TORIDAS MARK III

Automated chicken whole leg deboning machine

“Delivering benefits through dialogues and technology”

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v26.1

TORIDAS

Description

TORIDAS automatically separates bone and deboned meat with high quality and high yield under hygienic operation.

TORIDAS MARK III maintains the same meat quality as when processed with the **MARK II**, while increasing capacity and yield to achieve further efficiency.

This new system offers a higher working speed of up to 1,500 whole-legs per hour, ensuring enhanced efficiency and productivity. Equipped with an innovative whole-leg clamping system and a flexible cutting mechanism, it delivers superior performance and adaptability. The system features integrated blade change control, a reduced footprint, and minimal maintenance requirements. Its compact design makes it ideal for space-conscious setups.

Features

Optimal cut based on size

Two-step measurement function for the total length of the whole leg and the knee joint position enables cutting at the optimum position every time.
Improved final separation of bone and meat allows for even higher yields.

Optimal adjustment, easy maintenance

Improved maintainability by facilitating cut adjustment and reducing the number of parts to be replaced, based on experience with the Mark II.

Replaceable from conventional Mark II

The outer dimensions of the unit are equivalent to those of the Mark II,
making it easily adaptable for renewal or combined use.
No major line modifications required.

Hygienic in processing and internal construction

No human intervention is required except when loading whole leg, which allows for hygienic processing.
The inside of the machine can be washed with hot water and sterilized with chemicals.

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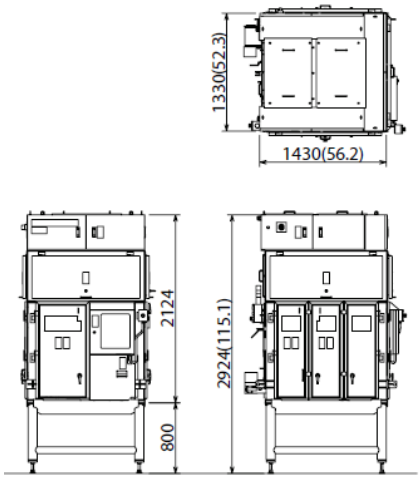
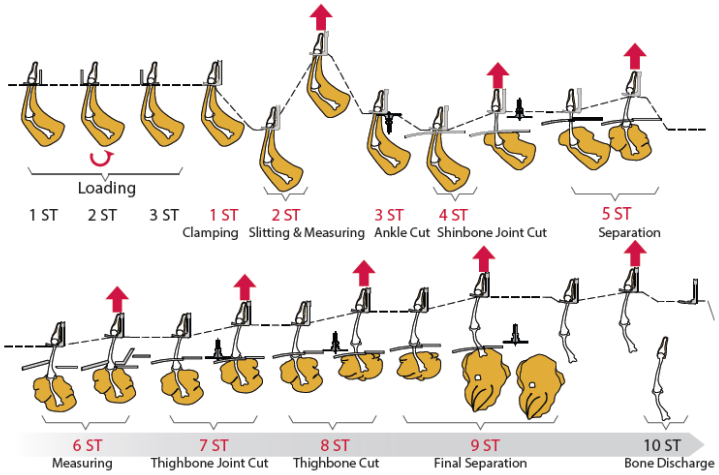
Processing image - Outer dimensions



Input

Output



Specifications

Capacity	1,500 legs/hour, maximum	
Model	MT-05	
Applicable raw materials	Chicken whole leg (250~550g or 0.55~1.21lbs/leg)	
Standard dimensions	1,330mm(L) x 1,430mm(W) x 2,924mm(H) [52.3in(L) x 56.2in(W) x 115.1in(H)] *Height may vary depending on the site conditions.	
Weight	2,300kg(5,071lbs)	
Utility	Electricity	3ϕ 200V 6kW
	Water supply	0.15MPa (21.8PSI) 0.5ℓ/min (0.02CFM)
	Compressed air	0.5MPa (72.5PSI) 500ℓ/min (17.6CFM)
Options	Auto-loading system	Dedicated automated deboning specifications for layer and other special chicken
	TORIDAS monitoring system	Pre-wash equipment and CIP
	Circular cutter sharpener	Straight cutter sharpener

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