operating costs are its small footprint and the fact that the Rapid HQ design itself is compact, straightforward and accessible. As in our other equipment, a lot of attention has been given to the Total Cost of Ownership by designing a system with a moderate number of moving parts, keeping maintenance and spare parts to a minimum.





D40/D100 deboners



The Meyn D40 and D100 deboners are regarded as the industry benchmark for high capacity production of deboned thigh or drum meat. The systems are characterised by their simplicity, resulting in a virtually bone free fillet combined with a minimum of adjustments and maintenance.

The D40 thigh deboner can semi-automatically debone anatomical thighs at a maximum capacity of 2,400 products per hour. The thighs are supplied to the stand alone machine by using e.g. a belt conveyor.

As an option, the machine can be fitted with a knuckle saw which allows the processing of drumsticks on the same machine.

With a capacity of 6,000 products an hour, the Meyn D100 deboner offers very high yield and extremely low bone content on a compact floor space. In the standard version the machine processes thighs only, but with the optional tendon cutter installed it will also process drumsticks at an excellent yield.

WLD whole leg deboner



The Meyn WLD processes left and right anatomical legs with or without skin at a capacity of 3,000 legs per hour. The machine will produce whole leg fillets with the high quality required by export markets. An unrivalled high and consistent yield can be obtained without troublesome adjustments. All remaining manual activities are fast to learn, easy to execute and less stressful on the muscles and joints

of the workers. This allows processors to obtain outstanding results in a short period of time and continuity is easily secured.

The Meyn WLD is the perfect solutions for producing whole leg fillets of an excellent quality and high yield.



Cone deboner

The Meyn cone deboner facilitates the manual cut up and filleting of the carcass by means of a number of cones mounted on a chain conveyor. The Meyn cone deboner incorporates features such as optimal working height, ergonomically designed mandrels, generous work space and a large flexibility in discharge conveyors.



Mechanical deboner



Mechanical deboners by Meyn automatically separate the hard and soft components (typically bone and meat) of poultry parts. Valuable meat rests from cages, necks, backs, trimmings or even complete chickens can be recovered. The machine gives a high yield while temperature rise is limited. The textural quality of the product makes it very useful for further processing.

BoneScan



The Meyn BoneScan bone detection system is an X-ray inspection system designed to automatically inspect food products that may contain fragments of bone and other foreign body contaminants, including metal, glass and stone. The system can handle breast and leg meat with or without skin. Contaminated products are rejected by mean of a retracting conveyor.

High resolution digital X-ray images combined with advanced analysing software allow for an excellent detection rate, very low false rejects and an unrivalled throughput.

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