



WANDAS MINI MARK II

AUTOMATED PORK SHOULDER BLADE AND
ARM BONE DEBONING MACHINE

[Shoulder blade cartilage deboning is enabled as well]

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

The arm bone and shoulder blade are removed from the pork shoulder with bone, and output as "shoulder meat". The shoulder blade cartilage is removed by attaching it to the shoulder blade. By focusing on the arm bone and shoulder blade removal, deboning can be done without complicated processing such as X-ray imaging and robot arm.



● FEATURES

1. Reduced workload

The workload of deboner shall be reduced by automation of shoulder blade removal work, which was a highest workload in deboning process.

2. Optimum processing utilizing total length measurement

The measurements are used to gently remove the shoulder blade cartilage when it is removed without any load that leads to a fracture of the shoulder blade cartilage.

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

The shoulder blade cartilage, which is thin and easy to chip, is removed in the state of being attached to the shoulder blade by grasping the shoulder blade and applying rotation to twist it like manual work.

4. Sanitation

Hygienic processing can be done with meat hanging.

PROCESSED IMAGE AND OUTLINE DRAWING



Before deboning

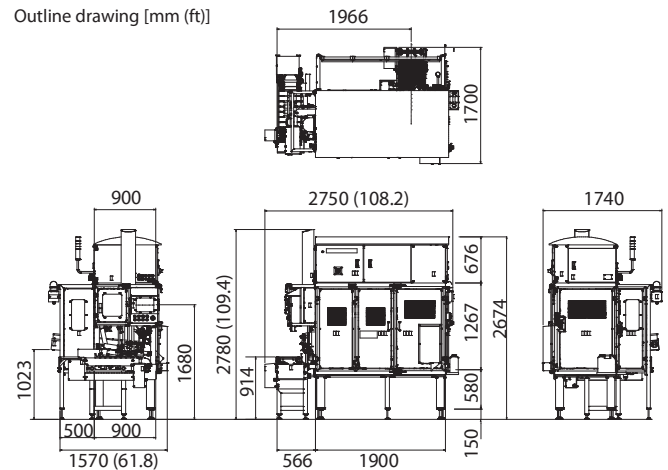


After deboning



Automized infeed loading system

Outline drawing [mm (ft)]



● 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) x 1,570mm (W) x 2,780mm (H) [108.2ft (L) x 61.8ft (W) x 109.4ft (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 (7.2PSI) 220 ℓ/min (7.7CFM)
Option	Remote monitoring function	
	*Connection to the Internet is required.	