



# Evisceration



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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.

# Setting the pace

The ongoing mechanisation of the evisceration department has a profound impact on poultry processing. This formerly labour intensive activity with limited throughput has rapidly evolved into a high capacity and virtually labour free process. As a result, the evisceration department nowadays turns out unprecedented volumes of properly eviscerated birds that - within the processing value chain - have the characteristics of a commodity. The evisceration department generates the raw material for the second stage in processing, where product value is increased by cut up and deboning. Meyn has always played a leading role in these developments.



When Meyn introduced the first carousel machines in evisceration in 1972, it was soon recognised that this would alter the dynamics of processing, and the concept became widely accepted. At the same time, consumer demands were shifting and the whole bird slowly ceased to be the end product of processing. This change in emphasis evidently impacted the performance requirements for evisceration equipment. In short, the evisceration department has to produce A-grade, clean and well eviscerated birds that will yield maximum returns in the downstream

operations. The competitive landscape furthermore demands that the costs per unit processed are as low as possible. This requires high processing capacities and a labour involvement that is reduced to the absolute minimum. This can only be achieved with systems that have the capability to properly process a wide range of birds at high speeds in a trouble free manner. This is precisely what Meyn evisceration systems have been doing all over the world for the last decades.

# Meyn ECP, the industry benchmark

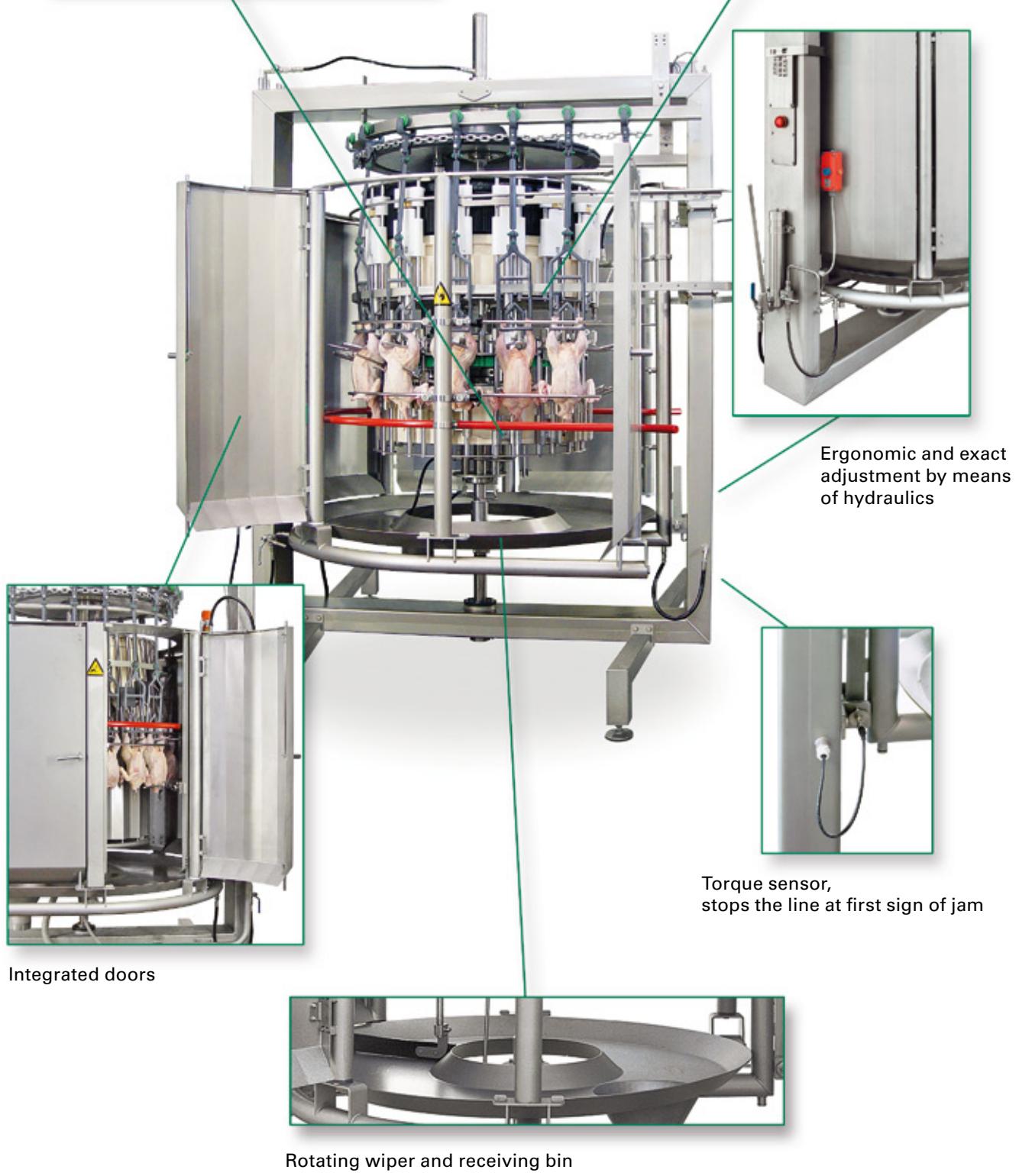


Customers from around the world have opted for Meyn evisceration technology again and again, making the Meyn evisceration system the most widely applied system in poultry processing. This has allowed us to improve the performance of our evisceration lines under a very wide range of operational conditions and over the years, the Meyn ECP evisceration line has emerged as the industry benchmark. Continuous research and field testing has pushed the performance to the top on all aspects that matter in processing, such as yield, speed and product flexibility. At the same time, the ECP line is renowned for its trouble free operations and the limited attention that is required for this part of the processing line. Furthermore, all individual stations in the Meyn ECP line are based on the same unique design, with features that lead to additional user benefits. The overall result is a world class performance under a very wide range of operational conditions.

Closed curve drum



Stainless steel slide blocks



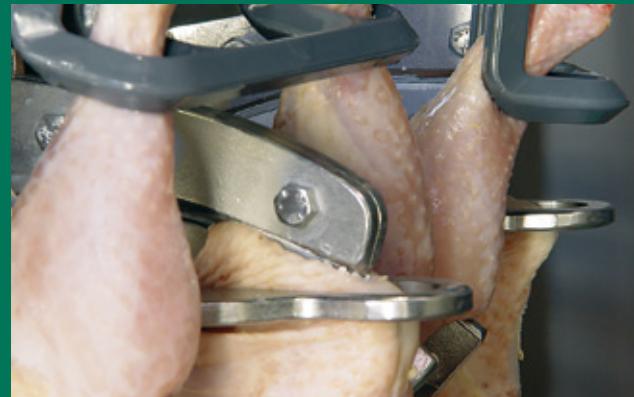
# Vent cutter



The Meyn vent cutter has several unique features that assure an optimal cut while processing a wide weight range. Optimal positioning of the bird with regard to the vent knife prior to and during drilling ensures a perfect bird handling and makes sure that the birds are positioned in the best possible way. This is highly important in order to achieve the most optimal cut independent of the weight ranges that are processed.

Furthermore, a correct positioning of the bird virtually eliminates the risk of intestine damage due to miss cuts. This of course is highly important as otherwise the birds could be contaminated with faeces which unfavourably influences product hygiene. As the Meyn vent cutter uses a mechanical vent clamping device, no vacuum or compressed air is required, increasing the machines reliability.

# Opening machine



Meyn's opening machine, with its patented scissors mechanism, can handle a wide weight range within one machine setting. This is partly due to the fact that the processing unit is uniquely positioned against the keel bone before cutting. This positively affects product quality as the breasts remain perfectly covered with skin. The typical design of the centring bracket results in a very limited number of damaged guts.

The spring-loaded cutting mechanism protects the scissors from overload damage. Combined with the knife design, this makes the scissors very reliable resulting in a highly uniform and consistent performance. Moreover, the scissors are virtually maintenance free, further reducing the TCO of this machine.

# Fat retention machine



In plants processing at high speeds even the smallest detail can make a huge difference and maximising yield is essential for each product. During evisceration, a considerable amount of fat is often removed from the carcass together with the viscera pack. With the Meyn fat retention machine, the majority of the leaf fat remains attached to the carcass after removal of the viscera. After this,

several options are possible. The fat pads can be harvested in the evisceration line and can be sold as a by-product. Furthermore, it can be left in the griller and sold as whole bird or it can be processed in the cut up line. The fat retention machine is a unique processing step in the evisceration department which efficiently maximises yield.

# Maestro eviscerator



The Meyn Maestro eviscerator is, by far, the best sold and most applied eviscerator in the world. The Meyn Maestro eviscerator can handle the widest weight ranges within one flock and setting as well as over different flocks. With the Maestro, unrivalled evisceration performances can be obtained at the lowest possible downtime and running costs available.

The spring-loaded spoon mechanism assures a constant superior evisceration result without any

damage to the liver. The back plate adjustment and long stroke result in an optimal performance and the ability to process a very wide weight range. At the outlet of the machine, the birds pass through a compact yet effective washing station in order to reduce the risk of faecal contamination. Furthermore, the Meyn Maestro can handle virtually all types of evisceration lines and shackles and can also successfully be incorporated into competitor lines.

# Cropping machine

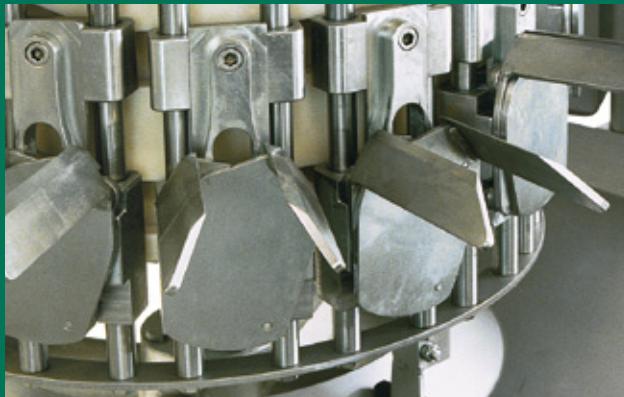


Unique feature in Meyn's cropping machine is the patented neck support block. This neck support block assures that the neck is kept in a uniform position as the cropper drill removes crop rests, the oesophagus and trachea. The extended stroke and the increased number of revolutions allow for a thorough cleaning of the neck skin. Highly important factor is to keep

the neck skin intact, as damages to the neck skin can cause weight loss or the downgrading of the griller.

Furthermore, the drill drive mechanism reduces mechanical wear and assures an extended spindle life cycle allowing for decreased maintenance intervals and costs.

# Neck breaker



The Meyn neck breaker removes necks to the highest accuracy and consistency. The possibility to adjust the neck length depending on end product requirements makes it possible to optimise yield. Even very short neck stumps (between the shoulders) are possible. The sideways clamping device avoids unnecessary neck skin damage and combined with the shoulder supports, wing damage is completely eliminated.

The necks fall directly in the receiving bin without touching the units or birds. This reduces the risk of cross contamination and keeps the machine clean allowing it to run without human interference. By simply changing the cam insert, the machine can also be used as a neck breaker that leaves the neck in the neck skin attached to the bird.

# Final inspection machine



Meyn's final inspection machine features a double stroke action for improved results. The full processing cycle is dedicated to cleaning the abdominal cavity of the bird allowing lungs and other small parts to be removed effectively. The

performance is further improved by the automatic disabling of the suction function should an empty shackle pass the unit. Cleaning of the vacuum system is easy; by operating only two valves, all suction channels are thoroughly rinsed.

# Inside/outside bird washer



Meyn can supply a range of inside/outside bird washers suitable for different applications and every market requirement. The models feature unique technologies for cleaning such as medium pressure loosening of dirt followed by low pressure rinsing, leave fat lifting cams and spinning nozzles. This

results in thoroughly cleaned birds and an extremely low water consumption due to the efficient use of water. All washers have a double stroke action for improved washing results. Furthermore, some models are prepared for the use of decontamination agents.

# Giblet harvesting



Meyn can supply a complete range of giblet harvesting solutions suitable for different applications and every market requirement.

When requiring perfect quality and excellent yield, the combination of the Meyn Maestro eviscerator and the Meyn Sematic giblet harvester is the best solution. This semi-automatic giblet harvester is very compact, easy to operate and suitable for a wide range of applications.

For an entirely handsfree operation in combination with an optimal yield and product quality, Meyn can

deliver the Meyn Magic giblet harvester. This single and very compact machine can easily be integrated with the Meyn Maestro eviscerator.

For the additional processing of hearts, livers, gizzards, etc. Meyn offers various solutions, such as washers, peelers and inspection tables. Meyn's specialists can provide highly efficient logistical concepts focussing on operation, throughput, floor space and labour savings. Whatever requirements you may have regarding giblet harvesting, Meyn can offer a wide range of proven concepts that perfectly match your demands.

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