

TAKIDAS

Automated turkey whole leg
deboning machine



*“Delivering benefits through
dialogues and technology”*



Description

TAKIDAS is our automated turkey whole-leg deboning machine, which automatically separates the meat from the bones after loading the turkey whole-leg into the machine.

Automated slitting and final separation devices are standard features.

The system performs automatic cutting and final separation, ensuring efficient separation of meat and bone.

This automated system delivers maximum product quality while minimizing the risk of cross-contamination.

Features

Automated individual measurement and optimum cutting

Automated individual measurement of whole leg length and optimum cutting positions enables to provide high quality and high yield deboned meat regardless the size of whole leg as long as it is within 700 ~,2500g or 1.54 ~5.51lbs/leg.

High productivity

Automated slitting and final separation devices are standard features.

Higher productivity can be achieved if the auto-loading system will be employed which enables one person to load whole legs onto max 3 TAKIDAS machines.

Highly hygienic operation

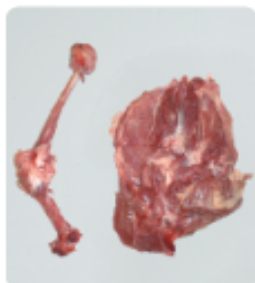
Highly hygienic operation can be achieved due to the minimum human contact while processing.

Hot water wash down and chemical sterilization is feasible.

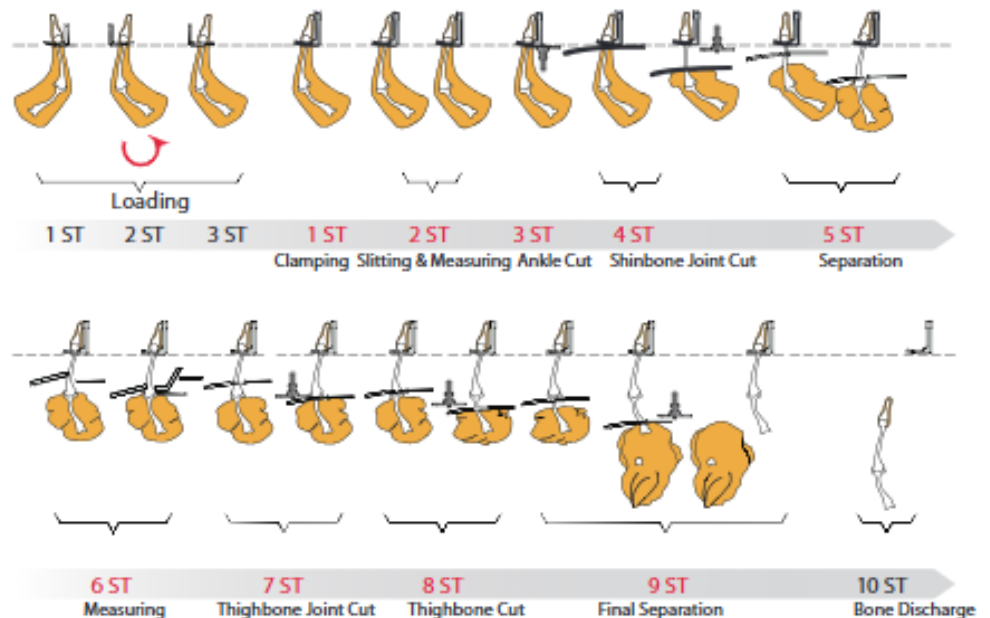
Processing image - Outer dimensions



Input



Output



Specifications

Capacity	700 legs/hour, maximum		
Model	MTT-03		
Applicable raw materials	Turkey whole leg (700~2,500g or 1.54~5.51 lbs/leg)		
Standard dimensions	1,580mm(L)xW1,770 mm(W)xH2,550mm(H) [62.2in(L) x 69.7in(W) X 100.4in(H)]		*1
Weight	2,280kg (5,026lbs)		
Utility	Electricity	3φ 200V 8kW	
	Compressed air	0.6MPa (87.0PSI)	500ℓ/min (17,7CFM)
Options	Auto-loading system		
	Circular cutter sharpener		
	Straight cutter sharpener		

*1 Height may vary depending on the site conditions.

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