



Automated

Deboning Machine



Chicken Whole Leg Deboning Machine

<https://mayekawa.com/americas/mna>



TORIDAS

Automated Chicken Whole Leg Deboning Machine

AUTOMATED SLITTING AND FINAL SEPARATION

TORIDAS automatically separates bone and leg meat after loading chicken whole legs onto the machine.

INDIVIDUAL MEASUREMENT AND OPTIMUM CUTTING

Automated individual measurement and optimum cutting positions ensure high yield ratio and high quality deboned meat, regardless of the chicken legs' sizes as long as they are within 250~550g or 0.55~1.21lbs per leg.

AUTO-LOADING SYSTEM

Higher productivity can be achieved by employing the auto-loading system, which enables one person to load whole legs onto multiple TORIDAS machines.

HYGIENIC OPERATION

A highly hygienic operation can be achieved due to the minimum human contact while processing. Hot water wash-downs and chemical sterilization are feasible.

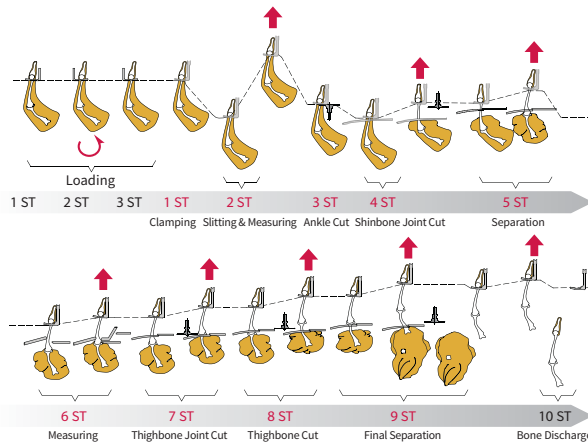
PROCESSING IMAGE



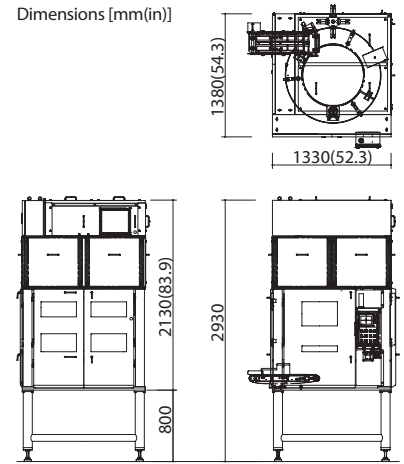
Input



Output



Dimensions [mm(in)]



DIMENSIONS & SPECIFICATIONS

Dimensions are for reference only. Please contact Mayekawa for more detailed drawings.

Capacity	1,000 legs/hour, maximum	
Model	MT-04	
Applicable raw materials	Chicken whole leg (250~550g or 0.55~1.21lbs/leg)	
Standard dimensions	1,330mm(L) x 1,380mm(W) x 2,400(H) or [52.3in(L) x 54.3in(W) x 94.5in (H)] *1	
Weight	2,300kg (5,071lbs)	
Utility	Electricity	3φ 200V 5kW
	Water supply	0.15MPa (21.8PSI) 0.5l/min (0.02CFM)
	Compressed air	0.5MPa (72.5PSI) 400l/min (14.1CFM)
Options	Auto-loading system	Dedicated automated deboning specifications for layer, red-label and other special chicken
	TORIDAS monitoring system	Dedicated automated deboning specifications for thigh meat & drumstick
	Circular cutter sharpener	
	Straight cutter sharpener	

*1 Height may vary depending on the site conditions.

MAYEKAWA USA, INC.
<https://mayekawa.com/americas/mna>

MAYEKAWA CANADA, INC.
<https://mayekawa.com/americas/mna>

Tel: +1 (615) 773-2859
 24 Hr Service: +1 (800) 836-9266
 Email: info@mayekawausa.com

Vancouver: +1 (604) 270-1544
 Calgary: +1 (403) 250-1554
 Toronto: +1 (905) 564-0664

* The information contained herein is for reference only. Subject to change without notice.
 Part No. MKT00004 Rev. 1

