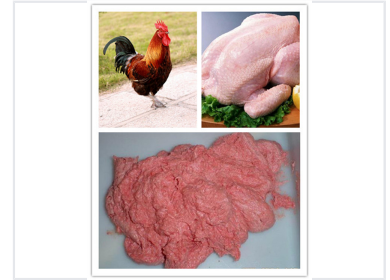


Poultry Meat-Bone Separator

This machine utilizes advanced meat processing technology for efficient meat and bone separation. It is ideal for producing meat paste and minced flesh for products like sausages and meat balls.



ADDITIONAL IMAGES



Product Overview

Industrial Poultry Deboning Solution

This poultry meat-bone separator is engineered for high-efficiency deboning of chicken, duck, goose, and fish. Utilizing advanced international deboning technology, it ensures minimal temperature rise and preserves fleshy fiber quality while maintaining a calcium content below 0.03%. The robust, easy-to-maintain stainless steel design supports continuous 24-hour operation, making it an essential asset for industrial meat processing facilities and slaughterhouses.

Technical Specifications

Performance Metrics

0.03 %

Max Calcium Content

24 hours

Max Continuous Operation

Model Comparison

Feature	TLY500	TLY1500
Output Speed (r/m)	110	110
Capacity (Kg/h)	400-800	1200-1600
Power (KW)	5.5-7.5	11-15

Key Features

Suitable Applications

- Chicken deboning
- Duck and Goose processing
- Fish deboning
- Ham and Sausage production
- Meat ball production

Operational Benefits

Easy to clean • Easy to install • Low temperature rise • Minimal maintenance

Construction

Stainless Steel Body, Frequency Conversion Control, Low Rotation Speed