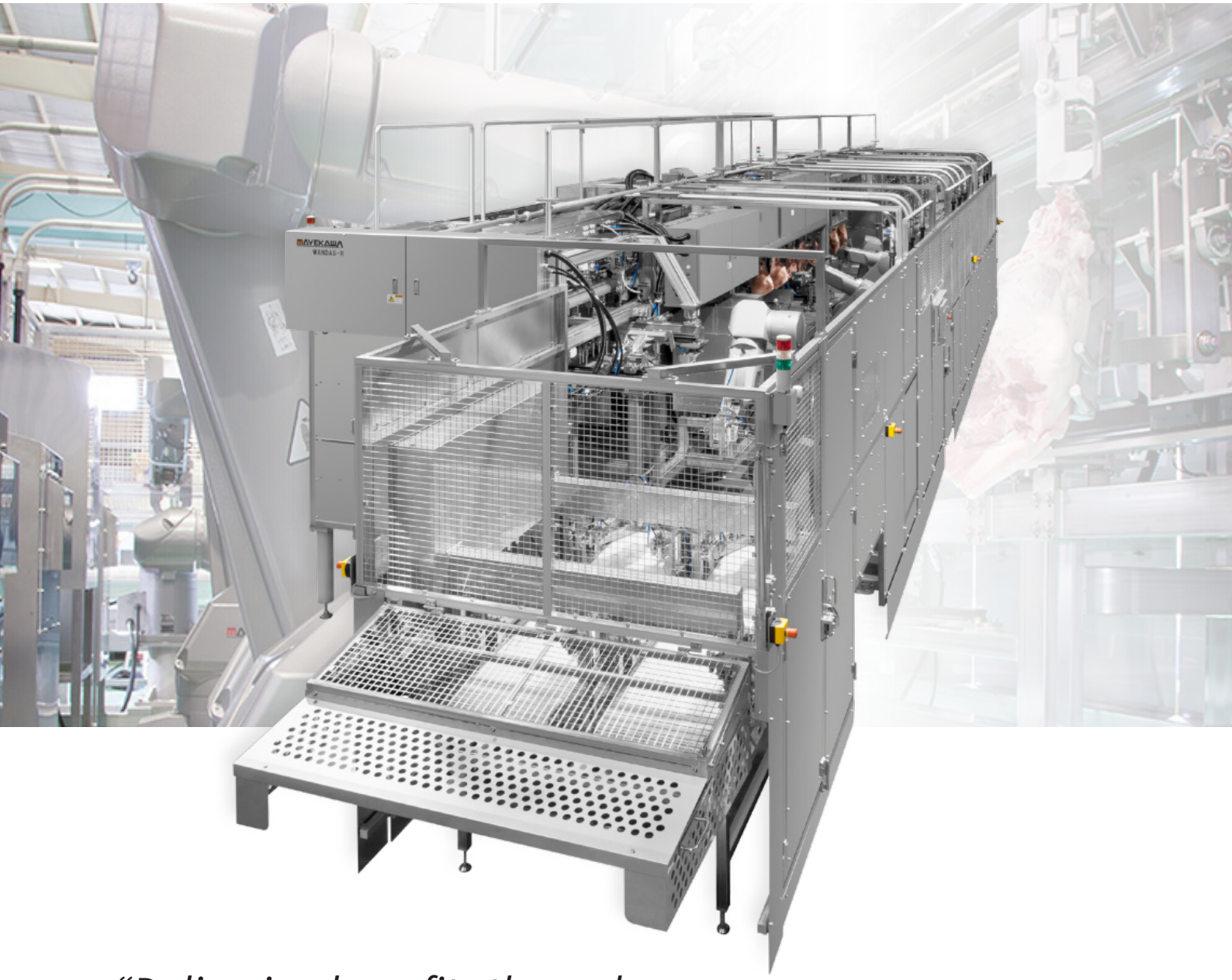
WANDAS - RX

Automated pork shoulder
deboning machine



“Delivering benefits through dialogues and technology”

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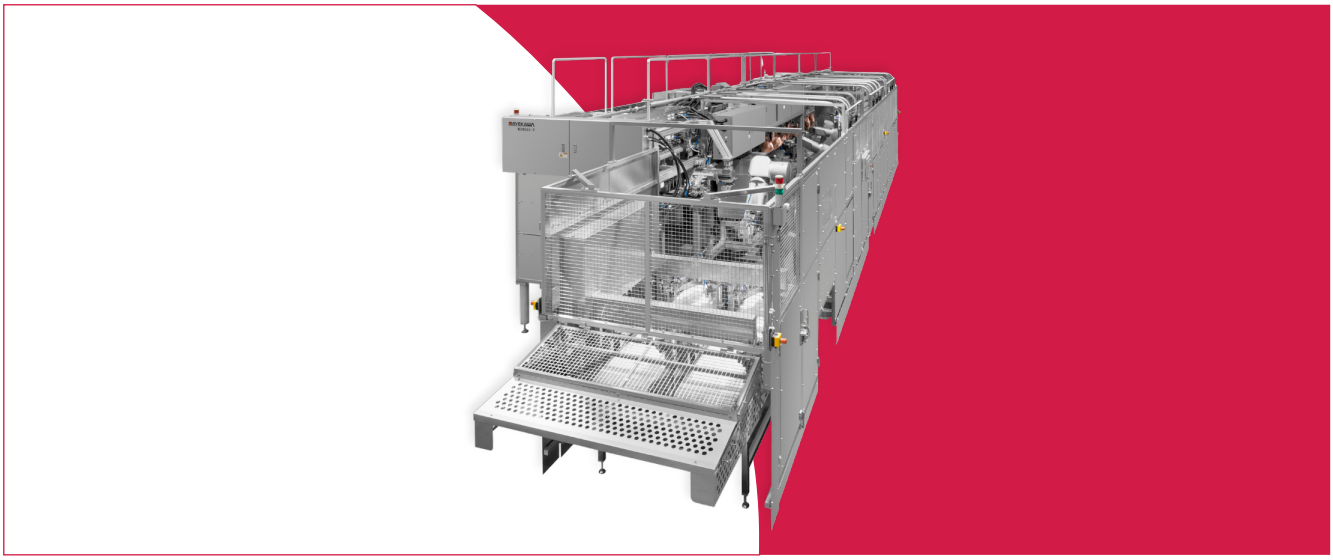
v26.1



Description

Mayekawa has developed and commercialized WANDAS, **automated pork shoulder deboning machine** by the application of the technology of **HAMDAS**, automated pork ham deboning machine.

Flexible deboning of irregularity-shaped pork shoulder meat can be achieved by the combination of image recognition technologies and the vertical multi-jointed robot.

After precutting manually, the vertical multi-jointed robot automatically loads a pork shoulder into the machine, cuts the meat along the bone and separates the bones.
It automatically detects right and left shoulder blades, as well as the position of the bone, which can be realized by X-ray image processing.

Features

Automated deboning process
After slitting scapula manually, the vertical multi-jointed robot automatically loads a whole pork shoulder onto the machine, cuts the meat along the bone and removes bones.

X ray image processing
Automatic distinction on right and left shoulders as well as their automatic bone positioning can be made by the X-ray imaging processing.

Deboning by vertical multi-jointed robot
Vertical multi-jointed robot slits and removes scapula in stead of hard manual deboning.

Highly hygienic operation
Highly hygienic operation can be achieved due to deboning while hanging. Furthermore, the automated processing ensures traceability.

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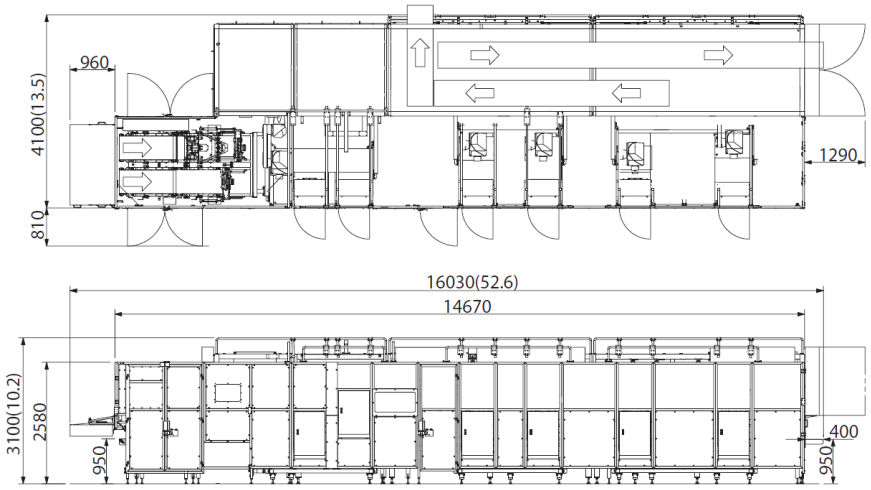
Processing image - Outer dimensions

Dimensions [mm(ft)]



Input

Output

Specifications

Capacity	600 pieces/hour, maximum	
Model	MWR-00-X	
Applicable raw materials	Pork whole shoulder	
Standard dimensions	16,030mm(L)×4,100mm(W)×3,100mm(H) [52.6ft(L) × 13.5ft(W) × 10.2ft(H)] *Dimensions are without doors.	
Weight	18,000kg (39,683lbs)	
Utility	Electricity	3ϕ 200V~240V 45kW
	Compressed air	0.6MPa (87.0PSI) 2,500ℓ/min (88.3CFM)

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