



FRONT HALF CUTTER

Precise cuts, **no meat damage**

- ✓ Accurate cuts mean higher yields
- ✓ Adds up to 15 grams saddle yield per bird
- ✓ Touch-free bypass



Scan for
more information

The configuration guarantees symmetrical and accurate cuts, with no breast or oyster meat damage. Set up the line to meet your customers' preferences whether anatomical cuts or short rib length cuts.

Meyn® Front Half Cutter

Cut lines are set based on **customer demands**

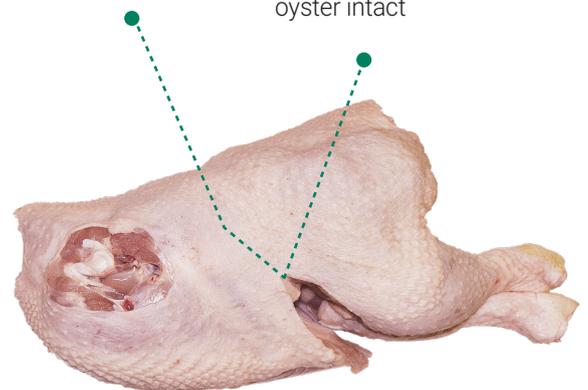
The Front half cutter removes the griller's front half. Processor dependent, cuts can be made with or without wings.

The design allows for a symmetrical, accurate cut, without damaging breast or oyster meat. Cut lines are set based on customer demands, ranging from an anatomical cut to a very short rib length cut.

The module is suited for the Physic line.

Short rib cuts
for mechanical
deboning

Anatomical cut leaves
oyster intact



Product in

Whole griller with or without wings



Product dropped

Front half with or without wings



Product out Saddle



**Accurate
cuts**

**Touch-free
bypass**

Up to
15 grams
more
saddle yield

Delivers
**higher
yield**

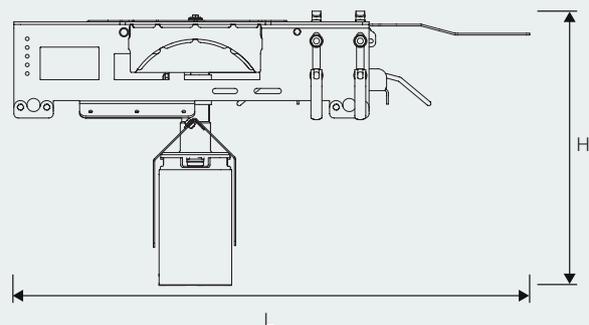
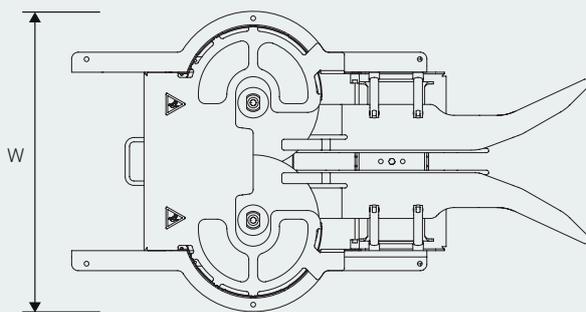
Specifications

Capacity	BPH	7,500
Griller weight	kg	1.0 - 4.3

Length (L)	mm	1,220
Width (W)	mm	900
Height (H)	mm	590
Knife diameter	mm	2x 300
Weight	kg	100

Electric power	kW	2x 0.55
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Front Half Cutter





Meyn® FRONT HALF CUTTER



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

Meyn® Consultancy & Audits

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

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- Customer specific training options

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- ✓ Corrective and preventive services
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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

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