

Master your craft with Rapid Technology

- Market's highest-capacity breast deboner up to 7,000 breasts/hour.
- Intelligent, adaptive design for optimal yield and precision.
- Flexible processing of breast caps and front halves into a large variety of end products





In a sector shaped by labor shortages, tight margins, and rising efficiency demands, processors need solutions that set the pace. Backed by over 20 years of development, the Rapid Plus M5.0 embodies Meyn's commitment to innovation, reliability, and customer success. Driving automation, labor savings, and process efficiency beyond previous standards—delivering maximum yield, consistent quality, and reliable performance across the full product range. Each system is precisely configured to meet your specific end-product demands, ensuring the perfect fit for your operation—now and in the future.

We've mastered the carousel — so you can master your yield

The Rapid Plus M5.0 builds on Meyn's proven 180-degree carousel design, delivering precise handling for consistent positioning, extended processing time, and accurate cutting. — even at 7,000 breasts per hour.

Innovations that adapt to every bird

With the M5.0 technology, Meyn advances its carousel design with intelligent innovations that respond dynamically to each product. A patented four-blade wishbone removal principle, which is adjusted to the individual breast — results in additional fillet yield.



The new self-adjusting scraper units follow natural contours from the individual breast with precision, minimizing meat loss and eliminating the need for daily adjustments. Together, these features enhance performance, reduce manual intervention, and help you capture every gram of value.



Master your craft with Rapid Technology

Increase yield, productivity and flexibility with a single solution



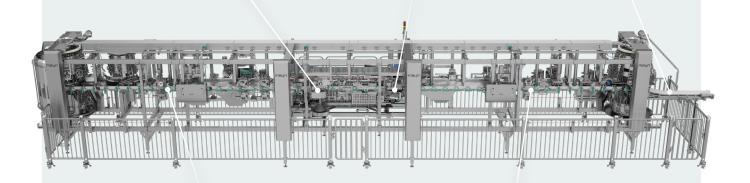


Automatic fillet harvesting solution for tender out products





Automatic fillet harvesting solution for butterfly tenders in



Breast fat rim remover solution



Static fillet/tender unloader







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Keelbone top membrane harvester



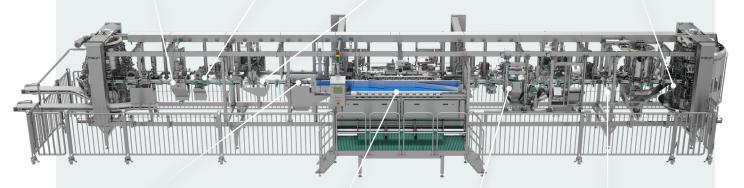
Keelbone rest meat scraper



Keelbone cartilage cutting module



Carousel for wishbone cutting and scraping



Carcass unloader



Semi Automatic Loading (SAL) module for front halves



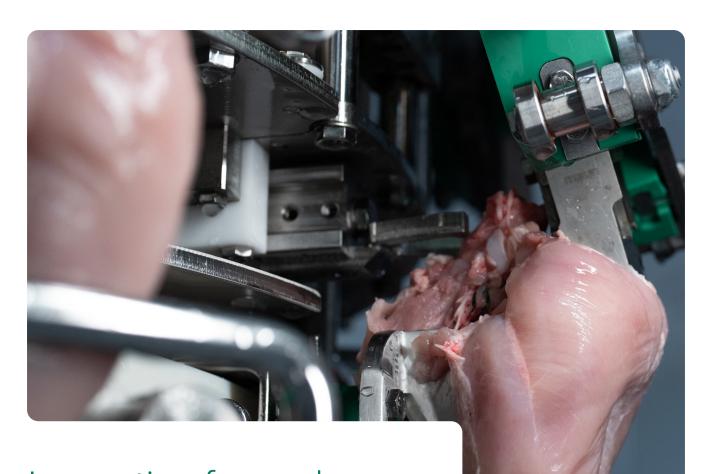
Deskinning



Back meat harvesting solution







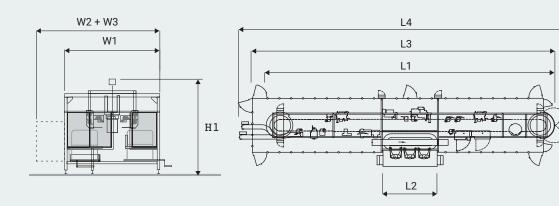
Innovating for peak performance and reliability

The Rapid Plus M5.0 is built with your productivity in mind—designed to maximize uptime, simplify maintenance, and keep operations running smoothly. The dependency on compressed air is eliminated in the wishbone removal operation through the introduction of a mechanically driven solution, reducing maintenance costs and increasing uptime.

The new quick-release product carriers and an integrated high pressure rinsing system make cleaning easier —keeping your line running smoothly with less effort.



Rapid Plus M5.0 Breast Deboner



Capacity	BPH	7,000
Product weight breast caps	g	350 - 1200
Product weight front halves (wings off)	g	450 - 1700
Product weight front halves in case of SAL	g	550 - 1400
Length (L1)*	mm	10,100 - 18,000
Platform length (L2)	mm	2,800
Fence length (L3)*	mm	10,100 - 18,850
Fence length with doors open (L4)	mm	11,500 - 20,300
Fence width (W1)	mm	3,600
Fence width with 1 open door (W2)	mm	4,600
Total width include SAL with closed doors (W3)	mm	4,500
Total height (H1)	mm	3,300
Weight*	kg	max. 14,200
Electric power installed*	kW	6.0 - 18.1
Compressed air connection	BSP	1x 1/2"
Compressed air consumption	m3/h	4 Nm3 at 6 bar
Water connection	BSP	1x1"
Water consumption**	m3/h	max. 5.6 m3 at 3 bar

^{*} Depending on choosen configuration (options)

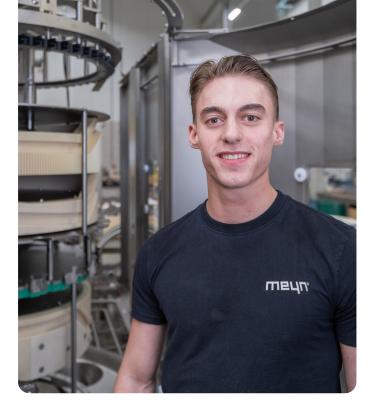
^{**} Depending on customer demands

Proven in the field, backed by our customers

"The new Rapid M5.0 technology has delivered us exceptional results. The new principle for removing wishbones in combination with the self-adjustable scraping units have increased our breast fillet yield post trim by 0.5% back to griller. The automated adjustment feature combined with the HMI interface makes switching between products effortless.

The machine adapts perfectly to each product, saving us valuable time and minimizing human interventions. Additionally, the remarkable noise reduction due to eliminating the compressed air usage has created a quieter and more comfortable workspace for our operators."

Norsk Kylling, Norway



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

Secure business continuity

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.

Technical Support

- 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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