

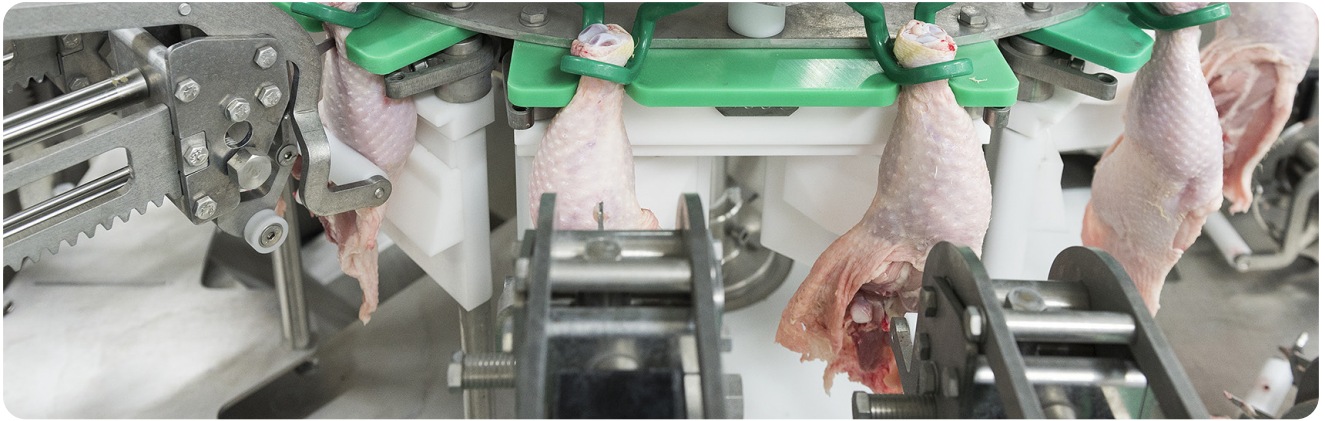


PRECUTTER WHOLE LEGS

Automates the initial lengthwise cut

- ✓ Automatically precuts anatomical legs
- ✓ Minimal bone and cartilage contamination from knee
- ✓ Saves 3 FTE per 4,200 legs/hr

MEYN[®]



Automatically precuts anatomical legs

The Precutter cuts lengthwise on the anatomical leg then laterally along the drum, knee and thigh bone.

The module operates on a 180° carousel which can be integrated in the Physic HS cut up line. It automates the initial lengthwise cut required for whole leg deboning.

“The module produces a cut along the whole leg (J-cut), to allow whole leg deboning. Or a cut along the drumstick to allow in-line drum- and thigh deboning. The cut without causing damage will guarantee maximum yield and least amount of bones in the fillet.”

Product in
Whole anatomical leg



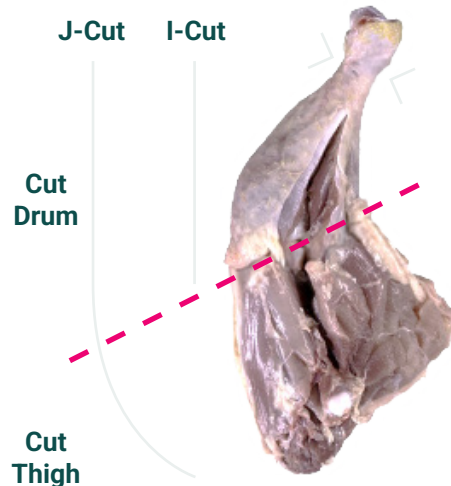
Product out
Whole leg with lateral cut



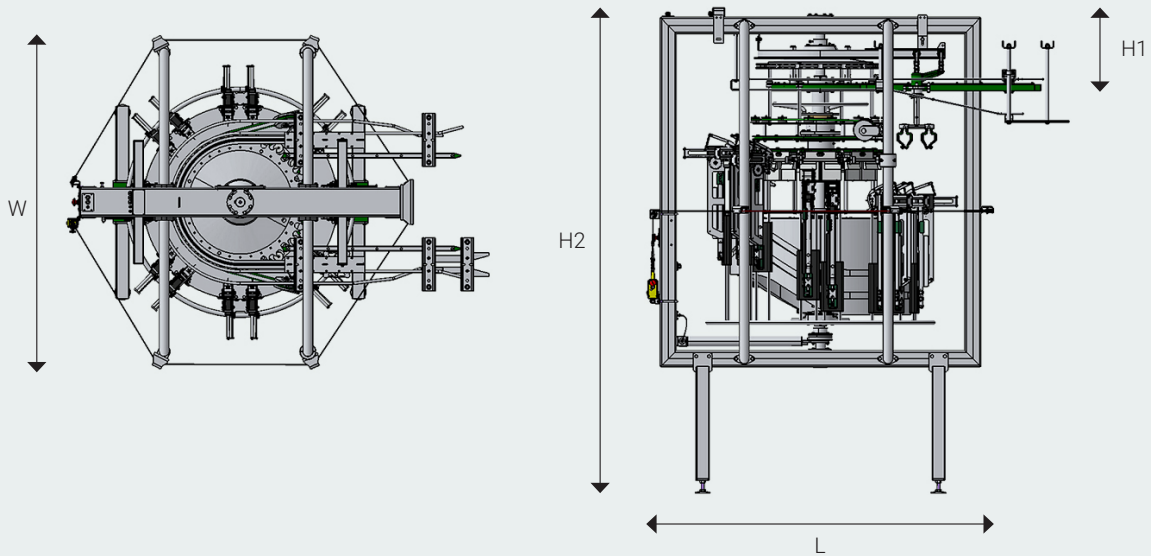
I-Cut
Obligatory



J-Cut
Extra feature



Precutter Whole Legs



Specifications

Capacity	Legs/hr	15,000
Griller weight	kg	1.0 - 3.2
Length (L)	mm	2,100
Width (W)	mm	2,100
Height (H)	mm	320
Height (H)	mm	2,250
Weight (W)	kg	1,400

Touch-free
bypass

Save up to
3 FTE
per 4,200
legs/hr



Meyn® PRECUTTER WHOLE LEGS



What's your **next** **move?**

Meyn® Consultancy & Audits

- Enhance your operational efficiency
- Expand your production capabilities
- Identify new market opportunities

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- Safeguard investments and enhance profitability
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