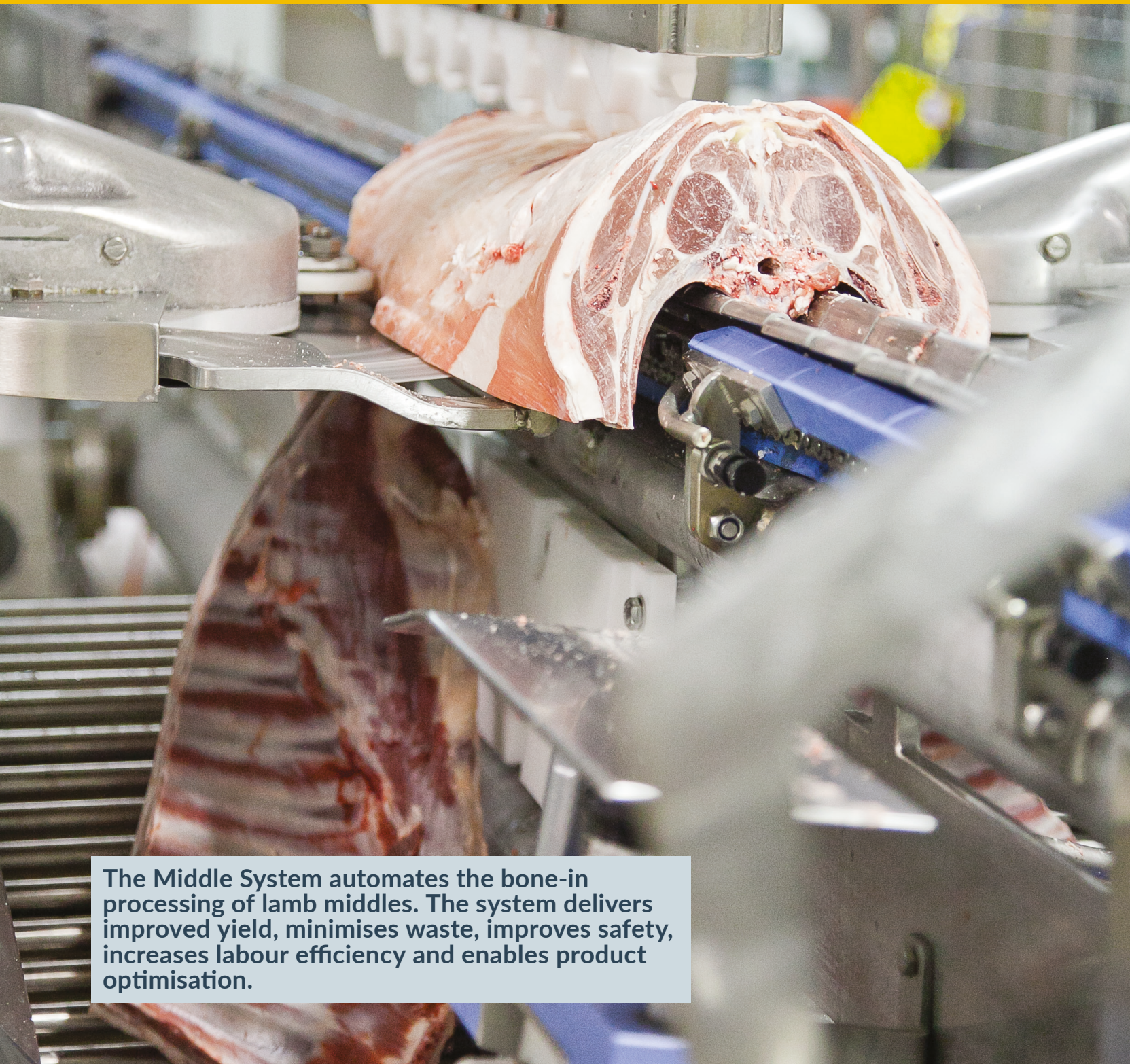




MIDDLE SYSTEM



The Middle System automates the bone-in processing of lamb middles. The system delivers improved yield, minimises waste, improves safety, increases labour efficiency and enables product optimisation.

Key Advantages

Consistent Throughput

The system processes middles at a consistent rate of 10 per minute, greatly increasing operational efficiency and yields an average of 60 grams per carcass.

Labour Efficiency and Safety

The system has the ability to replace bandsaw operators, reducing risks to staff and the number of operators required in the process.

Reduced Sawdust

The powered circular knife system reduces contamination and yield loss caused by bandsaws.

Optimised Cut Selection

The system allows for batch sizes of one, enabling optimisation of cut specifications to suit the individual carcass.

Spinal Cord Removal

The system automatically removes potentially dangerous spinal cord material by vacuum and contains it in a hopper.

Superior Measuring & Cutting

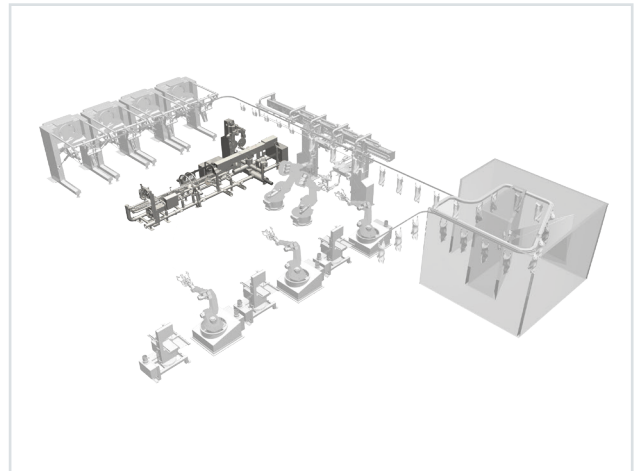
Yield improvements are achieved through precision controlled cutting equipment aligned by the x-ray image system. This achieves cutting accuracy beyond any human operator capability.

The imaging system enables flap removal to be undertaken in line with any required specification. Powered circular knives split the loin from the rack, according to cut requirements. Loin yield improvements are achieved due to the elimination of sawdust and excellent cutting accuracy.

The chine boning station is superior to anything else on the market, using a unique patented process to customise chine removed to suit the individual rack saddle. The splitting station splits loins, racks or whole middles precisely down the middle of the feather bone, eliminating a difficult and dangerous bandsaw task.

Benefit Report

Independent meat processing industry report available on request. Example: @750,000 carcasses/year, payback 16 months.



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Developed by Scott in collaboration with Meat & Livestock Australia