

PHYSIC IN-LINE THIGH DEBONER

# A fully integrated **mechanical winner**

- ✓ Significant reduction of manual labor up to 33 FTE per shift
- ✓ Market-leading capacity of 15.000 thighs per hour
- ✓ Small footprint of 40m<sup>2</sup>

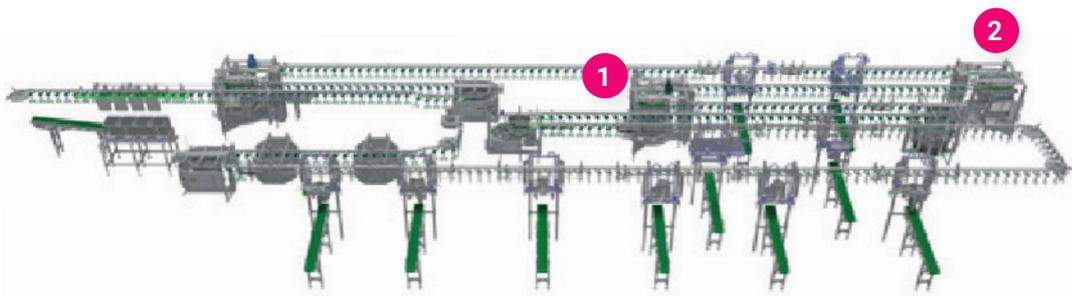
**MEYN**<sup>®</sup>



**Significant reduction of manual labor up to 33 FTE per shift**

## The **premium** thigh deboning solution

The In-Line Thigh Deboner is integrated into the Physic Cut-up Line which eliminates the need for rehangng into a separate production line. The new Thigh Deboner can also be integrated as a standalone solution.



1. Thigh deskinning and deboning carousel    2. Thigh bone cutter

### Physic In-Line Thigh Deboner end products



**High quality drumsticks**



**Thigh fillets**



**Thigh skin**

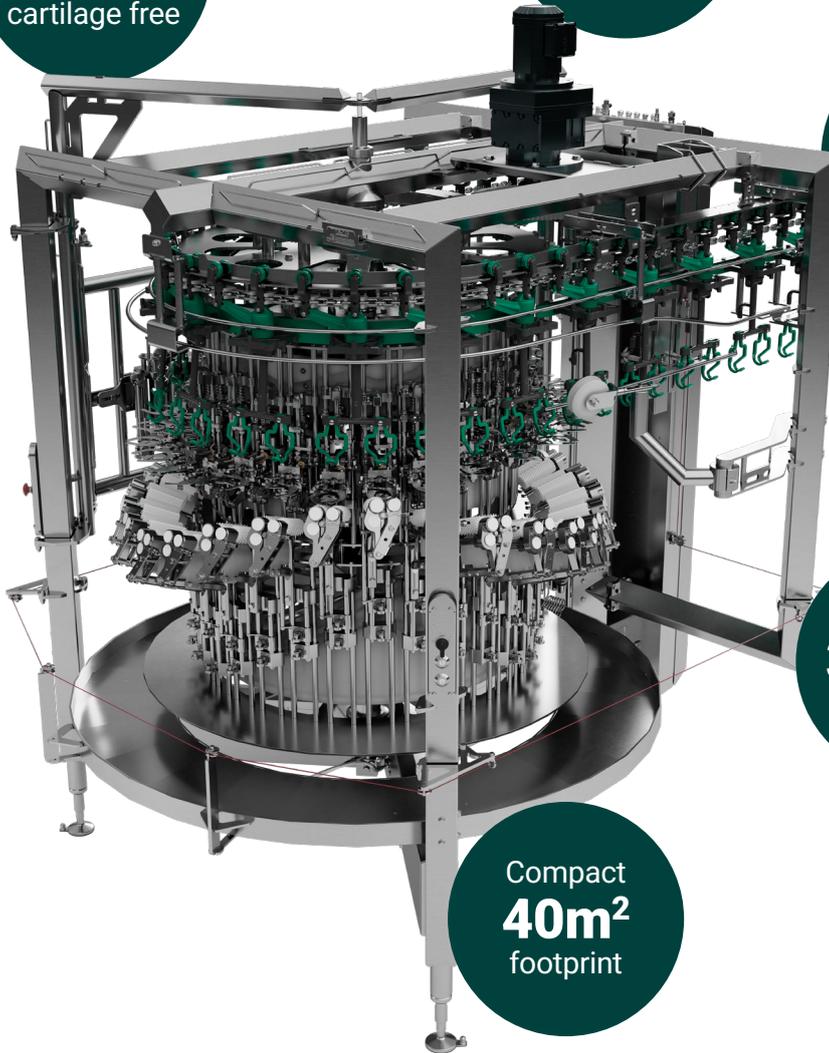
**92+%**  
bone &  
cartilage free

**500+**  
Physic Lines  
sold globally

**15.000**  
thighs per  
hour\*

Save up to  
**33 FTE**  
per shift

Compact  
**40m<sup>2</sup>**  
footprint



**Market-leading capacity of 15.000 thighs per hour\***

## **Speed and flexibility** to meet increased market requirements

The Physic In-line thigh deboner is designed for maximum performance and efficiency, processing up to 15,000 whole legs per hour with minimal labor. Its unique deboning principle ensures the highest number of bone-free products with the least amount of manual inspection and trimming.

\*250 thighs per minute.

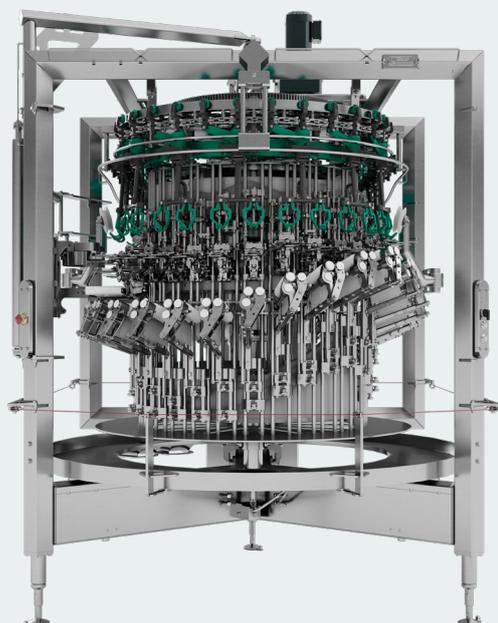


**Smallest footprint of 40m<sup>2</sup>**

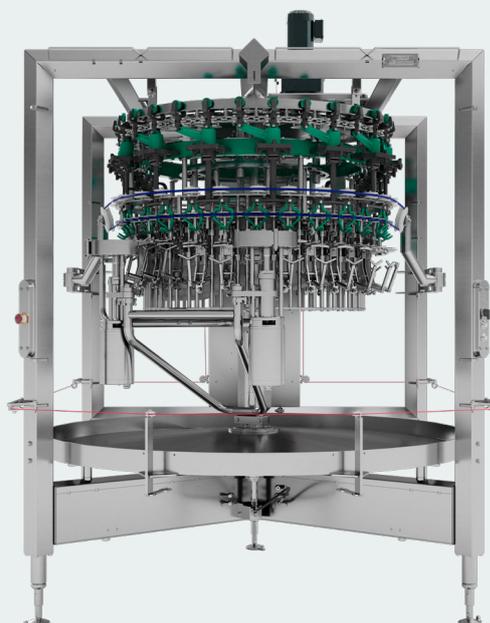
## **Easily integrated** within the Physic Cut-up Line

The compact footprint of the In-Line Thigh Deboner significantly reduces the need for additional infrastructure. The market solution with the smallest footprint available, best performance and minimal labor effort.

## Thigh deboner



## Thigh bone cutter



### Specifications

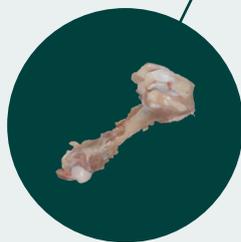
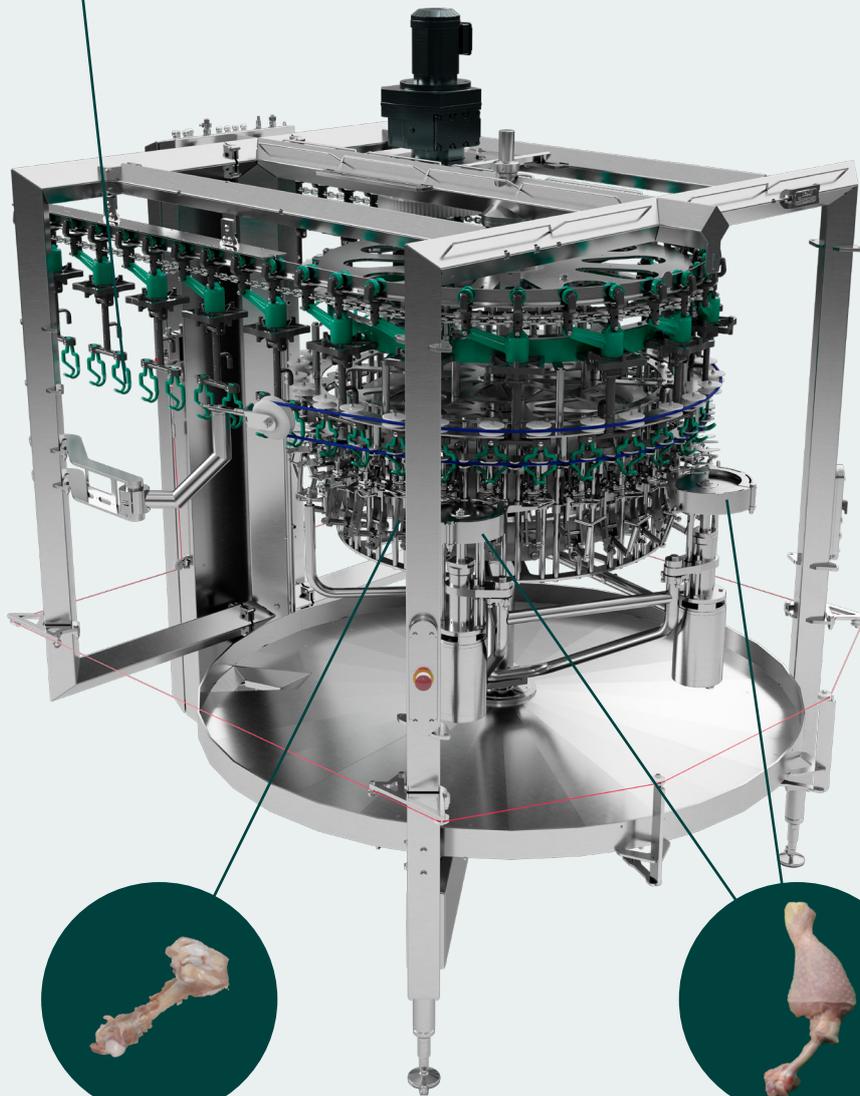
		Thigh deboning carrousel	Thigh bone cutter
Capacity	PPH / PPM	15,000 / 250	15,000 / 250
Product weight anatomical legs	g	225 - 500	225 - 500
Length (L)	mm	2,940	2,940
Width (W)	mm	2,305	2,390
Width T-track	mm	1,358	1,358
Height (H1)	mm	3,300	
Height (H2)	mm		2,875
Weight	kg	2,810	2,300
Electric power installed	kW	0.55 + 0.14	2x 0.55
Line drive	kW	1,1/1,5	
Water connection	mm	D19	D19
Water consumption	m <sup>3</sup> /h	<1	<1
Water connection high pressure	BSP	G3/8"	G3/8"
Water consumption high pressure	m <sup>3</sup> /h	0	<1
Air connection	mm	10	10
Air consumption	m <sup>3</sup> /h	<1	<1
<b>Optional</b>			
Line drive	kW		1.1/1.5
Height including drive	mm		3,300

# Thigh bone cutter



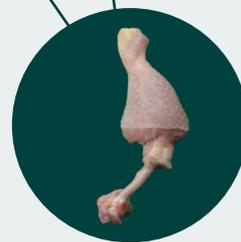
## High quality drumsticks

The drumsticks remain in the shackle with their weight and quality data for further possible processing steps such as sorting or batching



## Bone discharge point

The thigh bones are dropped in a chute after performing the final cut. Transportation by means of vacuum of conveyors is possible.



## (Pre)-incising unit thigh bones

The thigh bones are first pre-cut prior to the final cut to achieve the final cut to achieve the highest % anatomical cut drumsticks.



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

## **Meyn® Consultancy & Audits**

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

## **Meyn® Academy**

- Safeguard investments and enhance profitability
- Specific system and machine training
- Customer specific training options

## **Meyn® demo's**

- Products, services and insights
- Tailormade demo's based on your needs
- Available online in multiple languages

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Meyn Services provides comprehensive support to optimize the performance and reliability of Meyn equipment.

With a strong emphasis on global reach and local presence, Meyn offers various services to ensure customer satisfaction and operational efficiency.

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- ✓ Global assistance
- ✓ Corrective and preventive services
- ✓ 24/7 Helpdesk

### **Maintenance**

- ✓ Tailored maintenance
- ✓ Updates and inspections
- ✓ Machine maintenance

### **Parts**

- ✓ OEM replacement parts
- ✓ Always available
- ✓ eProcurement portal



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