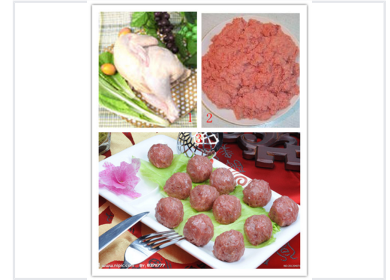
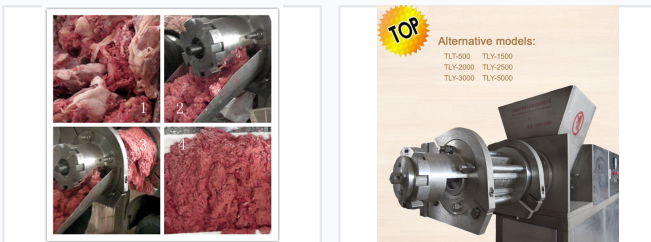


Poultry Meat Bone Separator

This poultry meat separator efficiently separates meat from bones and cartilage. The machine uses a low rotation speed to minimize temperature increase and maintain meat quality.



ADDITIONAL IMAGES



Product Overview

High-Efficiency Poultry Meat Separator

This automatic poultry meat separator is engineered for industrial-scale meat and bone separation, ensuring high yield and minimal bone content. Built with food-grade stainless steel, it utilizes a low-temperature processing method to maintain the freshness and quality of the final meat paste. The machine features adjustable settings to accommodate various poultry types, making it an ideal solution for meat processing facilities seeking consistent productivity and hygiene.

Technical Specifications

Performance Metrics

110 r/m

Operating Speed

Model Capacity & Power

Model	Capacity (Kg/h)	Power (KW)
TLY500	400 - 800	5.5 - 7.5
TLY1500	1200 - 1600	11 - 15

Features

Construction

Stainless Steel • Food-Grade Materials

Processing Capabilities

Meat-Bone Separation, Cartilage Removal, Low-Temperature Processing, Adjustable Pressure, Adjustable Speed

Applications

Compatible Poultry Types

- Chicken
- Turkey
- Duck