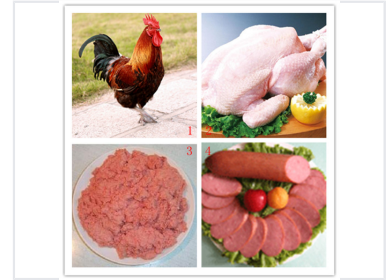


Stainless Steel Chicken Meat Separator

This machine adopts advanced international deboning technology. It features a low rotation speed, small temperature rise, and easy maintenance.



ADDITIONAL IMAGES



Product Overview

High-Efficiency Meat Deboning Solution

This industrial-grade stainless steel separator is engineered for high-volume poultry and meat processing facilities. Utilizing advanced international deboning technology, it efficiently separates meat from bone while preserving fibrous integrity and maintaining low calcium content. The system features frequency conversion control and a robust, hygienic design that is easy to maintain and operate.

Technical Specifications

Construction Material	Stainless Steel
Calcium Content in Output	< 0.03%
Control System Options	Button Control, Frequency Converter

Performance Metrics

Operational Highlights

0.03 %

Max Calcium Content

110 r/m

Typical Output Speed

Model Capacity & Power Specifications

Model	Capacity (Kg/h)	Power (KW)
TLY500	400-800	5.5-7.5
TLY1500	1200-1600	11-15
TLY2000	1800-2100	18.5
TLY2500	2300-2600	22
TLY3000	2800-3200	30
TLY5000	4800-5200	37

Applications

Primary Applications

- Meat processing factories
- Meat cold storage facilities
- Slaughtering processing plants
- Sausage and meatball production

Compatible Materials

Poultry • Chicken • Duck • Goose • Fish