

Meyn Tail cutter pro

The Tail cutter pro is a high performing tail cutter which is available for the Physic HS shackle.



The grillers or saddles are guided backwards into the tail cutter, with the guides centering the tail from both sides. This allows for a highly precise and controlled tail cut. The amount of tail to be removed can be adjusted to customers' requirements.

The benefit of this module is a very consistent presentation and size of tail, which improves yield on both leg products and tails because it prevents undesired loss of excess fat, skin or meat.

Product highlights

Increases skin yield on all leg products

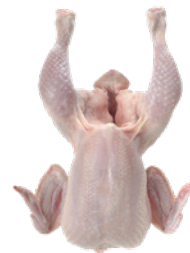
Highly consistent presentation of tails, controllable to suit customer requirements

Highly accurate cut without cutting excess skin, fat or leg meat

Touch-free by-pass

Product in

Griller with tail



Saddle with tail



Product dropped

Tail



Product out

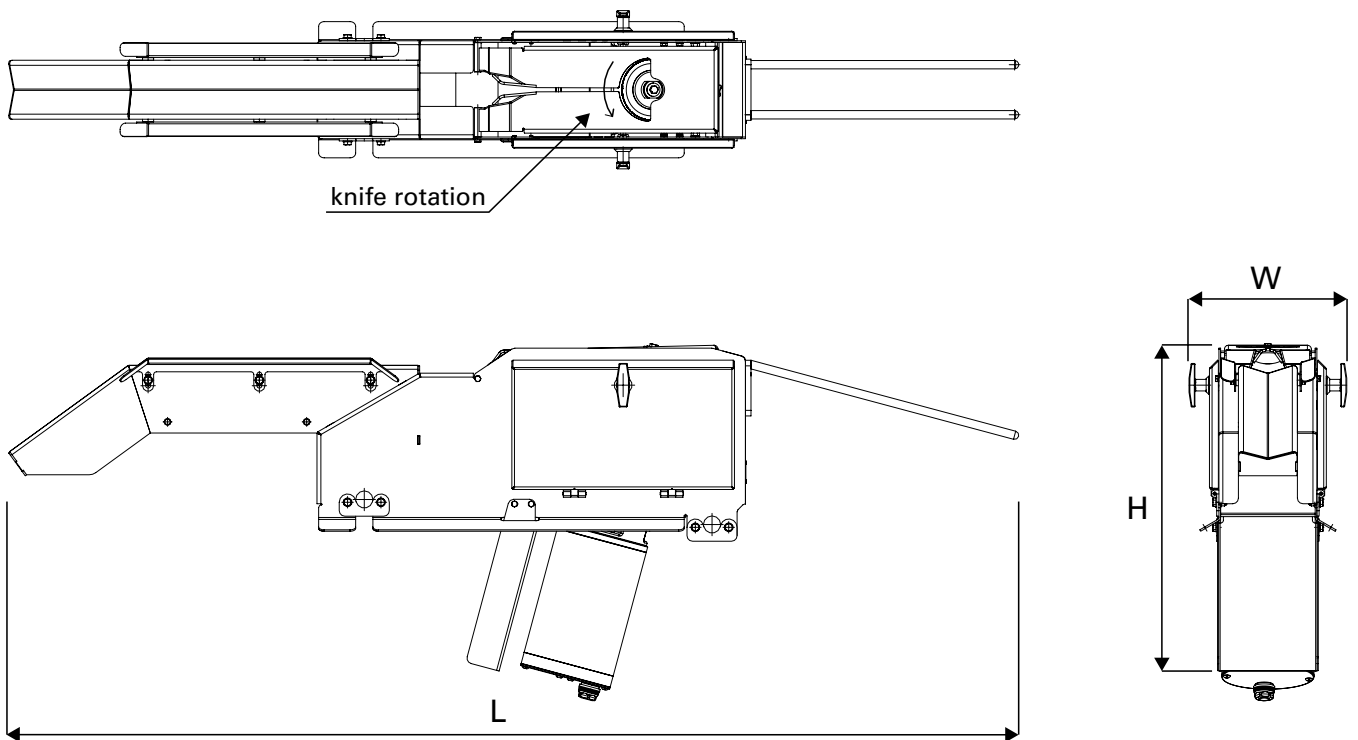
Griller without tail



Saddle without tail



Tail cutter pro



Specifications

Capacity	BPH	7,500
Griller weight	kg	1,0-3,2
Length (L)	mm	1,750
Width (W)	mm	180
Height (H)	mm	480
Knife diameter	mm	110
Weight	kg	35
Electric power installed	kW	1x 0.55



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