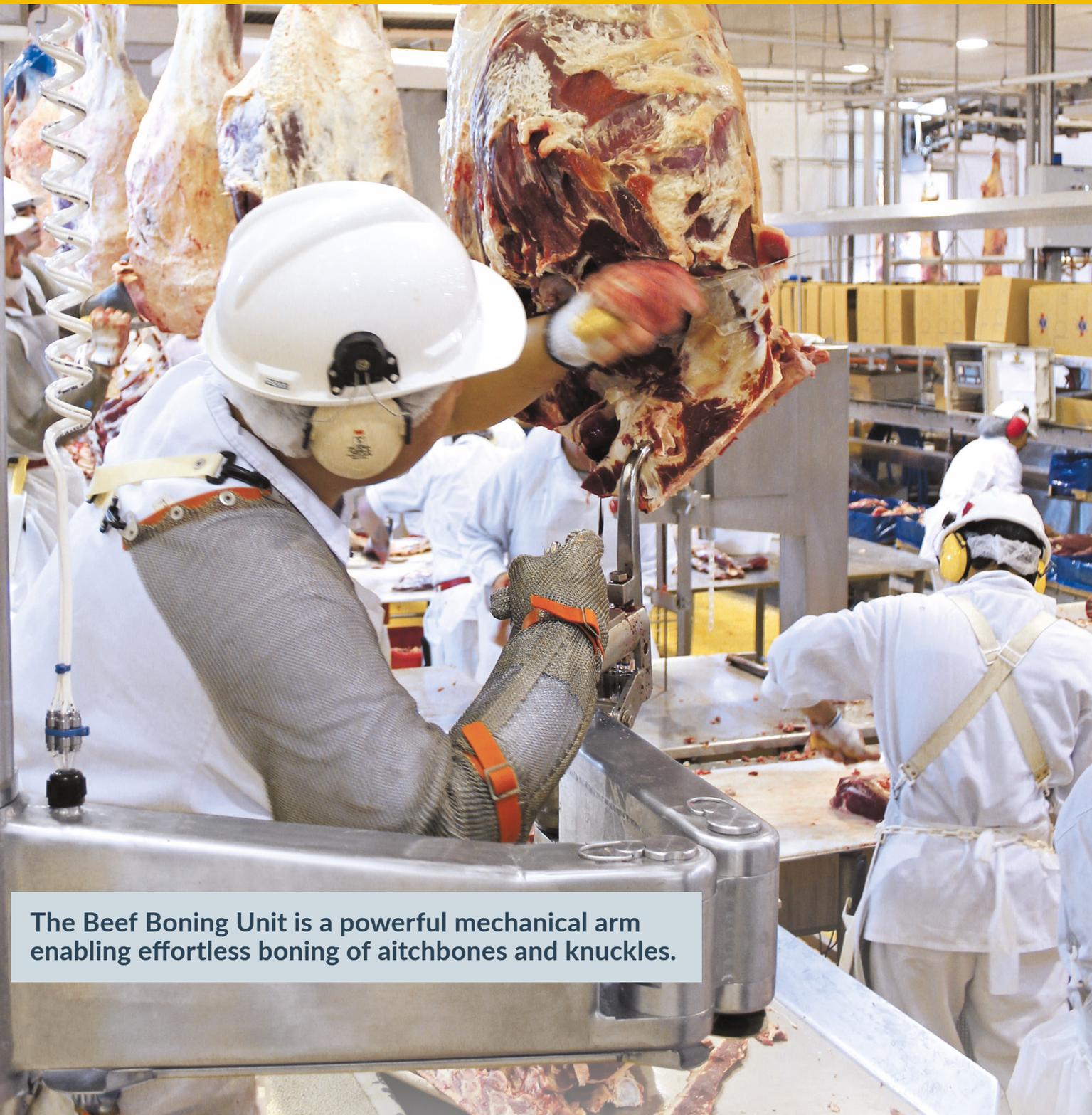




BEEF BONING UNIT



The Beef Boning Unit is a powerful mechanical arm enabling effortless boning of aitchbones and knuckles.

Key Advantages

Yield Improvements

The Beef Boning Unit is used instead of the boner's meat hook. The unit can consistently apply far greater force than a person, reducing cutting and improving yield.

Increase Workforce Flexibility

Traditional knuckle and aitch boning requires strength. The Beef Boning Unit makes it possible for even the slightest of workers to man this position.

Suits High Speed Chains

The Beef Boning Unit pivots to allow the boner to follow the chain. This makes the unit very flexible and with its compact foot print it is able to be installed in most plants.

Improvement in Safety

The Beef Boning Unit reduces repetitive strain injuries. In addition all power is removed from the system upon release of the hand piece.

Improvement in Product Quality

The Beef Boning Unit makes it easier for the boner to concentrate clean, accurate cuts.

Air Supply	0.55MPa, >1600 l/min, dry filtered air to ISO-8573-1 class 2.4.2, Ømm line
Pull Force	Up to 230kg
Pull Stroke	950mm
Dimensions	2650mm x 1410mm x 195mm overall envelope at full stroke
Weight	155kg
Mounting position	Typically 660mm above rail and 765mm from the rail horizontally



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Developed by Scott in collaboration with Meat & Livestock Australia