

ELECTRICAL STIMULATOR M2.0

Tender meat. **Faster** flow.
Smarter process.

- ✓ Accelerates maturation from 6 hours to just 2.5 – no storage needed
- ✓ Improves tenderness, minimizes bone damage and hemorrhaging – high yield & quality
- ✓ Integrates directly into the blood removal stage – zero added footprint

meyn[®]



Accelerates maturation from 6 hours to just 2.5 — no storage needed

Faster from neck
incision to deboning.
No trade-offs.

The Meyn Electrical Stimulator M2.0 reduces the standard six-hour meat maturation period to just 2.5 hours by stimulating post-mortem energy release. Located directly above the bleeding trough, it triggers natural muscle contractions via controlled breast side electrical stimulation, enabling processors to skip offline storage and save space, time, and product weight — all while keeping the line moving.



**Improves tenderness, minimizes bone damage and hemorrhaging —
high yield & quality**

Meat you can trust — tenderness you can measure.

By initiating a gentle but effective muscle reaction, the stimulator ensures birds begin the rigor mortis process under controlled conditions, resulting in softer, more consistent meat quality with significantly lower risk of broken bones and visible hemorrhaging. The mild stimulation replicates natural wing flapping — without the wear, tear, or variability of conventional methods.

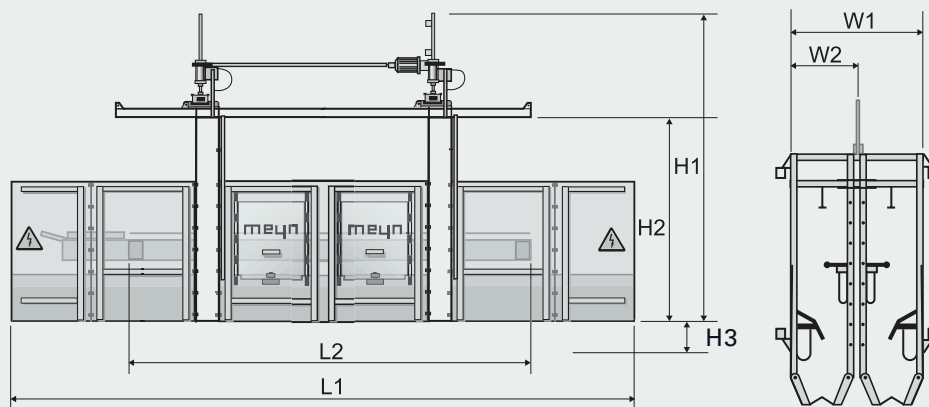


Integrates directly into the blood removal stage — zero added footprint

Fits your process — and your floorplan.

With no need for a separate station or additional floor space, the stimulator is installed directly within the existing bleeding trough. Single (3m) and double lane (2x3m) modules are available to match your throughput requirements. Equipped with a simple control panel for configuration and height adjustment, this low energy, high impact solution integrates seamlessly with any Meyn line.

Electrical Stimulator M2.0



Specifications

Live weight	kg	1.0 - 5.0
Length (L1)	mm	4,500
Effective length (L2)	mm	3,000
Width (W1) double lane module	mm	970
Width (W2) single lane module	mm	485
Height (H1)	mm	2,300
Height (H2)	mm	1,500
Distance to bleeding trough (H3)	mm	≥ 200
Weight	kg	600
Electric power installed	kW	1.5



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



Visit meyn.com

Birds prefer **MEYN**®

**Meyn Food Processing
Technology B.V.**

P.O. Box 16, 1510 AA Oostzaan
The Netherlands
Phone: +31 (0)20 2045 000
Email: sales@meyn.com

Meyn Americas

1000 Evenflo Drive,
Ball Ground, Georgia 30107, USA
Toll Free: 1 888 881 MEYN (6396)
Email: sales.usa@meyn.com

**Find your nearest Meyn
representative:**

www.meyn.com/meyn-worldwide

Version 11-09-2026

The data published, under reservation of all our rights, is to the most recent information at the moment of publication and subject to future modifications. Meyn reserves the right to modify the construction and the execution of its products at any time. No rights can be derived from this publication.

meyn.com