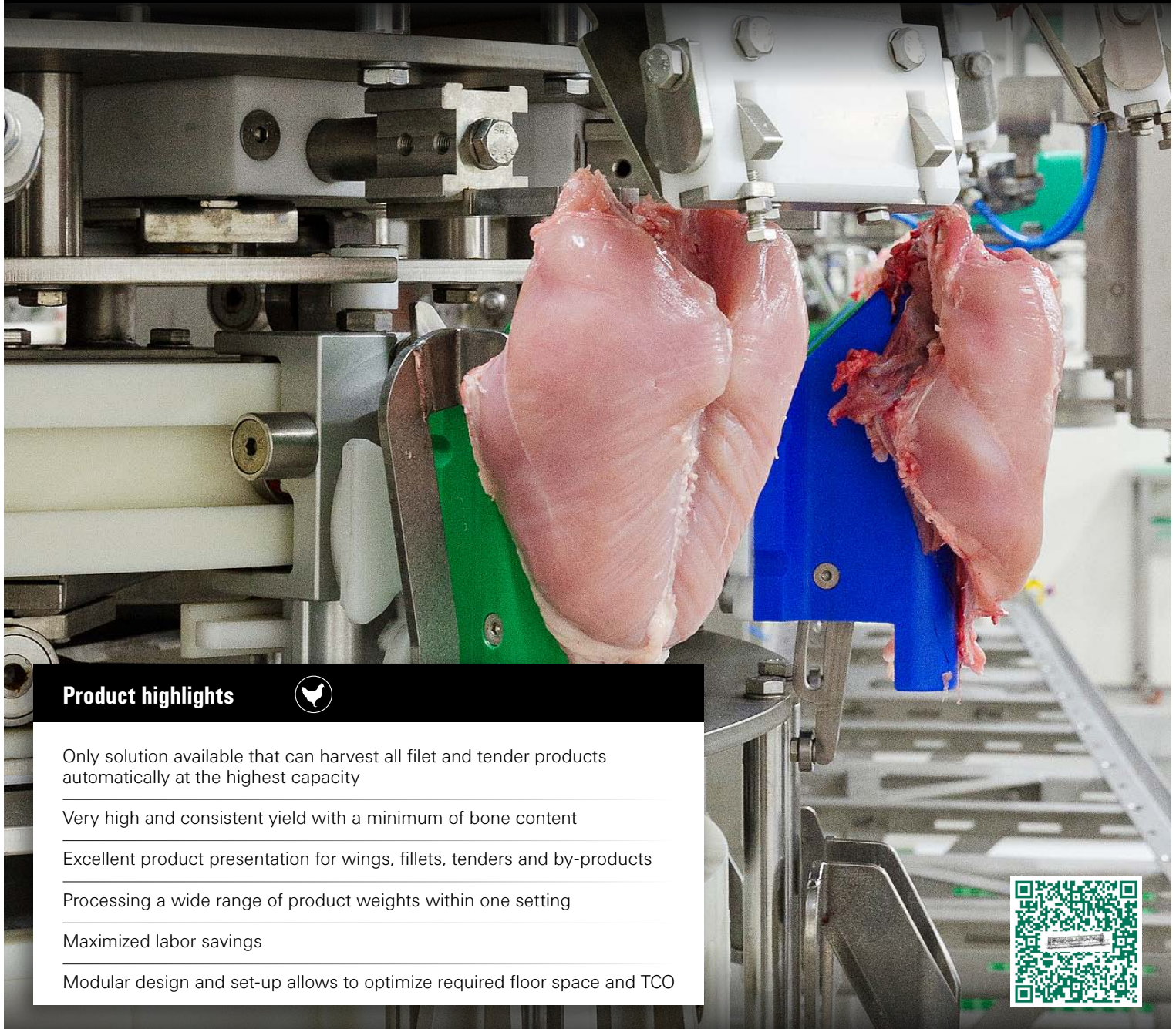


MEYN RAPID PLUS BREAST DEBONER M3.0

LIVE BIRD HANDLING | SLAUGHTERING | EVISCERATION | CHILLING | CUT UP | **DEBONING** | WEIGHING - GRADING - LOGISTICS



Product highlights



Only solution available that can harvest all fillet and tender products automatically at the highest capacity

Very high and consistent yield with a minimum of bone content

Excellent product presentation for wings, fillets, tenders and by-products

Processing a wide range of product weights within one setting

Maximized labor savings

Modular design and set-up allows to optimize required floor space and TCO





Meyn Rapid Plus breast deboner M3.0

With over 170 Rapids sold worldwide, the Rapid breast deboning concept has been globally accepted and proven to be very successful. All customers truly see the benefits of this unrivaled deboning solution. It is the only solution available that can harvest all fillet and tender products automatically at the highest capacity, resulting in a significant reduction of labor costs and a minimized dependency on labor skills and availability.

At Meyn, we continuously strive at further improving our solutions to optimize your profitability. Therefore we now introduce the new and enhanced Rapid Plus breast deboner M3.0. This new revolutionary type of breast deboner features several new functionalities as well a modular design, allowing you to optimize your TCO and making it possible to integrate future extensions.



Operation

The breast caps or front halves can be supplied in crates, cartons or straight from the cut up line onto a conveyor belt. Two or three loading operators, depending on input product, take the breasts and place them on a product carrier which slowly passes by in front of them.

Next, the product carriers take the breast through a sequence of automated deboning steps:

- A unique deskinning principle is implemented to remove the skin from the breast. This allows to harvest a high quality, undamaged skin.
- The back meat harvesting solution automatically removes the back skin and back meat from the front half carcass, separately from the fillet. This reduces trim loss, increase the yield and saves on trim labor.
- With the proven carousel principle, the wishbone is precisely cut out of the breast, resulting in a minimum bone contamination and low meat loss with the wishbone.
- The breast fat rim remover removes the fat rim automatically from the fillet which reduces trim losses (only applicable in combination with air chilling).
- In the same carousel, the fillet is scraped loose from the breast cage. The carousel can easily be adapted to optimally perform for matured products and non matured products.
- An incising module splits the fillet in two halves if required.
- A sequence of modules can be integrated to automatically harvest half and whole fillet without and with tenders attached. The end product requirements decides the configuration.
- In case of separate tender harvesting, a 2nd carousel can be installed to automatically harvest unrivalled high quality tenders automatically clipped or non clipped. The presentation of these tenders is comparable or higher to the manual harvesting.
- The keelbone harvester is available to increase the revenues of the deboning process. First, all remaining meat is removed from the keelbone. Harvesting this meat separately increases the value significantly and results in a clean keelbone cartilage. The keelbone cartilage can be harvested from the carcass which can be sold to the pharmaceutical industry or used as appetizer in the Asian market.



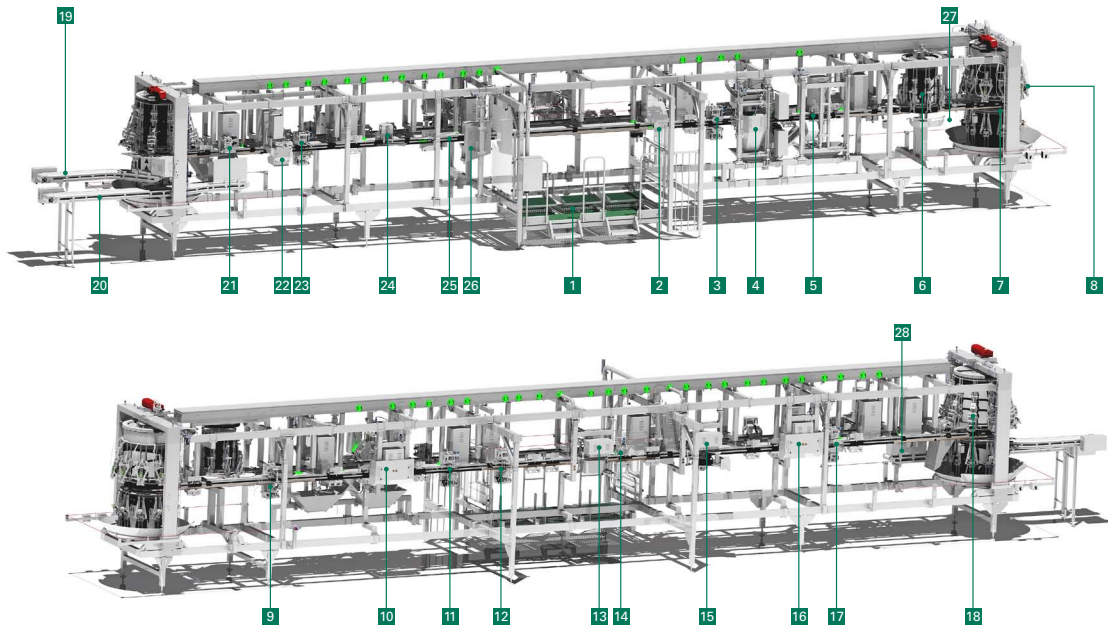
Basic configuration

The Rapid Plus basic configuration consists of the following modules (numbers refer to image):

- a. Frame, transport tables, loading stations and product carriers
- b. Product carrier closing station (2)
- c. Deskinner (4)
- d. Carousel for wishbone cutting and scraping (8)
- e. Incising units for outer fillet (10) and for inner fillet (16)
- f. Static fillet/tender unloader for automatic unloading of half fillets with tenders (17)
- g. Carcass unloader (25)



m Rapid Plus breast deboner M3.0 overview



- | | | | |
|-----------------------------------|--|--|---------------------------------------|
| 1 Manual loading platform | 8 Carousel for wishbone cutting and scraping | 14 Breast bone prescraper | 22 Keel bone top membrane harvester |
| 2 Product carrier closing station | 9 Breast fat rim remover | 15 Automatic fillet harvester (AFH) butterfly tenders in | 23 Keel bone rest meat scraper |
| 3 Incising unit for back meat | 10 Incising unit outer fillet | 16 Incising unit inner fillet | 24 Keel bone cartilage cutting module |
| 4 Deskinner | 11 Prescraping unit (PSU) type 1 | 17 Static fillet/tender unloader | 25 Carcass unloader |
| 5 Deskinner back side | 12 Prescraping unit (PSU) type 2 | 18 HQ tender harvesting carousel | 26 Product carrier washing station |
| 6 Back meat harvesting carousel | 13 Automatic fillet harvester (AFH) tender out product | 19 Conveyor tenders | 27 Wishbone output |
| 7 Product counter | | 20 Conveyor back up tenders | 28 Tender tabs output |
| | | 21 Static tender unloader (back up) | |

m Options

Back meat harvesting solution



The back meat harvesting solution automatically removes the back meat and back skin from the front halves (3, 5, 6).



Breast fat rim remover solution

The breast fat rim remover solution (9) automatically removes the breast fat rim from the fillet.



Automatic fillet harvesting solution for tender out products

Automatically unloads half fillets without tenders and butterflies without tenders (11, 3).



Automatic fillet harvesting solution for butterfly tenders in

Automatically unloads butterflies tenders in (12, 15).



HQ tender harvesting carousel

The HQ tender harvesting carousel automatically unloads a high quality presentation tender clipped or non-clipped (18, 19, 20, 21).



Keel bone top membrane harvester (22)

The keel bone top membrane harvester removes the membrane on top of the keel bone which is present when producing half fillets.



Keel bone rest meat scraper (23)

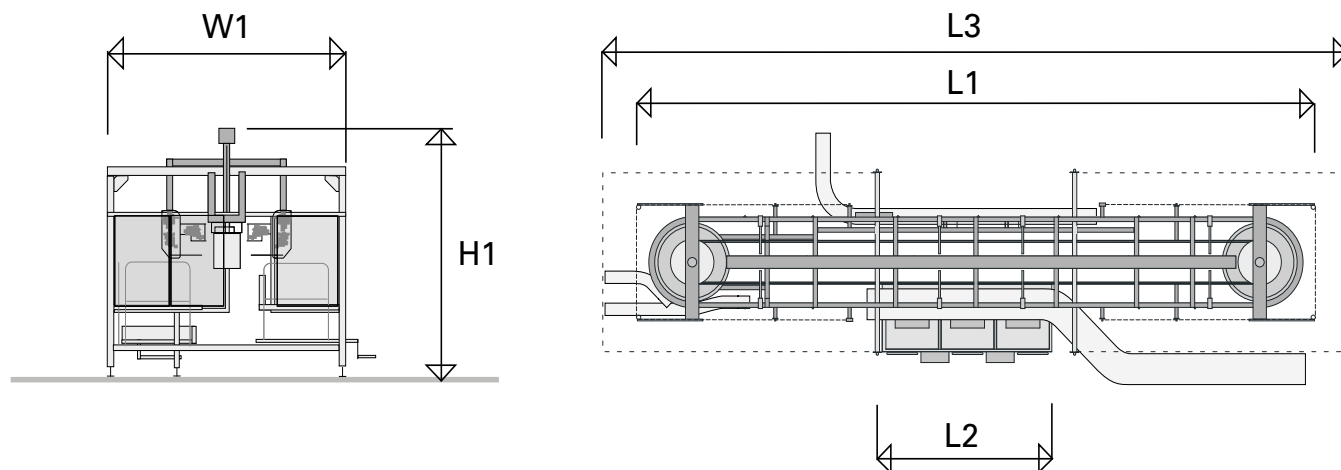
The keel bone rest meat scraper removes part of the remaining meat from the side of the keel bone and on top of the rib area.



Keel bone cartilage cutting module (24)

The keel bone cartilage cutting module removes the white cartilage part of the keel bone.

Meyn Rapid Plus breast deboner M3.0



Capacity	BPH	6,000
Product weight breast caps	g	350-1,000
Product weight front halves (wings off)	g	450-1,150
Length (L1)*	mm	10,100-17,600
Platform length (L2)	mm	2,800
Fence length (L3)*	mm	12,100-19,600
Fence width (W1)	mm	3,600
Total height (H1)	mm	3,300
Weight*	kg	max. 12,000
Electric power installed*	kW	6.0-14.4
Compressed air connection	BSP	1x 1/2"
Compressed air consumption	m³/h	15
Water connection	BSP	1x 3/4"
Water consumption**	m³/h	max. 5m³ at 3 bar

* depending on chosen configuration (options)

** depending on customer demands

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