



TORIDAS SE

AUTOMATED CHICKEN WHOLE LEG
DEBONING MACHINE

[HIGH QUALITY, HIGH YIELD]

Mayekawa is pleased to introduce TORIDAS, automated chicken whole leg deboning machine which is able to substitute most of the manual deboning process with the state of the art in Mayekawa deboning machine. TORIDAS automatically separates bone and deboned meat with high quality and high yield under hygienic operation.



● FEATURES:

1. Automated slitting and final separation

Automated slitting and final separation devices are standard features. TORIDAS automatically separates bone and leg meat after loading chicken whole leg onto the machine.

2. 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 150~500g or 0.33~1.1lbs/leg.

3. High productivity

Higher productivity can be achieved if the auto-loading system will be employed which enables one person to load whole legs onto multiple TORIDAS.

4. 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.

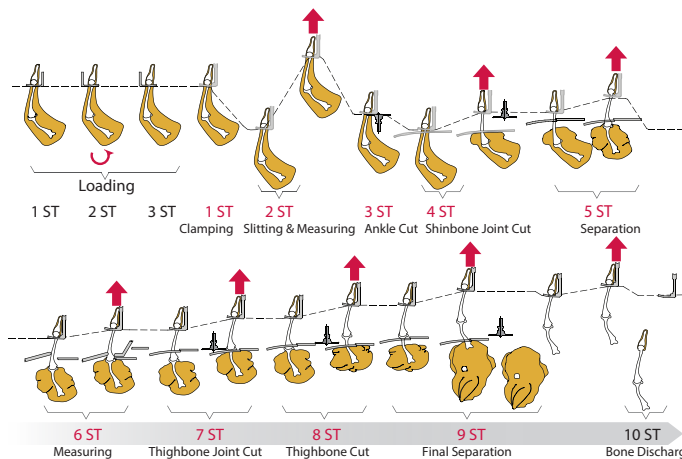
PROCESSED IMAGE AND OUTLINE DRAWING



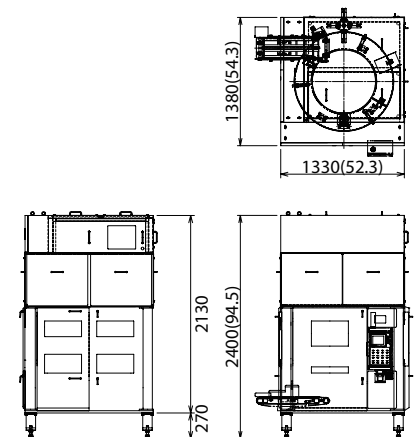
Before deboning



After deboning



Outline drawing [mm(in)]



● SPECIFICATIONS - APPLICATION EXAMPLE

Capacity	1,000 legs/hour, maximum	
Model	MT-04	
Applicable raw materials	Chicken whole leg (150~500g or 0.33~1.1lbs/leg)	
Standard dimensions	1,330mm(L) × 1,380mm(W) × 2,400mm(H) [52.3in(L) × 54.3in(W) × 94.5in(H)] *Height may vary depending on the site conditions.	
Weight	2,250kg (4,960lbs)	
Utility	Electricity	3φ 200V 5kW
	Water supply	0.15MPa (21.8PSI) 0.5 ℓ /min (0.02CFM)
	Compressed air	0.5MPa (72.5PSI) 400 ℓ /min (14.1CFM)
Options	Auto-loading system	
	TORIDAS monitoring system	
	Circular cutter sharpener	
	Straight cutter sharpener	