

HAMDAS - RX

Automated pork ham
deboning machine



*“Delivering benefits through
dialogues and technology”*



Description

Mayekawa has developed **the world's first slitting process of pork ham.**

HAMDAS automatically debones pork ham after pre-cutting.

High yield can be achieved by individual measurement of the length of bone and optimum cutting. It does not cause damage to the meat, as it does not cut but disassembles the meat from the bone. Its sensors identify the best torque to apply.

The production is safe, stable and hygienic, achieving greater efficiency and flexibility. It allows to increase plant productivity.

Features

Automated individual measurement and optimum slitting

X-ray detection of thigh bone position enables HAMDAS to slit optimally and achieve higher yield.

Auto judgment on right and left hams

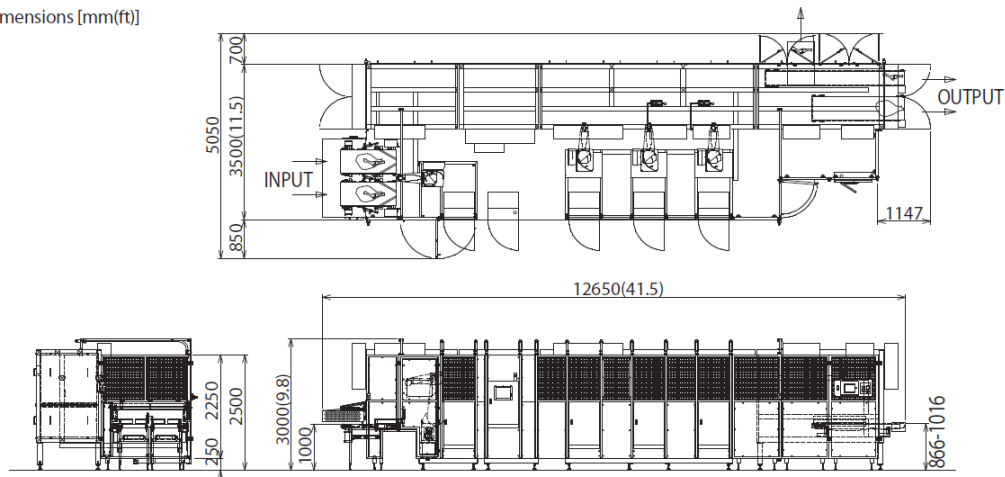
Automated distinction on right and left hams as well as their automated deboning can be made after removal of hipbone.

Highly hygienic operation

Highly hygienic operation can be achieved due to deboning while hanging in stead of using cutting board.

Processing image - Outer dimensions

Dimensions [mm(ft)]



Input



Output

Specifications

Capacity	500 pork hams/hour, maximum	
Model	MHR-B2-X	
Applicable raw materials	Pork ham with ankle *Hipbone must be removed prior to deboning. Ham with/without skin is acceptable.	
Standard dimensions	12,650mm(L)×3,500mm(W)×3,000mm(H) [41.5ft(L) × 11.5ft(W) × 9.8ft(H)] *Dimensions are without doors.	
Weight	13,500kg (2,9762lbs)	
Utility	Electricity	3φ 200V~240V 22kW ×2
	Compressed air	0.6MPa (87.0PSI) 2,400ℓ/min (84.6CFM)

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