



WANDAS MINI MARK II

AUTOMATED PORK SHOULDER BLADE AND
ARM BONE DEBONING MACHINE

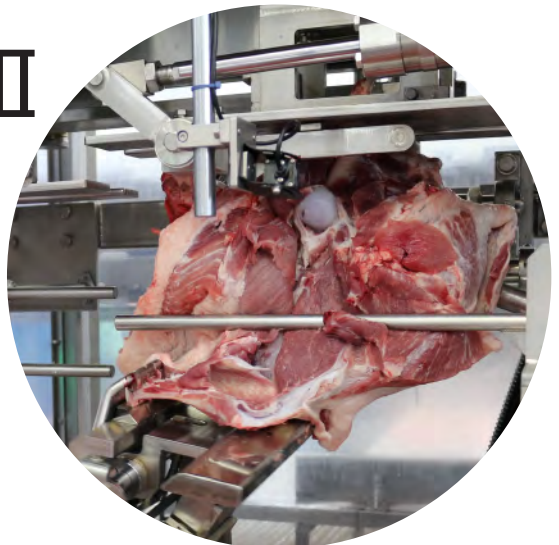
[Shoulder-blade cartilage extraction included]

**Focusing on the specific deboning range to achieve
a simple structure**

Both the arm bone and shoulder-blade are removed leaving the rest of
the product as "shoulder meat".

The shoulder-blade cartilage is removed by attaching it to the shoulder-
blade when extracted.

By focusing on the arm bone and shoulder-blade removal, processes
such as X-Rays or robotic arms are not required.



● FEATURES:

1. Reduced workload

The workload will be reduced for the most time consuming step in the process by automating the deboning of the shoulder-blade and the arm bone.

2. Optimized processing by the utilization of a total length measurement

Precise measurements are used to gently remove the shoulder-blade cartilage without load affected fracturing it.

3. The shoulder-blade cartilage and shoulder-blade are removed together

The shoulder-blade cartilage, which is thin and easy to chip, will be removed while remaining attached to the shoulder-blade just like it would have been done by hand.

4. Sanitation

Hygienic processing will be realized with meat hanging.

PROCESSED IMAGE AND OUTLINE DRAWING



Before deboning



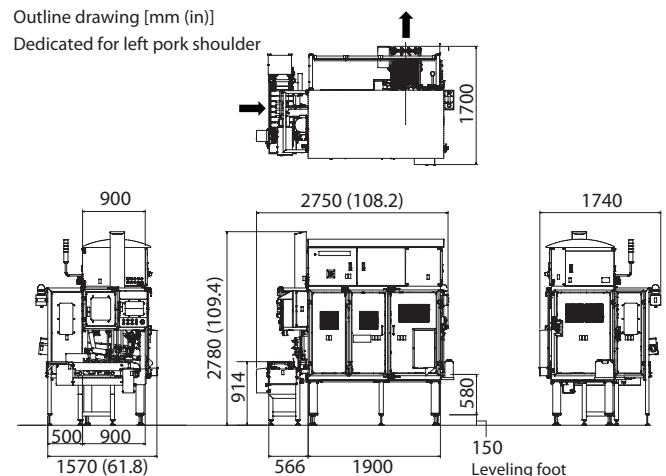
After deboning



Automized infeed loading system

Outline drawing [mm (in)]

Dedicated for left pork shoulder



● SPECIFICATIONS

Capacity	212 pieces/hour, maximum Dedicated for left & right pork shoulder.	
Model	MWM-O1	
Applicable raw materials	Pork shoulder	
Standard dimensions	2,750mm (L) × 1,570mm (W) × 2,780mm (H) [108.2in (L) × 61.8in (W) × 109.4in (H)] Dimensions are including feet, loading system and safety covers.	
Weight	2,375kg (5,235lbs)	
Utility	Electricity	3φ 200V~220V 3kW
	Compressed air	0.5MPa (72.5PSI) 220 ℓ/min (ANR) (7.8CFM)
Standard feature	Remote monitoring function Connection to the Internet is required.	